MonkFruit corp.
The World's Leading Monk Fruit Company

1228 American Way
Libertyville, IL 60048
USA
Tel: +1 847 367 6665

59 Vickery St
Te Rapa, Hamilton 3200
New Zealand
Tel: +64 7 849 0593

5 Liangfeng Road, Yanshan,
Guilin, Guangxi 541006
People's Republic of China
Tel: +86 773 355 1033

PRODUCT SPECIFICATIONS

Product Name	Monk Fruit Extract	
Product Code	MFC-E25P	
Manufactured by	Guilin GFS Monk Fruit Corp.	
Manufacturing Address	5 Liangfeng Road, Yanshan, Guilin, Guangxi 541006, People's Republic of China	
Country of Origin	People's Republic of China	
Item	**Specification**	**Method**
Process Data		
Plant Source	*Siraitia grosvenorii*	N/A
Plant Part Used	Fresh Fruit	N/A
Method of Extraction	Water Extract	N/A
Carrier	None	N/A
Organoleptic Data		
Appearance	Powder	GFS in-house method
Color	Light yellow to white	GFS in-house method
Odor	Characteristic	GFS in-house method
Taste	Sweet	GFS in-house method
Chemical and Physical Characteristics		
Mogroside V	≥ 25.0 %	GFS in-house method
Ash Content	≤ 2.0 %	GB 5009.4
Moisture	≤ 5.0 %	GB 5009.3
pH	≥ 4.0, ≤ 6.0	GFS in-house method
Particle Size	≥ 95% pass 80 mesh	GFS in-house method
Solubility	0.1% (w/v) completely dissolved in 50°C water	GFS in-house method
Heavy Metals		
Arsenic	≤ 0.5 mg/kg	GB 5009.11
Lead	≤ 0.8 mg/kg	GB 5009.12
Mercury	≤ 0.1 mg/kg	GB 5009.17
Copper	≤ 5.0 mg/kg	GB 5009.13
Cadmium	≤ 0.3 mg/kg	GB 5009.15
Zinc	≤ 10.0 mg/kg	GB 5009.14

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Microbiology		
Total Plate Count (CFU/g)	n=5, c=0, m=3x10^3	GB 4789.2
Yeast & Mold	≤ 100 CFU/g	GB 4789.15
Coliforms (CFU/g)	n=5, c=0, m=10	GB 4789.3
E. coli	Negative in 25 g	AOAC No. 990.11
Enterobacteriaceae	< 10 CFU/g	GB 4789.41
Staphylococcus aureus (CFU/g)	n=5, c=0, m=10	GB 4789.10
Salmonella (in 25 g)	n=5, c=0, m=0	GB 4789.4
Listeria	Negative in 25 g	GB 4789.30

Notes:
n = number of samples
c = maximum number of samples beyond m
m = microbiological limit that separates good from marginally acceptable quality

The most recent edition of the test method shall be used.

Shelf Life:	36 months from the date of manufacture
Storage & Transport Conditions:	Store and transport in dry conditions at ambient temperature away from direct sunlight in the original unopened container
Packaging Materials:	Inner: Polyethylene bag; Outer: Aluminium foil bag; Paper drum
Packaging Details:	1 kg × 15 bags/drum; 15 kg × 1 bag/drum

Updated by: Guoyang Lu **Date**: Sep 30, 2022

Approved by: Zhenhua Liang **Date**: Sep 30, 2022