

**PRODUCT NAME:**  
KetoseSweet® Syrup

**ICON FOODS PRODUCT CODE NUMBER: 2105**

**DESCRIPTION**

Icon Foods KetoseSweet® syrup is a natural, non-GMO, low-calorie rare sugar known as allulose or psicose. Allulose is a monosaccharide, or simple sugar, and is found in nature in fruits such as raisings, figs, kiwis and jack fruit. Unlike other natural and synthetic sweeteners in the marketplace, Icon Foods KetoseSweet® syrup tastes and functions like sugar because it is a sugar but contains almost zero calories while suppressing glycemic response. With less than 10% of the calories of sucrose, Icon Foods KetoseSweet® syrup provides a clean, satisfying sweetness to any beverage, bakery, frozen food, confectionary or dairy application. Icon Foods KetoseSweet® syrup is complementary and works in synergy with other sweeteners to create low calorie, cost effective sweetener systems. Icon Foods KetoseSweet® syrup is recognized by the body as a simple sugar and absorbed accordingly; however, clinical studies confirm that it is not metabolized and has no impact on blood glucose levels. Exhibiting a low water activity similar to fructose, Icon Foods KetoseSweet® syrup adds humectancy to foods and should be a staple “go to” ingredient within the research and development group of any company affiliated with food and beverage.

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>(100g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>30</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 72g	<b>26%</b>
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	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.

The information contained in this bulletin should not be construed as recommending the use of our product 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.

For sales inquiries and questions, please contact:

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**COMPOSITION**

Liquid allulose

**COUNTRY OF ORIGIN**

Republic of Korea.

**ALLERGENS**

KetoseSweet® syrup 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.

**GENETICALLY MODIFIED ORGANISMS**

KetoseSweet® syrup is not produced from ingredients or processing aids derived by genetic modification.

**KOSHER**

KetoseSweet® syrup is certified as kosher.

**BSE**

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

**LABELING**

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

**PACKAGING & RECOMMENDED STORAGE CONDITIONS**

KetoseSweet® syrup comes in a 5 gallon pails, 55 gallon drums and 275 totes. KetoseSweet® syrup 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: Allulose	≥ 95%	Internal method
Appearance	Liquid	Visual Inspection
Color	Clear to yellowish	Visual Inspection
Moisture	26-28%	USP/NF 731
Brix	72-74°	ICUSMA method
Specific Gravity	~1.28	Internal method
Residue on ignition	≤ 0.5%	USP31<281>
pH (20°C)	3.0-7.0	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 &amp; 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

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Quality Assurance Division, Icon Foods, Inc.