

TECHNICAL DATA



PRODUCT NAME:	Fructevia®
ICON FOODS PRODUCT CODE NUMBER:	1401
DESCRIPTION:	Fructevia combines crystalline fructose, inulin, and highly purified steviol glycosides to deliver a rounded sweetness curve similar to high fructose corn syrup (HFCS) or a blend of sucrose and fructose. The exceptionally clean flavor is free from bitter notes commonly found in stevia products. Fructevia’s participation in browning reactions and its humectant capability make it ideal for use in reduced calorie baked goods. Its ability to lower the freezing point benefits production of frozen beverages or frozen desserts. High solubility and ease of use make it the ideal sweetener for a variety of applications including beverages, cereals, dairy products, sauces, jams, jellies and frozen foods.
COMPOSITION:	Crystalline fructose, stevia extract, inulin, magnesium carbonate.
COUNTRY OF ORIGIN:	United States
ALLERGENS:	Fructevia 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:	Fructevia is kosher certified.
BSE:	No animal derived ingredients are used in the production of Fructevia.
LABELING:	Fructevia complies with limits established for residual pesticides as per USP <561>. Fructevia may be labeled as a “natural” ingredient under the regulations of the U.S. FDA and FTC.
PACKAGING & RECOMMENDED STORAGE CONDITIONS:	Fructevia comes in a 25 kg box with poly inner bag. Fructevia 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: Fructevia



PARAMETERS	SPECIFICATIONS	METHODS
FRUCTOSE	≥ 90%	Internal Method
STEVIOLE GLYCOSIDES	≤ 10%	JECFA 2010
APPEARANCE	Crystalline	Visual Inspection
COLOR	White/Off-white	Visual Inspection
LOSS ON DRYING	≤ 5.0%	Usp/nf 731
SWEETNESS (COMPARED TO SUCROSE)	2 – 3	ISO 5492:2008
RESIDUE ON IGNITION	≤ 0.2%	USP31<281>
MESH SIZE	20 – 60 mesh	ASTM C136/C136M
pH (20°C)	4.0 – 6.0	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
COLIFORM	≤ 10 cfu/g	US Pharmacopeia Chapter 60
YEAST & MOLD	≤ 100 cfu/g	US Pharmacopeia Chapter 60
SALMONELLA	Negative/25g	US Pharmacopeia Chapter 60




Thomas J. King
Icon Foods, Inc.

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CERTIFICATE OF ANALYSIS

PRODUCT NAME: Fructevia



LOT CODE: 1401 UU YY MM DD BB MANUFACTURE DATE: MM/DD/YYYY BEST BY: MM/DD/YYYY

INGREDIENTS: Crystalline fructose, stevia extract, inulin, magnesium carbonate.

ITEMS	STANDARD	RESULTS	TEST METHOD
FRUCTOSE	≥ 90%	Complies	Internal Method
STEVIOL GLYCOSIDES	≤ 10%	Complies	JECFA 2010
APPEARANCE	Crystalline	Complies	Visual Inspection
COLOR	White/Off-white	Complies	Visual Inspection
LOSS ON DRYING	≤ 5.0%	Complies	Usp/nf 731
SWEETNESS (COMPARED TO SUCROSE)	2 – 3	Complies	ISO 5492:2008
RESIDUE ON IGNITION	≤ 0.2%	Complies	USP31<281>
MESH SIZE	20 – 60 mesh	Complies	ASTM C136/C136M
pH (20°C)	4.0 – 6.0	Complies	AOAC 973.41
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SALMONELLA	Negative/25g	Complies	US Pharmacopeia Chapter 60

Oregon department of agriculture, food safety division establishment #88294
 FDA food manufacturing facility #xxxxxxx6608
 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 Fructevia sold by Icon Foods, Inc. at the Portland, Oregon, USA facility, is manufactured in the United States.

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

A handwritten signature in blue ink, appearing to read "TJ King".

Thomas J. King
Icon Foods, Inc.

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INGREDIENT STATEMENT**PRODUCT INGREDIENT LIST****PRODUCT NAME:** Fructevia**PRODUCT NUMBER:** 1401

INGREDIENTS	% RANGE COMPOSITION
Crystalline Fructose	≥ 90%
Stevia Extract	≤ 5%
Inulin	≤ 3%
Magnesium Carbonate	≤ 2%

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

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100G NUTRITIONAL SPECIFICATIONS

PRODUCT NAME: Fructevia

NUTRITIONAL FACTS

Calories	390 kcal	
Total Fat	0 g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	0 mg	0%
Total Carbohydrate	99 g	36%
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	98.9g
Dietary Fiber	0.4g
Starch	0.0g
Sugars	98.5g
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
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CARBOHYDRATES

AMOUNTS PER 100G

Vitamin A	0.0 IU
Vitamin C	0.0 mg
Vitamin D	0.0 IU
Vitamin E (Alpha Tocopherol)	0.0 mg

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: Fructevia

ICON FOODS, INC. – USA | PRODUCT #: 1401

CAS REGISTRY NUMBER: --

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

FDA FOOD MANUFACTURING FACILITY #***6608**

COMPLIANT WITH JECFA GUIDLINES

IDENTIFICATION:

Commercial Name: Fructevia
 Manufacturer: Icon Foods, Inc.

COMPOSITION:

Crystalline fructose, stevia extract, inulin, magnesium carbonate.
 CAS# --
 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 Contact: 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: Crystalline powder	Explosive Properties: --
Color: White/Off-white	pH (100% Concentrate): --
Odor: --	Oxidizing Properties: --
Boiling Point: --	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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ECOLOGICAL INFORMATION:

Inhalation: Slight Ethanolic Sting – irritation

Toxic Effects: None

Eye: Very Mild/Minimal – Not a transient Conjunctival Irritant at 10% concentrate in water (Eyetex classification).

Biodegradation: 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
XXX	XX/XX/XXXX	X	X

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