

TASTE INGREDIENTS

PLANT-BASED SWEETENERS

Siraitia grosvenorii Swingle

CAS NUMBER 1042967-53-2

FEMA NUMBER 4711

TYPE NATURAL



TASTE DESCRIPTORS

Clean, sugary, sweet

BENEFITS IN USE

Fruit derived natural sweeteners

APPEARANCE

White to pale yellow powder

RECOMMENDED TASTING DOSAGE

160 ppm

SOURCING

Monk fruit, also known as Luo han guo, is a small round fruit grown in Southeast Asia.

More than 98% of global Monk fruit production is from the greater Guilin area (Guangxi), a preserved region with unique and optimal growing environment:

- Subtropical mountains with an elevation of 300-500 meters
- 75-85% air humidity with abundant rainfall
- Loose, fertile, well drained moist soil

CROP SEASONS IN MAIN SOURCING COUNTRIES



Sourcing Country: CHINA

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PROCESS: HYDROALCOHOLIC EXTRACTION

Distillation on biomass blended with an hydro-alcoholic solution.

REGULATORY

CERTIFICATIONS

Kosher Certified
Halal Certified

REGULATORY STATUS

Monk fruit extract

LABELLING RECOMMENDATIONS

Contact us

NON GMO EUROPE

ADD BACK

DID YOU KNOW ?

Monk fruit extract contains varying levels of mogrosides, a group of triterpene glycosides that make up about 3.8% of the dry fruit. Mogrosides are non-nutritive constituents and primarily responsible for the characteristic sweetness, the main one being mogroside-V. In traditional Chinese medicine, monk fruits are consumed as a remedy for cough and sore throat for centuries and in southern China, it is believed to be a longevity aid. The fruits are generally sold in dried form and traditionally used in herbal tea or soup.