

TECHNICAL DATA



PRODUCT NAME: SteviaSweet® 95-60 Organic

ICON FOODS PRODUCT CODE NUMBER: 1002

DESCRIPTION: SteviaSweet® 95-60 Organic is an optimized blend of highly purified, water extracted steviol

glycosides. The total steviol glycoside percentage exceeds 95% with a 60% minimum Rebaudioside A (Reb A). This proprietary blend delivers an exceptionally clean flavor that is free from bitter notes commonly found in stevia products. SteviaSweet® 95-60 Organic is a natural, high intensity, zero calorie sweetening solution for use in beverages, fruit products, meal replacement bars, cereals,

snacks, desserts, ice cream, confectionery products, jams and jellies.

COMPOSITION: Organic stevia extract with minimum 95% steviol glycosides and minimum 60% Reb A.

COUNTRY OF ORIGIN: China

ALLERGINS: SteviaSweet® 95-60 Organic does not contain any commonly known sources of allergens. Labeling

is not required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004 or EU

Directive 2007/68/EC

KOSHER: Kosher certified.

BSE: No animal derived ingredients are used in the production of SteviaSweet® 95-60 Organic.

LABELING: SteviaSweet® 95-60 Organic complies with limits established for residual pesticides as per USP

<561>. SteviaSweet® 95-60 Organic may be labeled as a "natural" ingredient under the regulations

of the U.S. FDA and FTC.

PACKAGING & RECOMMENDED

STORAGE CONDITIONS:

SteviaSweet® 95-60 Organic comes in a 1 kg bag, 10-kg box, or 20-kg box with poly inner bag. SteviaSweet® 95-60 Organic should be stored in a cool & dry location in ambient conditions, not to exceed 85 degrees Fahrenheit. For long term storage, please keep refrigerated. Shelf life is 36

months when stored under recommended conditions.

REMARKS: This item is a raw material for commercial use only.

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TECHNICAL DATA (CONT.)

PRODUCT NAME: SteviaSweet® 95-60 Organic



PARAMETERS	SPECIFICATIONS	METHODS
ASSAY: STEVIOL GLYCOSIDES	≥ 95%	JECFA 2010
ASSAY: REBAUDIOSIDE A	≥ 60%	JECFA 2010
APPEARANCE	Powder	Visual Inspection
COLOR	White	Visual Inspection
LOSS ON DRYING	≤ 5.0%	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	200 – 300	ISO 5492:2008
RESIDUE ON IGNITION	≤ 0.2%	USP31<281>
MESH SIZE	80 – 120 mesh	ASTM C136/C136M
рН (20°C)	4.5 – 7.0	AOAC 973.41
METHANOL	≤ 200 ppm	EPA 5021
ETHANOL	≤ 5000 ppm	EPA 5021
TOTAL HEAVY METALS	≤ 10 ppm	AOAC 993.14
LEAD	≤ 1 ppm	AOAC 993.14
CADMIUM	≤ 0.2 ppm	AOAC 993.14
ARSENIC	≤ 1 ppm	AOAC 993.14
MERCURY	≤ 1 ppm	AOAC 993.14
TOTAL PLATE COUNT	≤ 1000 cfu/g	US Pharmacopeia Chapter 60
E. COLI	Negative/10g	US Pharmacopeia Chapter 60
COLIFORM	≤ 10 cfu/g	US Pharmacopeia Chapter 60
YEAST & MOLD	≤ 100 cfu/g	US Pharmacopeia Chapter 60
SALMONELLA	Negative/25g	US Pharmacopeia Chapter 60







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CERTIFICATE OF ANALYSIS

PRODUCT NAME: SteviaSweet® 95-60 Organic

310.455.9876 SALES@ICONFOODS.COM



LOT CODE: 1002 UU YY MM DD BB MANUFACTURE DATE: MM/DD/YYYY **BEST BY: MM/DD/YYYY**

INGREDIENTS: Organic stevia extract with minimum 95% steviol glycosides and minimum 60% Reb A.

