

## TECHNICAL DATA



<b>PRODUCT NAME:</b>	MonkSweet+ Ultra
<b>ICON FOODS PRODUCT CODE NUMBER:</b>	1508
<b>DESCRIPTION:</b>	MonkSweet+ Ultra combines our monk fruit extract and stevia extract with erythritol, a polyol that provides natural low calorie sweetening and bulk. This proprietary blend of highly purified steviol glycosides and mogroside V (the sweet constituent in monk fruit) delivers an exceptionally clean flavor that is free from bitter notes commonly found in high intensity sweeteners. Erythritol contributes a slight cooling sensation and provides density comparable to sugar. MonkSweet+ Ultra can be used to replace sugar in beverages, condiments, sweet pastries, cakes, donuts, muffins, meringues, icings, and frostings. In frozen foods, it causes a freezing point depression.
<b>COMPOSITION:</b>	Erythritol, stevia extract, monk fruit extract.
<b>COUNTRY OF ORIGIN:</b>	United States
<b>ALLERGENS:</b>	MonkSweet+ Ultra 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
<b>KOSHER:</b>	MonkSweet+ Ultra is kosher certified.
<b>BSE:</b>	No animal derived ingredients are used in the production of MonkSweet+ Ultra.
<b>LABELING:</b>	MonkSweet+ Ultra complies with limits established for residual pesticides as per USP <561>. MonkSweet+ Ultra may be labeled as a “natural” ingredient under the regulations of the U.S. FDA and FTC.
<b>PACKAGING &amp; RECOMMENDED STORAGE CONDITIONS:</b>	MonkSweet+ Ultra comes in a 20-kg bag/box. MonkSweet+ Ultra 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.
<b>REMARKS:</b>	This item is a raw material for commercial use only.

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TECHNICAL DATA (CONT.)

PRODUCT NAME: MonkSweet+ Ultra



PARAMETERS	SPECIFICATIONS	METHODS
ERYTHRITOL	≥ 90%	AOAC 982.14
STEVIOL GLYCOSIDES	≤ 5%	JECFA 2010
MOGROSIDE V	≤ 5%	Internal Method
COLOR	Off-White	Visual Inspection
LOSS ON DRYING	≤ 5.0%	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	2 – 3	ISO 5492:2008
RESIDUE ON IGNITION	≤ 5.0%	USP31<281>
MESH SIZE	130 – 170 mesh	ASTM C136/C136M
pH (20°C)	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
COLIFORMS	≤ 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: MonkSweet+ Ultra



LOT CODE: 1508 UU YY MM DD BB

MANUFACTURE DATE: MM/DD/YYYY

BEST BY: MM/DD/YYYY

INGREDIENTS: Erythritol, stevia extract, monk fruit extract.

ITEMS	STANDARD	RESULTS	TEST METHOD
ERYTHRITOL	≥ 90%	Complies	AOAC 982.14
STEVIOL GLYCOSIDES	≤ 5%	Complies	JECFA 2010
MOGROSIDE V	≤ 5%	Complies	Internal Method
COLOR	Off-White	Complies	Visual Inspection
LOSS ON DRYING	≤ 5.0%	Complies	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	2 – 3	Complies	ISO 5492:2008
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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 MonkSweet+ Ultra 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: MonkSweet+ Ultra

PRODUCT NUMBER: 1508

INGREDIENTS	% RANGE COMPOSITION
Erythritol	≥ 90%
Stevia Extract	≤ 5%
Monk Fruit Extract	≤ 5%

**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: MonkSweet+ Ultra

### NUTRITIONAL FACTS

Calories	0 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	5 mg	0%
Iron	0 mg	0%
Potassium	33 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	99.30g
Dietary Fiber	0.0g
Starch	0.0g
Sugars	0.0g
Sugar Alcohols	99.30g

### 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	5.05 mg
Iron	0.11 mg
Potassium	32.98 mg
Sodium	0.80 mg

### OTHER

### AMOUNTS PER 100G

Water	≤ 1.0 g
Ash	≤ 1.0 g

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**SAFETY DATA SHEET**

**PRODUCT NAME:** MonkSweet+ Ultra

**ICON FOODS, INC. – USA | PRODUCT #:** 1508

**CAS REGISTRY NUMBER:** 149-32-6/57817-89-7/88901-36-4

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

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

**COMPLIANT WITH JECFA GUIDLINES**

**IDENTIFICATION:**

Commercial Name: MonkSweet+ Ultra  
 Manufacturer: Icon Foods, Inc.

**COMPOSITION:**

Erythritol, stevia extract, monk fruit extract.  
 CAS# 149-32-6/57817-89-7/88901-36-4  
 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

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