

KetoseSweet⁺ Liquid

PRODUCT NAME:

KetoseSweet+® Liquid with stevia and monk fruit

ICON FOODS PRODUCT CODE NUMBER: 2103

DESCRIPTION

KetoseSweet+ liquid is a proprietary blend of liquid allulose, stevia extract and monk fruit extract with a Brix level of 70.0. Allulose is a “rare” sugar that occurs naturally in wheat, figs, raisins, jackfruit and more.

KetoseSweet+ liquid is a low-energy monosaccharide sugar. It is a C-3 epimer of fructose, and has the same molecular formula as fructose and glucose. But unlike fructose and glucose, allulose is not rapidly digested and absorbed making it safe for diabetics, those who follow a low sugar or low carb diet and even those who have adopted a ketogenic lifestyle. KetoseSweet+ liquid passes through the body without being metabolized. It behaves similarly to the polyol, erythritol. KetoseSweet+ liquid does not have a laxative effect.

KetoseSweet+ liquid has less than 0.2 calories per gram. KetoseSweet+ liquid has the same temporal profile as invert sugar of HFCS. Plus, it provides the expected mouthfeel that HFCS imparts, leading to a more satisfying flavor and mouthfeel.

Considered GRAS (Generally Recognized as Safe) by FDA (Food and Drug Administration), FDA allows the use of allulose in a wide range of food products including: carbonated and non-carbonated beverages; baked goods such as frostings, cakes, pies, pastries, biscuits and rolls; frozen dairy desserts; jams & jellies; sweet sauces; syrups; chewing gum; hard and soft candies; and puddings and fillings. Adds humectancy to foods. This property can be useful in all types of products to prevent “drying out.” As a cryoprotectant, KetoseSweet+ liquid prevents large ice crystals from forming during freezing, which can cause coarse and icy foods and damage many frozen foods.

COMPOSITION

Liquid allulose, stevia extract, monk fruit extract.

COUNTRY OF ORIGIN

USA

ALLERGENS

KetoseSweet+ liquid 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

KetoseSweet+ liquid is certified as kosher.

BSE

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

LABELING

KetoseSweet+ liquid complies with limits established for residual pesticides as per USP <561>. KetoseSweet+ liquid may be labeled as a “natural” ingredient under the regulations of the U.S. FDA and FTC.

PACKAGING & RECOMMENDED STORAGE CONDITIONS

KetoseSweet+ liquid comes in a 5 gallon pails, 55 gallon drum and 275 totes. KetoseSweet+ liquid 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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| PARAMETERS | SPECIFICATIONS | METHODS |
|---------------------------------|--------------------|----------------------------|
| Assay: Allulose | ≥ 90% | Internal method |
| Assay: steviol glycosides | ≤ 5% | JECFA 2010 |
| Assay: mogroside V | ≤ 5% | Internal method |
| Appearance | Viscous liquid | Visual Inspection |
| Color | Clear to yellowish | Visual Inspection |
| DS(%) | 70-72% | Internal method |
| Sweetness (compared to sucrose) | 1-2 | ISO 5492:2008 |
| 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 |

Issued: November 28, 2018

Akira Ishii

Akira Ishii
Quality Assurance Division, Icon Foods, Inc.