



Shaanxi Ming Chemical Technology Co., Ltd

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Chapter 1 basic information of Monk Fruit Extract.

What is monk fruit extract ?

Siraitia grosvenorii (Monk fruit or Luo Han Guo) is a herbaceous perennial vine of the Cucurbitaceae (gourd) family, native to southern China and northern Thailand. The plant is cultivated for its fruit, whose extract is nearly 300 times sweeter than sugar and has been used in China as a low-calorie sweetener for cooling drinks and in traditional Chinese medicine. This unusual fruit is exponentially sweeter than sugar, with high concentrations of fructose and glucose, but the sweetness comes from unique glycosides in the flesh of the fruit. In addition, this fruit is packed with antioxidants and other organic compounds and vitamins that have a wide array of benefits to human health.

The active ingredients of Monk Fruit Extract.

Mogroside is a chemical compound, and constitutes a glycoside of cucurbitane derivatives. The taste of Monk fruits and their extracts is due to a mixture of cucurbitane-type triterpene glycosides, the mogrosides, with mogroside V being the major component of the ripe fruit. The relative sweetness of mogroside V is over 300 times higher than that of sucrose.

What we offer:



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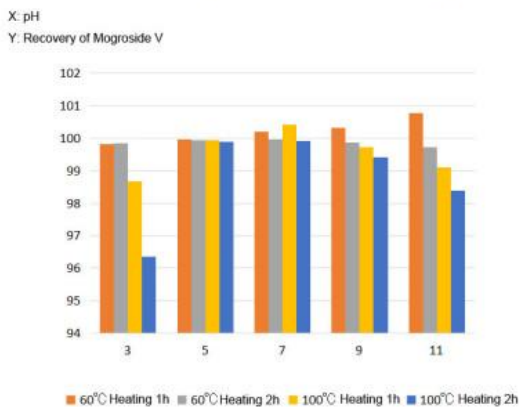
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Specification	Sweetness (Times) Compared with Sucrase
Monk Fruit MV 20%	130
Monk Fruit MV 25%	160
Monk Fruit MV 30%	180
Monk Fruit MV 40%	220
Monk Fruit MV 50%	250
Monk Fruit MV 55%	265
Monk Fruit MV 60%	275
Monk Fruit MV 65%	290

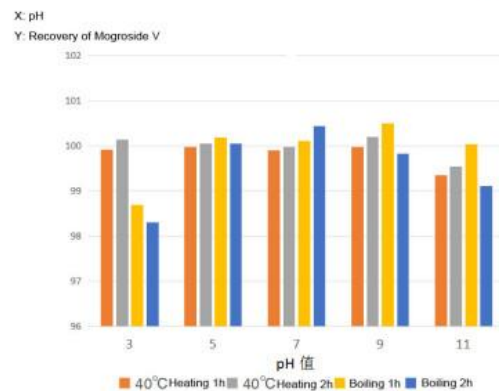
Chapter 2 analysis data:

pH Stability of Mogroside V

* pH Stability of 50% Mogroside V aqueous solution (5g/L)

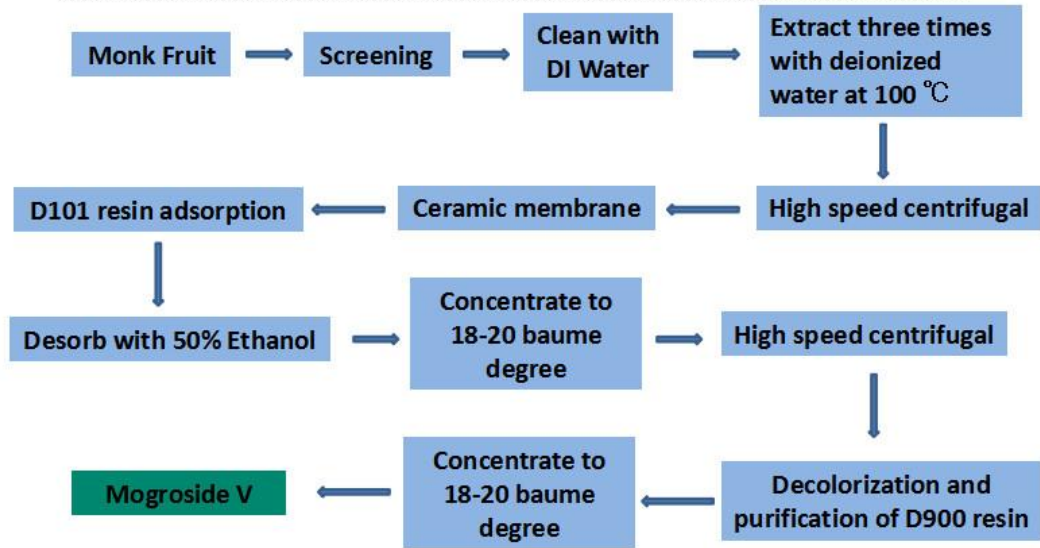


* pH Stability of 50% Mogroside V alcoholic solution (5g/L)



Flow Chart of Monk Fruit Extract

Flow Chart



COA : (take MV20% as reference) please see attachment.

