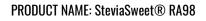




ICON FOODS PRODUCT CODE NUMBER: 1005	
ICON FOODS FRODUCT CODE NOMBER.	
DESCRIPTION: SteviaSweet® RA98 (Rebaudioside A 98%) highly purified Rebaudioside A (Reb A) from the rebaudiana plant which is indigenous to South America. Proprietary sourcing and chemical extraction deliver an exceptionally clean flavor that is free from bitter notes commonly fou stevia products. SteviaSweet® RA98 is a natural, high intensity, zero calorie sweetener idea in beverages, fruit products, meal replacement bars, cereals, snacks, desserts, ice cream, confectionery products, jams and jellies.	free nd in
COMPOSITION: Stevia extract with minimum 95% steviol glycosides and minimum 98% Reb A.	
COUNTRY OF ORIGIN: China	
ALLERGINS: SteviaSweet® RA98 does not contain any commonly known sources of allergens. Labeling is required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004 or EL Directive 2007/68/EC	
KOSHER: Kosher certified.	
BSE: No animal derived ingredients are used in the production of SteviaSweet® RA98.	
LABELING: SteviaSweet [®] RA98 complies with limits established for residual pesticides as per USP <561 SteviaSweet [®] RA98 may be labeled as a "natural" ingredient under the regulations of the U and FTC.	
PACKAGING & RECOMMENDED STORAGE CONDITIONS:SteviaSweet® RA98 comes in a 1 kg bag, 10-kg box, or 20-kg box with poly inner bag. Stevia RA98 should be stored in a cool & dry location in ambient conditions, not to exceed 85 deg Fahrenheit. For long term storage, please keep refrigerated. Shelf life is 36 months when st under recommended conditions.	rees
REMARKS: This item is a raw material for commercial use only.	



TECHNICAL DATA (CONT.)



ITEM #1005



PARAMETERS	SPECIFICATIONS	METHODS
ASSAY: STEVIOL GLYCOSIDES	≥ 95%	JECFA 2010
ASSAY: REBAUDIOSIDE A	≥ 98%	JECFA 2010
APPEARANCE	Powder	Visual Inspection
COLOR	White	Visual Inspection
LOSS ON DRYING	≤ 5.0%	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	250 – 300	ISO 5492:2008
RESIDUE ON IGNITION	≤ 0.2%	USP31<281>
MESH SIZE	80 – 120 mesh	ASTM C136/C136M
pH (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





CERTIFICATE OF ANALYSIS

PRODUCT NAME: SteviaSweet® RA98



LOT CODE: 1005 UU YY MM DD BB

BB MANUFACTURE DATE: MM/DD/YYYY BEST BY: MM/DD/YYYY

INGREDIENTS: Stevia extract with minimum 95% steviol glycosides and minimum 98% Reb A.

ITEMS	STANDARD	RESULTS	TEST METHOD
ASSAY: STEVIOL GLYCOSIDES	≥ 95%	Complies	JECFA 2010
ASSAY: REBAUDIOSIDE A	≥ 98%	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)	250 - 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
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

ISSUED BY:

Oregon department of agriculture, food safety division establishment #88294 FDA food manufacturing facility #xxxxx6608 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.

TEM #1005 Ste	eviaSweet® KA98 V	V1.0 I	MAY 03, 2022
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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[®] RA98 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.



Thomas J. King Icon Foods, Inc.

ITEM #1005	SteviaSweet® RA98	V1.0	MAY 03, 2022
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INGREDIENT STATEMENT

PRODUCT INGREDIENT LIST PRODUCT NAME: SteviaSweet® RA98 PRODUCT NUMBER: 1005

INGREDIENTS % RANGE COMPOSITION

Stevia Extract 100%

t 100%

MANUFACTURING FACILITY:

ICON FOODS, INC. 19250 NE PORTAL WAY Portland, or 97230 P: 310.455.9876



100G NUTRIONAL SPECIFICATIONS

PRODUCT NAME: SteviaSweet® RA98

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	Og 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

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

AMOUNTS PER 100G

0.0g

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

	ITEM #			MAY 03, 2022	
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SAFETY DATA SHEET

PRODUCT NAME: SteviaSweet® RA98 ICON FOODS, INC. – USA | PRODUCT #: 1005 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 [®] RA98 Manufacturer: Icon Foods, Inc.			
COMPOSITION :	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 Properties:	Physical Form: Powder Color: White Odor: Boiling Point: Melting Point: Viscosity @ 20 degree C: Flash Point: Flammability Solid/Gas: Auto Flammability: Specific Refractive:	Explosive Properties: pH (100% Concentrate): Oxidizing Properties: Vapor Pressure: Density: Water Solubility: Soluble Other Solubility: In most Basic Food Grade Solvents Partition Coefficient: (Octanol/Water): Explosive Limits:		
STABILITY & REACTIVITY: Toxicological data:	Thermal Decomposition: Stable under normal conditions of use. Oral: Essentially non-toxic and edible in small quantity. Dermal: Expected to be essentially non-toxic.			

The information contained in this bulletin should not be construed as recommending the use of our products in violation of any patent, or as warranties (expressed or implied) of non-infringement or its fitness for any particular purpose. Prospective purchasers are invited to conduct their own tests, studies, and regulatory review to determine the fitness of Icon Foods products for their particular purposes, product claims, or specific applications.

V1.0



	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.	



VERSION HISTORY

VERSION #	DATE	REVISIONS	APPROVAL