



SWEETENER COMPOUND 100500 - Food Grade

Product Information on Chemical and Physical Properties:

Synonym: Sweetening Compound (Food Grade)

Ingredients: Steviolglycosides from Stevia Leaves

Description: white to pale-white, crystalline powder providing an intensive sweet taste

Purity:

Assay of components:	97 % to 100 % (HPLC)
Water:	< 1 % (Karl Fischer)
pH-value:	5.0 - 7.5 (1 % water solution)
Fluoride:	Not more than 1 ppm (IC)
Heavy metals:	Not more than 10 ppm (limit test / expressed as lead)
Lead:	Not more than 1 ppm (ICP-MS)
Arsenic:	Not more than 3 ppm (ICP-MS)

Microbiological properties:

Total plate counts:	< 1000 CFU in 1 g (Ph. EUR)
Yeasts:	< 10 CFU in 1 g (Ph. EUR)
Moulds:	< 10 CFU in 1 g (Ph. EUR)
Enterobacteriaceae:	< 10 CFU in 1 g (Ph. EUR)
E. coli:	negative in 01 g (Ph. EUR)
Staphylococcus aureus:	negative in 01 g (Ph. EUR)
Pseudomonas aeruginosa:	negative in 01 g (Ph. EUR)
Salmonellae:	negative in 25 g (Ph. EUR)

Storage conditions: Store at cool temperature (max. 30° C / 86° F), dry (max. 60 % rel. humidity), in original closed packaging, protected from sunlight.

Shelf-life: 24 months from date of manufacture

SWEETENER COMPOUND is a sweetener system containing high intensity sweeteners and natural sweetness optimizing ingredients (< 2% natural flavoring). To the best of our knowledge and as of the date of this document, the sweetener ingredients of **SWEETENER COMPOUND** are conforming to the official specifications of Food Chemicals Codex, those of the JECFA, USFDA, JPMHLW and the EC. **SWEETENER COMPOUND** is subject to any applicable domestic and international legal restrictions for its use in foods and drugs suitable for human consumption.

Please note that the information presented herein is only intended to provide general, preliminary notes on **SWEETENER COMPOUND** and its potential uses. This information is based on our present state of knowledge and is subject to the outcome of pending studies. This document must not be construed as guaranteeing specific properties of the products described herein or their suitability for a particular application. The user of our products is solely responsible for investigating whether existing patents are infringed by the use of our products. Additionally, the user of our products is solely responsible for investigating and checking the regulatory approval status for the intended use. The sale of **SWEETENER COMPOUND** will be subject to our General Terms & Conditions and the final product specifications.

CONFIDENTIAL QUALITY DOCUMENT !

Product Information Sheet SWEETENER COMPOUND 100500 Version 1

Page 1 of 2



Allergen labelling:

Cereals containing gluten and products thereof	→	no presence
Crustaceans and products thereof	→	no presence
Eggs and products thereof	→	no presence
Fish and products thereof	→	no presence
Peanuts and products thereof	→	no presence
Soybeans and products thereof	→	no presence
Milk and products thereof (including lactose)	→	no presence
Nuts and products thereof	→	no presence
Celery and products thereof	→	no presence
Mustard and products thereof	→	no presence
Sesame seeds and products thereof	→	no presence
Sulphur dioxide and sulphites	→	no presence
Lupins and products thereof	→	no presence
Molluscs and products thereof	→	no presence

The above list of allergens is in accordance with Annex II of Regulation (EU) No: 1169/2011 on food information to consumers.
The above list of allergens is in accordance with Food Allergen Labelling and Consumer Protection Act (FALCPA)
The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

Dietary Information:

Halal	→	yes (certified)
Kosher	→	yes (certified)
Lacto-vegetarian	→	yes (non certified)
Ovo-Vegan	→	yes (non certified)
Vegan	→	yes (non certified)
Vegetarian	→	yes (non certified)

GMO statement

GM labelling is not required for SWEETENING COMPOUND 100500 within EC Regulation No 1829/2003 on "genetically modified food and feed" and EC Regulation No 1830/2003 on "the traceability and labelling of food and feed products produced from GMO's". By ensuring the supply of conventional ingredients, SWEETHOUSE thus ensures that there is no need to label its products under either 1829/2003 or 1830/2003.