Nutrition and Pesticide Residue Report:

Pony Testing International Group		Test Results	
Report ID: MDAVF33N70130740		page 2 of 2	
Sample Description and Number	Test Items	Test Results	Reference Methods
N70130740 Luo Han Guo Extract	Energy	1591 kJ/100g	GB 28050-2011
	Protein	5.6 g/100g	GB 5009.5-2010
	Fat	<0.5 g/100g	GB/T 5009.6-2003
	Carbohydrate	88.0 g/100g	GB 28050-2011
	Dietary Fiber	<0.5 g/100g	GB 5009.88-2014
	Sodium	1282 mg/100g	GB/T 5009.91-2003
Nutrition labeling Tip: This page in place of the test results can not directly substitute the nutrition label information printed in product package. Sample information about the product packaging label, example for rounding off the energy and nutrients, the font size, the order, the value of NRV% and format of lab in the "Nutrition Facts". Please confirm information in accordance with national standards and regulatory requirements, the detecting unit does not assume any liability for possible errors.			
End of Report			




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Our reference:	502-2016-00055736/ AR-16-SU-057743-01		
Sample described as:	Luo Han Guo Extract MV 60%		
Sample Packaging:	Sealed plastic bag		
Sample reception date:	11-Oct-2016		
Analysis starting date:	11-Oct-2016		
Analysis ending date:	04-Nov-2016		
Arrival Temperature (°C)	22.2	Sample Weight	250g
Sample Type	Powder		
		Results	Unit LOQ LOD
SU20L	Protein Method: AOAC 984.13	4.85 (k=6.25)	g/100 g 0.1
SU20Q	Dietary fiber Method: AOAC 991.43	<0.5	g/100 g 0.5
SU21L	Sugar Profile Method: AOAC 995.13, modified		
	Fructose	<0.1	g/100 g 0.1
	Galactose	<0.1	g/100 g 0.1
	Glucose	<0.1	g/100 g 0.1
	Lactose	<0.1	g/100 g 0.1
	Maltose	<0.1	g/100 g 0.1
	Sucrose	<0.1	g/100 g 0.1
	Monosaccharides and Disaccharides	<0.1	g/100 g 0.1
		Results	Unit LOQ LOD
• SUAMA	Total fat Method: AOAC 996.06	0.34	%
SIGNATURE			
 Shine Xie Food Chemistry Manager			
EXPLANATORY NOTE			
≥ Greater than or equal to < Less than ≤ Less than or equal to N/A means Not applicable The result(s) relate(s) only to the item (s) tested. This analytical report shall not be reproduced except in full, without written approval of the laboratory. Eurofins General Terms and Conditions apply. For and on behalf of Eurofins Technology Service (Suzhou) Co., Ltd			

END OF REPORT

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Sensory Flavor Map

Chapter

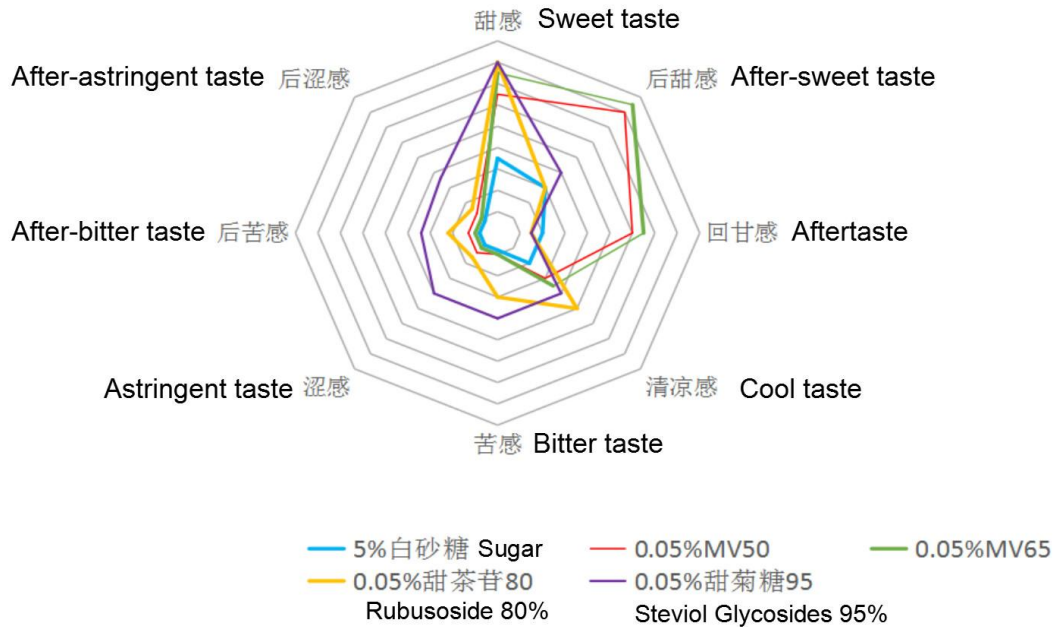


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Chapter 3 function and applications

Beverages and food

Energy drink, beer, ice creams , sport drink, soft drink

Bakery foods

Bread, cookies, bars,

Dietary goods

Yoghurts, milk shaking

Daily snacks

Chewing gums, energy bars

For more details please kindly visit our website

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or email us at: info@mwprochem.com we will always here provide you excellent plant ingredients.