ITEMS	STANDARD	RESULTS	TEST METHOD
ASSAY: STEVIOL GLYCOSIDES	≥ 95%	Complies	JECFA 2010
ASSAY: REBAUDIOSIDE A	≥ 60%	Complies	JECFA 2010
APPEARANCE	Powder	Complies	Visual Inspection
COLOR	White	Complies	Visual Inspection
LOSS ON DRYING	≤ 5.0%	Complies	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	200 – 300	Complies	ISO 5492:2008
RESIDUE ON IGNITION	≤ 0.2%	Complies	USP31<281>
MESH SIZE	80 – 120 mesh	Complies	ASTM C136/C136M
pH (20°C)	4.5 – 7.0	Complies	AOAC 973.41
METHANOL	≤ 200 ppm	Complies	EPA 5021
ETHANOL	≤ 5000 ppm	Complies	EPA 5021
TOTAL HEAVY METALS	≤ 10 ppm	Complies	AOAC 993.14
LEAD	≤ 1 ppm	Complies	AOAC 993.14
CADMIUM	≤ 0.2 ppm	Complies	AOAC 993.14
CHROMIUM	≤ 0.7 ppm	Complies	AOAC 993.14
ARSENIC	≤1 ppm	Complies	AOAC 993.14
MERCURY	≤1 ppm	Complies	AOAC 993.14
TOTAL PLATE COUNT	≤ 1000 cfu/g	Complies	US Pharmacopeia Chapter 60
E. COLI	Negative/10g	Complies	US Pharmacopeia Chapter 60
COLIFORM	≤ 10 cfu/g	Complies	US Pharmacopeia Chapter 60
YEAST & MOLD	≤ 100 cfu/g	Complies	US Pharmacopeia Chapter 60
SALMONELLA	Negative/25g	Complies	US Pharmacopeia Chapter 60

Oregon department of agriculture, food safety division establishment #88294 FDA food manufacturing facility #xxxxxx6608 Remarks: This item is a raw material for commercial use only.

Storage: Store in a cool & dry location, not to exceed 85-degree Fahrenheit.

For long term storage, please keep refrigerated.

ISSUED BY:

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COUNTRY OF ORIGIN STATEMENT

Oregon Department of Agriculture, Food Safety Division Establishment #88294

Compliant with JECFA guidelines

This letter is to certify that SteviaSweet® 95-60 Organic sold by Icon Foods, Inc. at the Portland, Oregon, USA facility, is manufactured in China.

If you have any questions, please contact Icon Foods Quality Assurance Division at 310-455-9876.



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INGREDIENT STATEMENT

PRODUCT INGREDIENT LIST

PRODUCT NAME: SteviaSweet® 95-60 Organic

PRODUCT NUMBER: 1002

INGREDIENTS % RANGE COMPOSITION

Organic Stevia Extract 100

MANUFACTURING FACILITY:

ICON FOODS, INC. 19250 NE PORTAL WAY PORTLAND, OR 97230 P: 310.455.9876

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100G NUTRIONAL SPECIFICATIONS

PRODUCT NAME: SteviaSweet® 95-60 Organic

NUTRITIONAL FACTS

Calories	0 k	cal
Total Fat	0 g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 g	0%
Sodium	0 mg	0%
Total Carbohydrate	0 g	0%
Dietary Fiber	0 g	0%
Total Sugars	0 g	
Includes 0g Added Sugars		0%
Protein	0 g	
Vitamin D	0 mcg	0%
Calcium	0 mg	0%
Iron	0 mg	0%
Potassium	0 mg	0%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

CARBOHYDRATES	AMOUNTS PER 100G
Total Carbohydrate	0.0g
Dietary Fiber	0.0g
Starch	0.0g
Sugars	0.0g
Sugar Alcohols	0.0g

FATS & FATTY ACIDS	AMOUNTS PER 100G
Total Fat	0.0g
Saturated Fat	0.0g
Monounsaturated Fat	0.0g
Polyunsaturated Fat	0.0g
Total Trans Fatty Acids	0.0g

PROTEIN & AMINO ACIDS	AMOUNTS PER 100G
Protein	0.0g

AMOUNTS PER 100G	CARBOHYDRATES	
0.0 IU	Vitamin A	
0.0 mg	Vitamin C	
0.0 IU	Vitamin D	
0.0 mg	Vitamin E (Alpha Tocopherol)	

MINERALS	AMOUNTS PER 100G
Calcium	0.0 mg
Iron	0.0 mg
Potassium	0.0 mg
Sodium	0.0 mg

OTHER	AMOUNTS PER 100G
Water	≤ 1.0 g
Ash	≤ 1.0 g

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SAFETY DATA SHEET

PRODUCT NAME: SteviaSweet® 95-60 Organic ICON FOODS, INC. – USA | PRODUCT #: 1002

CAS REGISTRY NUMBER: 57817-89-7

OREGON DEPARTMENT OF AGRICULTURE, FOOD & SAFETY DIVISION ESTABLISHMENT #88294

FDA FOOD MANUFACTURING FACILITY #******6608

COMPLIANT WITH JECFA GUIDLINES

IDENTIFICATION: Commercial Name: SteviaSweet® 95-60 Organic

Manufacturer: Icon Foods, Inc.

