

## MONK FRUIT (LUO HAN GUO)

Monk Fruit, also known as Lo Han Guo, is a small round fruit grown in Southeast Asia. Monk Fruit extract is 250x sweeter than sugar with a clean flavour profile and not bitter aftertaste. It can be used to replace sugar in a wide range of foods and beverages.

### Production

Fruit from the vine of *Siraitia grosvenori*.

### Different qualities

Monk fruit extract contains naturally occurring triterpene glycosides, classified as Mogrosides which account for 80-90%.

Mogroside V content: 3.5 % → 40% → 50% → 55% → 60%

Lovia blends (Stevia/Monk Fruit).  
Or solutions based on customer needs.

### Shelf life

36 months

### Packaging

20 kg drums or 25 kg cartons

### Application

Monk fruit is used as a natural sweetener and flavouring.

- Dairy (Yogurt, flavoured milk, ice cream)
- Table top
- Confectionary
- Sports industry (protein powder, bars etc)
- Ketchup, sauces

### Legislation

It is already widely used in the US.  
Be prepared for the approval in Europe by end of 2020.  
Monk Fruit concentrate can already be used as flavouring in the EU.

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