

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 29/07/20 **PRINT DATE** 17/08/22

PRODUCT MONK FRUIT EXTRACT MV 50% (LUO HAN GUO)
APPLICATIONS Raw material for industrial use intended for the manufacture of flavours and/or fragrances.
IUPAC NAME MONK FRUIT EXTRACT
PLANT OF ORIGIN Siraitia Grosvenorii
PART OF THE PLANT FRUITS
SYNONYMS

CAS 88901-36-4

TARIFF NUMBER 3301294900

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Exempt from registration (according to article 2.5 of REACH)

SPECIFICATIONS

ASPECT AT 20°C SOLID
COLOUR FROM WHITE TO LIGHT YELLOW
ODOUR FRESH, SWEET
TASTE SWEET
DENSITY AT 20°C (g / ml) -
DENSITY 25/25 -
REFRACTIVE INDEX nD20 -
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) -
MELTING POINT (°C) -
FLASH POINT (°C) 101,00
ASSAY (% GC)
ACID VALUE (mg KOH/g)
SOLUBILITY SOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA MOGROSIDE V > 50% - MOISTURE CONTENT < 5% - ASH < 2%

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.