COMPOSITION: Organic stevia extract.

CAS# 57817-89-7 Risk Phrases: None

Safety Phrases 25-26: Not Mandatory

HAZARDS: Not classified as dangerous according to directive 67/548/EEC or its amendments.

FIRST AID MEASURES: Eye Contract: Wash with water or standard eye wash solution. Seek medical advice if irritation

occurs and persists.

Oral Ingestion: Essentially edible in small quantity with bland to bitter sweet aftertaste

Skin Contact: Wash with water and mild soap.

FIRE FIGHTING MEASURES: Non-combustible and presents no special fire hazard

Extinguishing media: N/A

Protective Equipment: Standard equipment

ACCIDENTAL RELEASE MEASURES: Absorb into an inert material and scrape up. Remove residue by scrubbing with hot water or

detergent solution.

HANDLING & STORAGE: Store in a cool & dry location in ambient conditions, not to exceed 85 degrees Fahrenheit. For long

term storage, please keep refrigerated.

EXPOSURE & PERSONAL PROTECTION: In accordance with good industrial practice and handling, use standard eye protection.

PHYSICAL & CHEMICAL Physical Form: Powder Explosive Properties: -Color: White PH (100% Concentrate): --

PROPERTIES: Odor: -- Oxidizing Properties: -- Vapor Pressure: --

Melting Point: -- Density: --

Viscosity @ 20 degree C: -- Water Solubility: Soluble

Flash Point: -- Other Solubility: In most Basic Food Grade Solvents

Flammability Solid/Gas: -- Partition Coefficient: -Auto Flammability: -- (Octanol/Water): -Specific Refractive: -- Explosive Limits: --

STABILITY & REACTIVITY: Thermal Decomposition: Stable under normal conditions of use.

TOXICOLOGICAL DATA: Oral: Essentially non-toxic and edible in small quantity.

Dermal: Expected to be essentially non-toxic.

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Inhalation: Slight Ethanolic Sting – irritation

Toxic Effects: None

Eye: Very Mild/Minimal - Not a transient Conjunctival Irritant at 10% concentrate in water (Eyetex

classification).

ECOLOGICAL INFORMATION: Biodegration: Expected to be ultimately biodegradable.

Fish Toxicity: No Data.

DISPOSAL CONDITIONS: Dispose of according to local, state, and federal regulations.

TRANSPORT INFORMATION: UN Number: N/A

UN Name: Not Assigned

IMDG Code/Class: Not Hazardous

IMDG Code Page No: N/A

ICAO/IATA Air Class: Non-Hazardous ICAO/IATA Air Class Packing Group: N/A

RID/ADR Class: Non-Hazardous ADNR Class: Non-Hazardous

REGULATORY INFORMATION: Occupational Exposure Limits: N/A

OTHER INFORMATION: Supplementary Dietary/Food Use: FDA GRAS Status within the USA

Note: Based on its review of information and data submitted by industry, FDA has concluded there is no basis to object to the use of certain refined Stevia preparations in food. These refined Stevia preparations may be lawfully marketed and added to food products sold in the United States.

This conclusion was drawn through a process of self-affirmation which means that the ingredient is found to be safe by an expert panel review, but a notice is not submitted to FDA. In order to obtain a no-objection letter with a GRAS notification, the stevia product must be manufactured under Good Manufacturing Practices regulations and must meet the JECFA specifications for purity, which include the requirement that 95% of the dry weight of the product must consist of the seven glycosides recognized by JECFA.

As published in the Official Journal of the EU as of November 11, 2011, steviol glycosides have been approved for use in foods sold in the European Union. The appropriate regulatory bodies—the joint FAO/WHO Expert Committee on Food Additives (JECFA) and the European Food Safety Authority (EFSA)—agree that the sweetening compound is safe for all populations to consume and is a suitable sweetening option for diabetics.

Information contained herein as well as any representations made regarding this information are believed to be accurate and reliable however no warranty or guarantee, express or implied, is made regarding information and/or product.

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VERSION HISTORY

VERSION #	DATE	REVISIONS	APPROVAL

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