

FrüSweet

PRODUCT NAME: FruSweet®

ICON FOODS PRODUCT CODE NUMBER: 1301

DESCRIPTION

Fructose, known for years as "Fruit Sugar" because of its natural occurrence in many fruits, is the sweetest of the natural sugars. Although chiefly used for its power where it can exhibit sweetness up to 1.8 times that of sucrose, fructose offers many unique benefits which today's food technologist can utilize to optimize product formulation and marketing strategies. FruSweet's participation in browning reactions and its humectant capability make it ideal for use in reduced calorie baked goods. Its ability to maintain the freezing depression 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.

For sales inquiries and questions, please contact:

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COMPOSITION

Crystalline fructose.

COUNTRY OF ORIGIN

Israel

ALLERGENS

FruSweet 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

FruSweet is not produced from ingredients or processing aids derived by genetic modification.

KOSHER

FruSweet is certified as kosher.

BSE

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

LABELING

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

PACKAGING & RECOMMENDED STORAGE CONDITIONS

FruSweet comes in a 25 kg box with poly inner bag or 25 kg bag with dual food grade poly inner cell. FruSweet 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: Fructose	≥ 99%	Internal Method
Appearance	Crystalline	Visual Inspection
Color	White	Visual Inspection
Loss on Drying	≤ 0.5%	USP/NF 731
Sweetness (compared to sucrose)	1–2	ISO 5492:2008
Residue on ignition	≤ 0.2%	USP31<281>
Mesh Size	30 – 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
<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

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