

# MOGROSIDE V

## INTRODUCTION

- The sweetener Mogroside V (hereinafter abbreviated as MV) is a natural and safe non-nutritive sweetener. It is the main sweet component in monk fruit, accounting for 1.5-2% in the dried fruit. MV is approximately 300 times sweeter than sucrose, with advantages such as low-calorie content, non-toxicity, and high stability.
- Due to high costs and unstable yields of extraction of MV from monk fruit, bio-technology based MV has high yield and verified safety without pollution, and it has a short production cycle. This represents a green, efficient new production model.



**Zero  
calories**



**Natural  
source**



**Intense  
sweetness**



**Environmentally  
friendly**



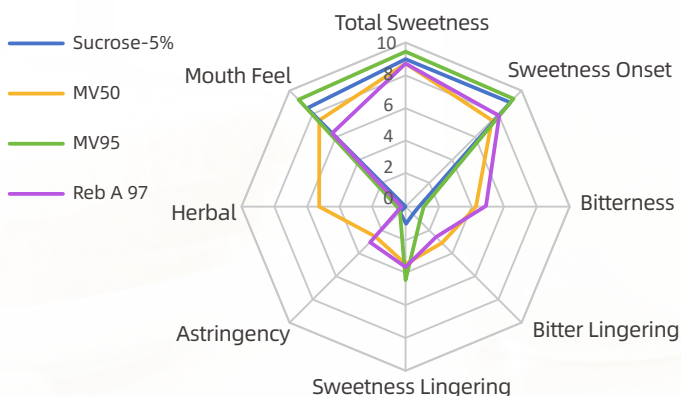
**Industrial  
production**



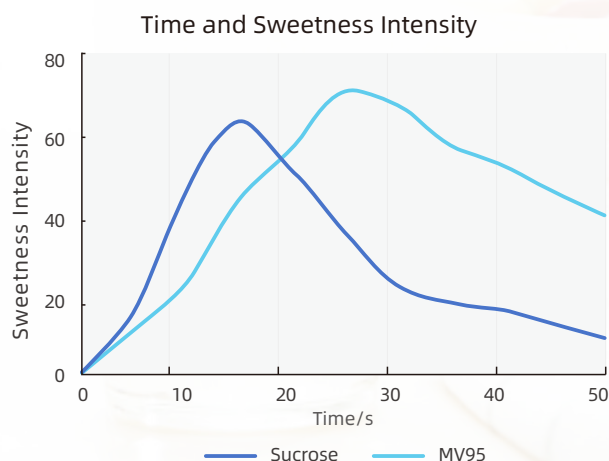
## The best aid in enhancing product taste

Compared to steviol glycosides, mogroside sweeteners offer a longer-lasting sweetness, a milder bitterness, and a subtle licorice flavor, with a prolonged aftertaste.

MV50 is approximately 250 times sweeter than sucrose, while MV95 is 300 times sweeter than sucrose.



\* The various samples in the figure are compared under conditions of consistent theoretical sweetness.





# SENSORY TEST

From our formula and sensory lab, we have demonstrated the excellent properties of MV95 in the following applications.

## BEVERAGE APPLICATION

The addition of MV in beverages such as fruit juices and coffee can effectively mask undesirable flavors, reducing bitterness and providing a pleasant sweetness.

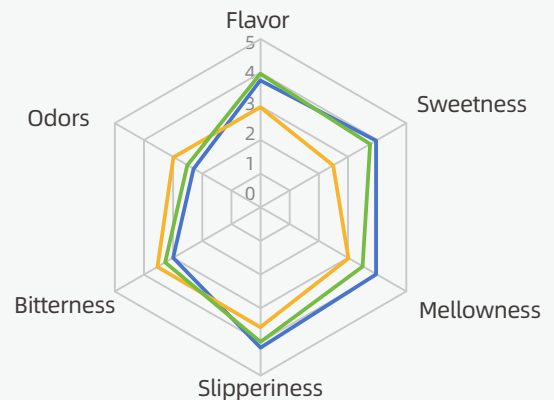


### Milk Tea

When a blend of MV95 and Reb A 97 (MV95: Reb A 97=1:9) is used in milk tea, the taste is nearly identical to sucrose, and compared to using Reb A 97 alone, there is a significant reduction in off-flavors.

