

TASTE INGREDIENTS

☐ PLANT-BASED SWEETENERS

CAS NUMBER 1042967-53-2

FEMA NUMBER

TYPE NATURAL

*Siraitia grosvenorii Swingle*



TASTE DESCRIPTORS

High sweetness, clean, sugary

BENEFITS IN USE

Fruit derived natural sweeteners, highly purity

APPEARANCE

Off-white powder

RECOMMENDED TASTING DOSAGE

145 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

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

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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.