MonkFruit corp.™
The World's Leading Monk Fruit Company

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TECHNICAL DATA SHEET: MFC-E25P

Last Update: 30 September 2022

Identity

Product name: Monk Fruit Extract

Product code: MFC-E25P

Botanical name: Siraitia grosvenorii

Synonyms: Luo han guo extract

Country of Origin: China

Availability: Year-round

Plant part: Fruit

FDA GRAS: GRN359

INCI name: Siraitia grosvenorii Fruit Extract

Average bulk density: 0.32 g/cm^3

Key Facts

Natural	**Yes**
Organic compliant	**Yes**
GMO-free	**Yes**
Contains Allergens	**No**
BSE/TSE	**No**
Irradiated or Fumigated	**No**
Gluten Free	**Yes**
Complies with vegetarian and vegan diets	**Yes**
Food grade	**Yes**

Applications

Monk fruit can be used to reduce sugar in:

- Beverages
- Dairy
- Cereals
- Baked Goods
- Table-top sweeteners
- Packaged Foods
- Confectionary

Certifications

GMP

HACCP

ISO9001

ISO22000

FSSC 22000

BRC

Halal

Kosher

Non-GMO

Product Benefits

- 100% natural sweetener with the best taste profile
- Zero-Calories
- Fruit source gives clean label
- Can be blended with other caloric/non-caloric sweeteners
- pH and heat stable

Compositional Analysis

Component	g/100g
Mogroside V	25.0
Other mogrosides	9.0
Protein	39.5
Other[1]	19.3
Total sugars	0.0
Sucrose	0.0
Glucose	0.0
Fructose	0.0
Lactose	0.0
Maltose	0.0
Lipid	0.0
Fiber	0.9
Ash	1.4
Moisture	4.9

1. Other includes minerals, melanoidins and flavonoids.

Sweetness Potency Guide – MFC-E25P

Sugar Replaced (°Brix)	Use Level In (ppm)		
	Milk	pH 7	pH 3.2
0.00	0	0	0
0.50	28	42	71
1.00	56	84	140
1.50	84	140	210
2.00	126	210	294
2.50	182	281	378
3.00	238	364	475
3.50	294	449	574
4.00	378	546	700
4.50	462	659	827
5.00	546	770	952
5.50	644	896	1,106
6.00	756	1,037	1,260
6.50	882	1,176	1,428
7.00	1,008	1,316	1,609
7.50	1,162	1,484	1,806
8.00	1,316	1,638	2,016
8.50	1,470	1,820	2,226
9.00	1,652	2,002	2,464
9.50	1,834	2,184	2,717
10.00	2,044	2,380	2,968

Example: Use 95.2 milligrams of MFC-E25P to replace 5 grams of sugar in 100g of finished beverage with a pH of 3.2.