- Sucrose
- MV95 + Reb A 97
- Reb A 97

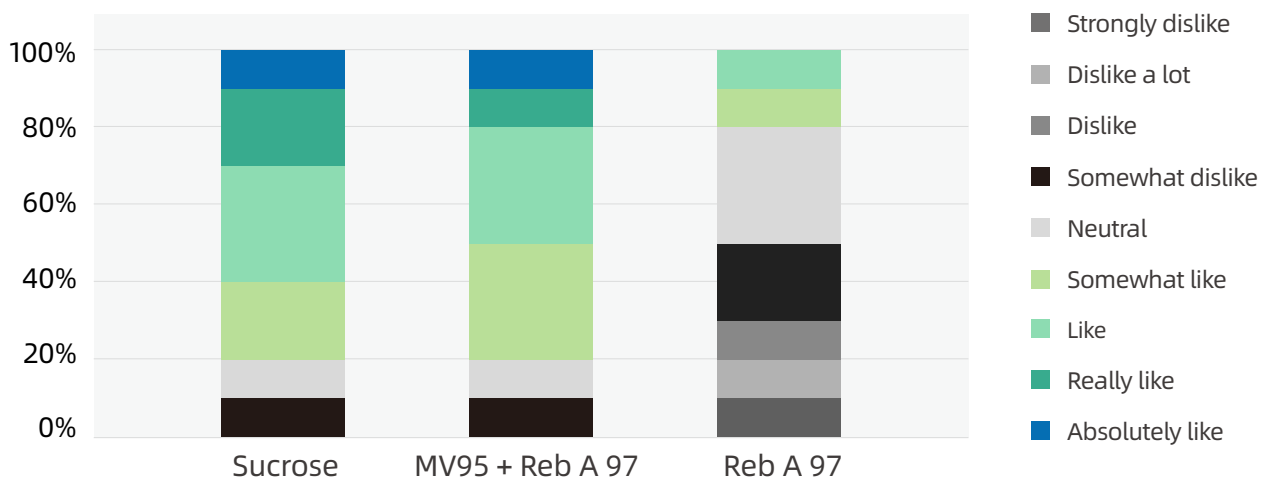
▼ Taste Characteristics of Mogroside Sweeteners in Milk Tea



### Fruit Juice

When a blend of MV95 and Reb A 97 (MV95: Reb A 97=1:9) is applied to fruit juice, according to consumer tests, the preference level is nearly equivalent to sucrose.

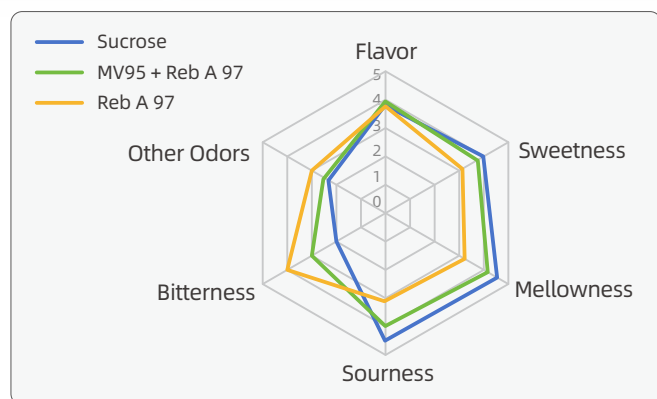
▼ Consumer Preference for Fruit Juice Beverages



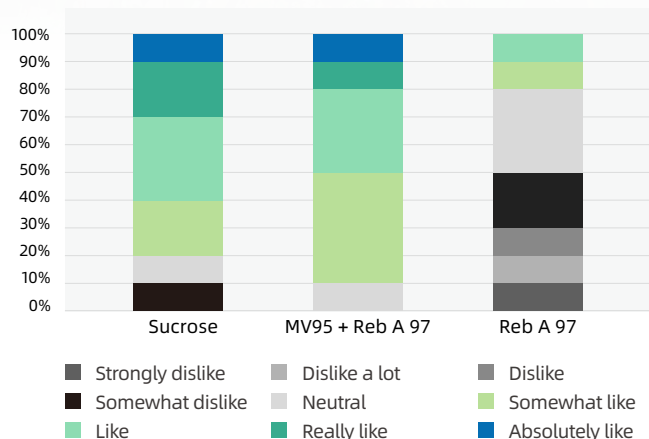


When a blend of MV95 and Reb A 97 is applied to coffee, it can better mask the acidity and bitterness of coffee compared to sucrose and other sweeteners. It is more adaptable to the taste preferences of a wide range of consumers, and in consumer tests, almost no participants expressed dislike.

#### ▼ Taste Characteristics of Mogroside Sweeteners in Coffee



#### ▼ Consumer Preference for Coffee



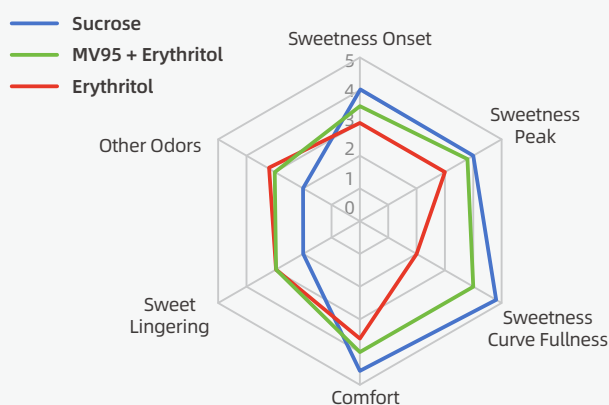
## CANDY APPLICATION

As one of the traditional Chinese medicinal herbs, monk fruit has broad prospects for use in functional candies.

