

Monk Fruit 55

DESCRIPTION

Monk Fruit 55 is an extract of the Luo Han Guo fruit and mogroside V is the principal sweetening component. Other components include: mogroside II, mogroside III, mogroside IV, mogroside VI, flavonoids, melanoidins, and protein fragments. It is off-white to light yellow powder, and a non-nutritive sweetener. Monk Fruit 55 is freely soluble in water and is approximately 220-275 times sweeter than sucrose.

Formula: $C_{60}H_{102}O_{29}$ (mogroside V) CAS: 88901-36-4 (mogroside V)

Molecular Weight: 1287.43 EINECS: 695-005-3 Flashpoint: Not Applicable

SUGGESTED USES

Beverages, Table-top sweeteners, Baked Goods, Cereals, Confections, Dairy

| Test Item | Specification | Test Method / Reference |
|---------------------------|-----------------------|-------------------------|
| Identification | Meet Requirements | FCC |
| Appearance | Light Yellow Powder | Internal |
| Odor | Characteristic | Internal |
| Taste | Sweet | Internal |
| Assay | Mogroside V 53%-57% | FCC |
| Loss on Drying | ≤ 5.0% | FCC |
| Ash | ≤ 2.0% | FCC |
| Arsenic | ≤ 0.5 ppm | FCC |
| Cadmium | ≤ 0.5 ppm | FCC |
| Lead | ≤ 1.0 ppm | FCC |
| Mercury | ≤ 0.1 ppm | FCC |
| Heavy Metals | ≤ 10 ppm | FCC |
| Total Aerobic Plate Count | ≤ 1000 CFU/g | GB |
| Yeast and Mold Count | ≤ 100 CFU/g | GB |
| Coliforms | ≤ 3 MPN/g | GB |
| Salmonella | Negative | GB |
| Staphylococcus Aureus | Negative/25g | GB |
| Escherichia Coli | Negative/25g | GB |
| Pesticides | Complies to GB&USP-NF | GB |
| Particle Size | Through 80 Mesh ≥ 95% | Internal |

FCC = Food Chemical Codex

GB= China National Standard Method

CFU = Colony Forming Units

USP/NF - United States Pharmacopeia-National Formulary

MPN = Most Probable Number



Monk Fruit 50

CONFORMITY WITH

Food Chemicals Codex
This material is Kosher Pareve and Halal Certified

PACKAGING

20 kg cardboard drum with two PE liner bags.

SHIPPING & HANDLING

Recommended to be shipped in an odor-free environment.
Low humidity conditions are recommended to minimize caking/degradation potentials.

STORAGE

Store in a well-closed place with constant low temperature and no direct sun light.

SHELF LIFE

The shelf life of this material is 3 years from the date of manufacture if stored in recommended environment. Product should be reevaluated if it exceeds expiration date.

LOT CODE EXPLANATION

Example Lot: LHGE210101
Plan A: LHGE= Product Code
21 = Year Manufactured: 2021
01 = Month Manufactured: January
01 = Date Manufactured: 1st

Example Lot: LHG210101
Plan B: LHG= Product Code
21 = Year Manufactured: 2021
01 = Month Manufactured: January
01 = Date Manufactured: 1st

NUTRITIONAL DATA

| Nutrient | Per 100 grams |
|-------------------|---------------|
| Calorie (kcal) | 399 |
| Total Fats (g) | < 0.1 |
| Cholesterol (mg) | 0 |
| Sodium (mg) | 160 |
| Carbohydrates (g) | 17.6 |
| Dietary Fiber (g) | <0.5 |
| Total Sugars (g) | 0.24 |
| Added Sugars (g) | 0 |
| Protein (g) | 5.85 |
| Moisture (g) | <5.0 |
| Ash (g) | 0.45 |
| Vitamins-IU | 0 |
| Calcium (mg) | 360 |
| Iron (mg) | 5.85 |
| Potassium (mg) | 0 |

This data is calculated from standard analytical data.

The zero values are based on process knowledge and raw materials used.

Monk Fruit is chemically pure and contains no additives, preservatives or colors.

