

Organic Monk Fruit Extract



What is organic monk fruit extract?

Organic Monk Fruit Extract is meticulously produced from 100% pure, organically cultivated monk fruit (*Siraitia grosvenorii*), also commonly known as **Luo Han Guo**. The process involves crushing the fresh fruit and infusing it with hot water, then filtering and concentrating the extract. The key sweetening compounds, known as **Mogrosides**, are isolated and standardized to various concentrations, ensuring consistent sweetness and quality. The organic certification guarantees that the raw materials are grown without synthetic pesticides, herbicides, or genetically modified organisms, aligning with the strictest clean-label and natural ingredient standards.

As a high-intensity sweetener, **Organic Monk Fruit Extract** offers significant sweetening power without contributing calories or impacting blood sugar levels. Its superior taste profile, free from the undesirable off-notes often associated with other high-intensity sweeteners, positions it as a leading

choice for formulations aiming for natural, sugar-reduced, or sugar-free claims. It's highly stable under various processing conditions, making it a versatile ingredient across a broad spectrum of applications.

Specifications

Attribute	Details
Common Names	Monk Fruit Sweeteners, Luo Han Guo Extract, Siraitia Grosvenorii Extract
Latin Name	<i>Siraitia grosvenorii</i>
Source	100% Organic Monk Fruit
Processing	Water extraction, filtration, concentration, crystallization (for higher purity)
Appearance	Fine, off-white to yellowish-white powder
Flavor	Clean, sweet, no bitter aftertaste (purity dependent)
Sweetness Potency	Varies by Mogroside V content; e.g., Mogroside V 25% is ~80x sweeter than sugar, Mogroside V 50% is ~150x, Mogroside V 80% is ~250x, Mogroside V 95% is ~300-400x
Mogroside V Content	Customizable; common strengths include 25%, 30%, 40%, 50%, 60%, 80%, 95%
Solubility	Excellent, readily soluble in water
Moisture Content	Max 5%
Heavy Metals	Low levels, compliant with international regulations
Key Characteristics	Zero calories, non-glycemic, highly stable (heat, pH), non-fermentable, enhances flavor, masks off-notes.

Key Features

- **Zero Calories & Non-Glycemic:** Provides intense sweetness without adding calories or impacting blood sugar levels, making it ideal for diabetic-friendly and weight-management products.
- **Natural Origin:** Sourced from **Organic Luo Han Guo**, a fruit cherished for centuries, offering a truly natural and clean-label sweetening solution.
- **Clean Taste Profile:** Delivers a pure, sugar-like sweetness with minimal to no off-notes or bitter aftertaste, especially at higher Mogroside V concentrations.
- **High Sweetness Potency:** Extremely concentrated, meaning very small amounts are needed to achieve desired sweetness, which can lead to cost efficiencies in certain formulations.
- **Highly Stable:** Maintains sweetness and integrity under a wide range of pH levels and high temperatures, making it suitable for various processing conditions, including baking and hot beverages.
- **Allergen-Friendly:** Naturally free from common allergens like gluten, dairy, soy, and nuts, appealing to a broad consumer base with dietary sensitivities.
- **Organic & Clean Label:** Certified organic, ensuring the absence of synthetic pesticides, GMOs, and artificial additives, aligning perfectly with clean-label trends.
- **Versatile Functionality:** Adaptable for a broad range of B2B product developments across diverse industries.

Applications

Our **Organic Monk Fruit Extract** is a highly versatile ingredient for a multitude of B2B applications across the food, beverage, and nutraceutical industries:

- **Beverages:**
 - Zero-calorie or sugar-reduced soft drinks, flavored waters, juices, teas, and functional beverages.
 - Sports drinks and protein shakes requiring natural, clean sweetness.
- **Dairy & Plant-Based Products:**
 - Sweetener for yogurts (dairy and plant-based), ice creams, frozen desserts, and plant-based milk alternatives.
- **Baked Goods & Confectionery:**
 - Used in sugar-free or reduced-sugar cakes, cookies, pastries, chocolates, candies, and gums. Its heat stability makes it excellent for baking.
- **Nutraceuticals & Dietary Supplements:**

- Sweetener for protein powders, powdered mixes, vitamin gummies, and other supplement formulations.
- **Tabletop Sweeteners:**
 - As a primary ingredient in natural, zero-calorie tabletop sweetener blends.
- **Sauces & Dressings:**
 - Used in sugar-free or reduced-sugar sauces, marinades, and dressings.

Why Choose Our Organic Monk Fruit Extract for Your Business?

Partnering with us for your **Organic Monk Fruit Extract** needs ensures a cutting-edge, high-demand ingredient that addresses key market trends for natural, healthy sweetening solutions:

- **Guaranteed Organic Certification:** Our extract adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Taste Profile:** We prioritize extracts with minimal off-notes, delivering a clean, sugar-like sweetness that enhances consumer acceptance.
- **Customizable Sweetness Levels:** We offer various Mogroside V concentrations, allowing you to select the precise potency needed for your specific formulation and cost targets.
- **High Stability & Versatility:** Its remarkable stability under heat and varying pH makes it suitable for a wide range of processing methods and product types.
- **Consistent Quality & Purity:** Rigorous quality control and testing protocols ensure a reliable, pure, and safe product batch after batch, meeting international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: What are Mogrosides, and why are they important in Monk Fruit Extract?

A: **Mogrosides** are the naturally occurring sweet compounds found in the monk fruit. **Mogroside V** is the primary sweet component and is responsible for its intense sweetness and zero-calorie properties. The percentage of Mogroside V indicates the purity and sweetness strength of the extract.

Q: Is Organic Monk Fruit Extract suitable for "sugar-free" claims?

A: Yes, as it contains zero calories and does not impact blood glucose levels, **Organic Monk Fruit Extract** is an excellent choice for **sugar-free** and **reduced-sugar** product formulations, depending on local regulatory guidelines.

Q: What is the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Monk Fruit Extract** typically has a shelf life of **24-36 months** from the manufacturing date when stored in a cool, dry place (below 75°F/24°C), away from direct sunlight and moisture, in its original sealed, airtight packaging.

Q: Does Organic Monk Fruit Extract have any known allergens?

A: **Organic Monk Fruit Extract** is generally considered highly hypoallergenic. It is free from common allergens like gluten, dairy, soy, and nuts, making it a safe and inclusive sweetening option for a broad consumer base.

Q: Can Monk Fruit Extract be used as a standalone sweetener or does it need to be blended?

A: While it can be used as a standalone sweetener, due to its high potency, it's often blended with other natural sweeteners (like erythritol or stevia) to provide bulk, improve mouthfeel, and create a more rounded sweetness profile, especially in products where sugar contributes significantly to volume.

Packing

