



ThauSweet

PRODUCT NAME: ThauSweet-Sweetness Modulator

ICON FOODS PRODUCT CODE NUMBER: 1106

DESCRIPTION

ThauSweet sweetness modulator increases the sweetness potencies as well as elimination of the slow sweetness onset and the sweetness linger for stevia, monk fruit, other high intensity sweeteners as well as bitter or astringent compounds, extracts and herbs. The primary effective compound in

ThauSweet is derived from thaumatin which comes from a mixture of proteins isolated from the katemfe fruit of West Africa. Thaumatin is the sweetest natural substance known to man, but is exclusively used for its flavoring and flavor modifying effects which occur at very low inclusion levels.

Additionally, ThauSweet utilizes a proprietary steviol glycoside for the allosteric modulation of the hTAS1R2/R3 sweet taste receptors that express front end sweetness thus, rounding out the entire sweet technical effect.

ThauSweet interacts with a large number of taste receptors. It is this attribute that can be used to explain the unique elongated taste profile, which is in turn the basis for many of its unusual flavor-modifying characteristics. Despite the fact that ThauSweet contains a reactive single-chain polypeptide, it remains remarkably stable under typical processing conditions to both extremes of heat as in ultra high temperature processing, pasteurization as well as acidity levels as low as 2.0 pH.

USAGE

As a positive allosteric modulator, sweetness modulator or flavor enhancer, ThauSweet can be used in levels as low as 20±10 ppm, which may provide a maximum of 2 to 4% of the total sweetness, while the overall impact can be to increase perceived sweetness by up to 20%. Or up to levels not to exceed 110±10 ppm (1%-2% of total solution) in beverages, sauces, confectionary, baked goods and frozen desserts.

For sales inquiries and questions, please contact:

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COMPOSITION

Erythritol, Stevia Extract (Steviol Glycosides) and Thaumatin

COUNTRY OF ORIGIN

USA

ALLERGENS

ThauSweet 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.

BSE

No animal derived ingredients are used in the production of ThauSweet. There are no animal derived ingredients used in the facility where ThauSweet is produced.

LABELING

According to the FDA the term natural flavor or natural flavoring can mean the extractive, protein hydrolysate, distillate, or any product of enzymolysis, which contains the flavoring constituents derived from a fruit, leaf or similar plant material thereof, whose significant function in food is flavoring rather than nutritional. Natural flavors can include the natural essence or extractives obtained from plants listed. If the flavor consists of two or more ingredients, the label either may declare each ingredient by its common or usual name or may state "All flavor ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration." Any flavor ingredient not contained in one of these regulations, and any nonflavor ingredient, shall be separately listed on the label. Consult your compliance department for labeling recommendations.

PACKAGING & RECOMMENDED STORAGE CONDITIONS

ThauSweet comes in a 20 kg box with poly inner bag. ThauSweet 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 24 months when stored under recommended conditions.

REMARKS

This item is a raw material for commercial use only.



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PARAMETERS	SPECIFICATIONS	METHODS
Assay: Erythritol	≥ 98%	AOAC 982.14
Assay: Steviol Glycosides	≥ 1%	AOAC 982.14
Assay: Thaumatin	≤ 1%	Kjeldahl method
Appearance	Powder	Visual Inspection
Color	White	Visual Inspection
Loss on Drying	≤ 9.0%	USP/NF 731
Residue on ignition	≤ 2.0%	USP 31 <281>
Sweetness (compared to sucrose)	15-20 times	ISO 5492:2008
pH	5.0-7.0	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
<i>E. coli</i>	Negative/10g	US Pharmacopeia Chapter 60
<i>Coliform</i>	≤ 10 cfu/g	US Pharmacopeia Chapter 60
<i>Yeast & Mold</i>	≤ 100 cfu/g	US Pharmacopeia Chapter 60
<i>Salmonella</i>	Negative/10g	US Pharmacopeia Chapter 60
<i>Staphylococcus aureus</i>	Negative/10g	US Pharmacopeia Chapter 60
<i>Pseudomonas aeruginosa</i>	Negative/10g	US Pharmacopeia Chapter 60

Issued: January 26, 2021

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