

The logo for 'Monk Sweet' features the word 'Monk' in a green, stylized font with a horizontal line through it, and 'Sweet' in a yellow, stylized font below it. A small 'TM' trademark symbol is positioned to the right of 'Monk'.

MonkTM
Sweet

The logo for 'Monk Gold' features the word 'MONK' in a yellow, stylized font with a small orange fruit icon integrated into the letter 'O', and 'GOLD' in a yellow, stylized font below it. A small 'TM' trademark symbol is positioned to the right of 'MONK'.

MONKTM
GOLD

A close-up photograph of several green, round Monk Fruit (Luo Han Guo) sweeteners hanging from a vine. The fruits are covered in water droplets and are set against a background of green leaves and vines.

GLG's Monk Fruit (Luo Han Guo) Sweeteners
TECHNICAL DATA SHEET



GLG

LEADING LIFE TECHNOLOGIES.
BETTER STEVIA, MONK FRUIT AND MORE.

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General Overview

Monk fruit, or Luo Han Guo, is a melon-like gourd endemic to Guangxi Province of China. Monk fruit grows on vines and is about the size of a lemon. Monk fruit contains mogrosides, which have a sweet taste and are extracted to produce a high purity calorie free, natural sweetener. Mogroside extracts are up to 300 times sweeter than sucrose, and are the second most recognized plant-derived sweetener (after stevia). Extraction comprises crushing the fruit, infusing with hot water and filtration.

GLG's high quality, natural, zero calorie, non-nutritive monk fruit products come in different purities of mogrosides V (MV) content, which makes them suitable for a wide range of food applications. All of GLG's monk fruit products are Generally Recognized as Safe (GRAS). The sweetness of GLG's monk fruit extracts range from 150-300X depending on the MV content.

Benefits

- All natural non-nutritive sweetener with a better taste profile compared to stevia
- 100% water soluble
- Superior flavor and mouthfeel
- Minimal bitterness, astringency and off-notes compared to alternatives in the market
- Excellent taste parity to sugar at moderate to high sugar reduction levels leading to success in a wide variety of food formulations
- Works well when blended with other caloric/non-caloric sweeteners
- Works very well in tandem with stevia
- Stable in processing and storage
- pH and heat stable
- Can be used in most food applications
- Zero-glycemic index – suitable for diabetics

The logo for 'MONK GOLD' features the word 'MONK' in a bold, orange, sans-serif font. The letter 'O' is replaced by a realistic illustration of a yellow-orange monk fruit. Below 'MONK' is the word 'GOLD' in a similar orange, sans-serif font. A small 'TM' trademark symbol is located to the upper right of the 'K' in 'MONK'.The logo for 'Monk Sweet' features the word 'Monk' in a green, sans-serif font with a thin horizontal line passing through the middle of the letters. Below 'Monk' is the word 'Sweet' in a yellow-green, sans-serif font. A small 'TM' trademark symbol is located to the upper right of the 'k' in 'Monk'.

Applications

Monk fruit is stable across many food applications, and can be used synergistically with stevia in food and beverage formulations. The following are some common applications:

- Beverages
 - Flavored bottled water
 - Functional bottled water
 - Lemonade/limeade
 - Carbonates
 - Liquid concentrates
 - Fruit/herbal tea
 - Plant-based hot drinks
 - Powder concentrates
 - Still RTD tea
 - Frozen juice drinks
- Dairy
 - Ice cream
 - Fruited spoonable yoghurt
- Packaged Foods
 - Tablets
 - Chocolate spreads
 - Muesli
 - Jam and preserves
 - Licorice
 - Pastilles, gums, jellies and chews
 - Nutritional/sport bars



Sweetness Potency

The sweetness of GLG's monk fruit products range from 160-300X depending on the MV content, as shown in the table below:

Ingredient	Sweetness X
MV55	300
MV50	300
MV40	220
MV25	160



Regulatory Status

Product Line	Products	GRN
Monk Gold™	MV40%, MV50%, MV55%	522
Monk Sweet™	MV25%	556

Labeling Status

Canada

Can be used in tabletop applications and in Natural Health Products (NHP) as flavoring agent and/or sweetener.

USA

Affirmed GRAS and can be used in wide range of applications

Europe

Can be used in flavouring preparation

Region	Declaration
USA/Canada	Luo Han Guo fruit extracts

Supports Clean Labels

- Natural and zero-calorie claims
- Non-GMO Project Verified
- Kosher
- Halal
- Hypoallergenic
- Gluten-Free



Gluten-free

GLG's Competitive Advantage

GLG Life Tech fully controls our growing and harvesting of monk fruit. GLG's state-of-the-art manufacturing facilities produce high quality monk fruit extracts. With the full vertically integrated supply chain and modern facilities, GLG produces the best-tasting monk fruit extract in the market.

Food Safety and Quality:

- Quality control and food safety is one of GLG's top priorities
- All facilities meet and/or exceed global GMP standards
- Major multinational food and beverage companies conduct regular audits
- All facilities are third-party certified on an annual basis for:
 - GMP
 - ISO
 - FSSC 22000
 - Halal
 - Kosher
 - Non-GMO Project Verification



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