

Organic erythritol monk fruit blend sweetener



What is Organic erythritol monk fruit blend sweetener?

Organic Erythritol Monk Fruit Blend Sweetener is a natural, zero-calorie sweetener combination designed to provide the sweetness of sugar without the calories or glycemic impact. This blend combines **organic erythritol**, a sugar alcohol with a clean, sweet taste, and **organic monk fruit extract**, a powerful natural sweetener derived from the monk fruit (Luo Han Guo). Together, they offer a balanced, sugar-like sweetness, making it ideal for people seeking healthier alternatives to traditional sugar. Certified organic by both the USDA and EU, this product is free from artificial additives, making it perfect for clean-label formulations across a wide range of applications.



Key Features:

- **100% Organic:** Certified organic by USDA and EU Organic standards, free from pesticides, GMOs, and artificial chemicals.
- **Zero Calories:** Both erythritol and monk fruit are naturally calorie-free, making this blend a perfect choice for low-calorie, sugar-free, and ketogenic diets.
- **Balanced Sweetness:** The blend provides a sweet taste similar to sugar, with minimal aftertaste, combining the mild sweetness of erythritol with the potent sweetness of monk fruit.
- **Low Glycemic Index:** Has little to no effect on blood sugar levels, making it suitable for diabetics or anyone looking to reduce sugar intake.
- **Non-GMO & Gluten-Free:** Ideal for clean-label products and suitable for gluten-sensitive individuals.
- **Natural & Plant-Based:** Both erythritol and monk fruit are plant-derived, making this blend suitable for vegan and plant-based diets.
- **Versatile:** Can be used in various food and beverage applications, including baking, beverages, snacks, sauces, and more.

Process Description:

Organic Erythritol Monk Fruit Blend Sweetener is created by blending two natural ingredients:

1. **Organic Erythritol:** This sugar alcohol is sourced from organic corn or other plant-based sources. It is extracted through a fermentation process where glucose is fermented by yeast, resulting in erythritol, a sweetener that is 70-80% as sweet as table sugar.
2. **Organic Monk Fruit Extract:** Monk fruit extract is derived from the dried fruit of the *Siraitia grosvenorii* plant. The extract contains high concentrations of mogrosides, which are responsible for

the sweet taste. Monk fruit extract is naturally 100-250 times sweeter than sugar, but it has no calories or glycemic impact.

The two ingredients are carefully blended to achieve the desired sweetness profile, providing a natural and balanced sweetener with minimal aftertaste, ideal for a variety of applications.

Specification

Parameter	Specification
Appearance	White granular powder
Moisture	$\leq 0.5\%$
Assay (on dry basis)	Erythritol $\geq 99.5\%$, Monk fruit extract $\geq 0.5\%$
Ash	$\leq 0.1\%$
pH	5.0 - 7.0
Heavy metals (as Pb)	≤ 0.5 mg/kg
Arsenic (as As)	≤ 0.5 mg/kg
Lead (as Pb)	≤ 0.5 mg/kg
Cadmium (as Cd)	≤ 0.5 mg/kg
Mercury (as Hg)	≤ 0.1 mg/kg
Total plate count	≤ 1000 CFU/g
Yeast and mold	≤ 100 CFU/g
Coliform	Negative
Salmonella	Negative

Parameter	Specification
Staphylococcus aureus	Negative

Health Benefits:

1. **Zero-Calorie Sweetener:** Perfect for reducing overall calorie intake, helping with weight management or maintaining a healthy diet without sacrificing sweetness.
2. **Blood Sugar Friendly:** Both erythritol and monk fruit have a negligible impact on blood sugar and insulin levels, making it an excellent option for diabetics or anyone on a low-glycemic diet.
3. **Promotes Healthy Gut:** Erythritol is a low-FODMAP sweetener, which means it is generally well-tolerated and does not cause digestive discomfort in most individuals.
4. **Antioxidant Properties:** Monk fruit extract is rich in antioxidants, specifically mogrosides, which have potential anti-inflammatory and antioxidant effects.
5. **Non-GMO & Gluten-Free:** Ideal for clean-label, allergen-free formulations, and safe for those with gluten intolerance or sensitivity.
6. **Supports Oral Health:** Erythritol does not contribute to tooth decay, making it a suitable choice for oral health-conscious consumers.

Applications:

1. Food & Beverage:

1. **Sugar Replacement:** Perfect for use in sugar-free or reduced-sugar products like syrups, jams, sauces, beverages, and ice cream.
2. **Baked Goods:** Excellent for use in gluten-free, keto, or diabetic-friendly baked goods such as cakes, cookies, muffins, and brownies. It maintains texture and sweetness without the need for traditional sugars.
3. **Beverages:** Ideal for sweetening beverages such as teas, coffee, energy drinks, soft drinks, and smoothies.
4. **Confectionery:** Can be used in sugar-free candies, chocolates, and gums for a pleasant, sugar-like taste with no calories.

5. **Dairy & Dairy Alternatives:** Suitable for sweetening yogurt, smoothies, ice cream, and plant-based milk.

2. Dietary Supplements:

1. **Meal Replacements:** Used in protein bars, shakes, and snack bars for a natural, low-calorie sweetness.
2. **Sports Nutrition:** Perfect for use in energy drinks, protein powders, and recovery drinks.
3. **Weight Management:** Can be added to weight management and fitness products as a sugar alternative without compromising taste.

3. Nutraceuticals:

1. **Blood Sugar Management:** Can be incorporated into supplements designed to support blood sugar balance and weight management.
2. **Antioxidant-Rich Formulations:** Benefits from the natural antioxidants in monk fruit can support skin health, anti-aging products, or immune system boosters.

Quality Assurance:

Our Organic Erythritol Monk Fruit Blend Sweetener is produced under strict quality control procedures, ensuring compliance with both USDA and EU Organic standards. The product is tested for purity, flavor consistency, and safety. It is free from artificial chemicals, preservatives, and fillers, making it a perfect addition to clean-label products.

Why Choose Our Organic Erythritol Monk Fruit Blend Sweetener?

This organic sweetener blend offers a perfect balance of taste and functionality, providing the benefits of two powerful natural sweeteners: erythritol and monk fruit. Ideal for a wide range of applications from sugar-free beverages to baked goods and dietary supplements, it offers a healthier alternative to sugar without the negative effects on blood sugar. Certified organic and clean-label, it is perfect for consumers looking for natural, low-calorie, and diabetic-friendly options without sacrificing flavor.

Packing



Want to learn more about this product or have any questions?

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