### Tabletop Sweeteners

Tabletop sweeteners (MV95:erythritol=1:99) is natural, similar to sucrose, and it has good water solubility, meeting sweetening needs in various scenarios.

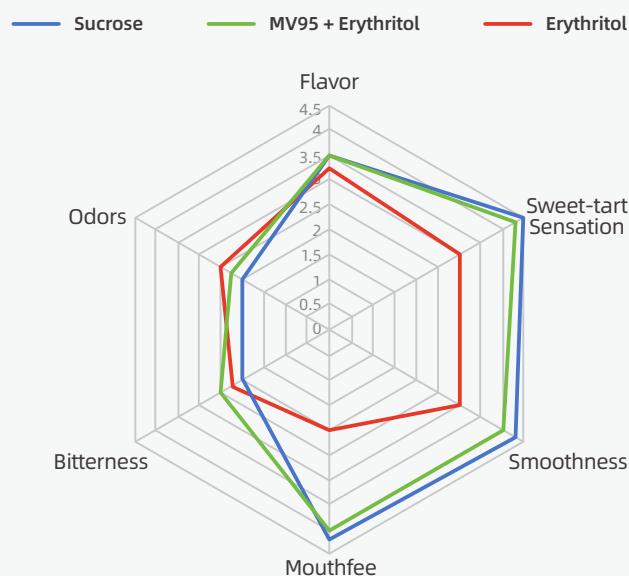
#### ▼ The Taste Performance Characteristics of Mogroside Sweeteners in Tabletop Sweeteners



## YOGURT APPLICATION

Replacing a portion of sucrose with monk fruit sweeteners can not only preserves the original quality of yogurt but also leverages the nutritional value of monk fruit sweeteners.

#### ▼ Taste Performance Characteristics of Mogroside Sweeteners in Yogurt



# SPECIFICATION

## Technical Data Sheet

<b>Product Name:</b> Monk Fruit Extract / Luo Han Guo Extract	<b>CAS No.:</b> 88901-36-4
<b>Brand Name:</b> Ingvia®	<b>Country of Original:</b> China
<b>Item:</b> MV 95%	<b>Version:</b> A/0
<b>Product Code:</b> 2305	<b>Issued On:</b> December 21,2023

DETERMINATION	SPECIFICATION	METHOD
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### IDENTIFICATION

Color	White to off-white	Visual
State	Powder	Visual
Solubility (1% solution)	Freely soluble	Visual

### ASSAY

Mogroside V (wt/wt% on dry basis)	≥95.0%	GB 1886.77
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### TESTS

Loss on Drying	≤6.0%	GB 5009.3
Total Ash	≤2.0%	GB 5009.4
Lead (Pb)	≤0.1mg/kg	GB 5009.268
Arsenic (As)	≤0.1mg/kg	GB 5009.268
Cadmium (Cd)	≤0.1mg/kg	GB 5009.268
Mercury (Hg)	≤0.1mg/kg	GB 5009.268

### RESIDUAL SOLVENT

MeOH Residual	200mg/kg	CP 2020
EtOH Residual	≤3000mg/kg	CP 2020

### MICROBIAL

Total Plate Count	≤1000cfu/g	FDA-BAM chapter 3
Yeast & Mold	≤100cfu/g	FDA-BAM chapter 18
E. Coli (/1g)	<3MPN/g	FDA-BAM chapter 4
Staphylococcus Aureus	<10cfu/g	FDA-BAM chapter 12
Salmonella (/25g)	Negative	FDA-BAM chapter 5

## Labeling

Monk Fruit Extract / Luo Han Guo Extract

## Allergens

Ingvia® does not contain any commonly known sources of allergenic responses. Labeling is not required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004.

## Genetically Modified Organisms

Ingvia® is not produced from ingredients or processing aids derived by genetic modification.

## BSE

No animal-derived ingredients are used in the production of Ingvia®. There are no animal-derived ingredients used in the facility where Ingvia® is produced.

## Packaging

The product is packaged in a low-density polyethylene bag (food grade). The inner bag is packaged in cardboard carton or drum, 20kg per carton or drum.

## Storage condition

Store in a cool and dry place. Avoid strong light, heat, and odorous materials.

## Shelf life

3 Years



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