

# Organic Monk Fruit Extract



## What is Organic Monk Fruit Extract?

**Organic Monk Fruit Extract Powder** is meticulously produced from 100% pure, organically cultivated monk fruit (*Siraitia grosvenorii*). The process involves harvesting ripe monk fruit, removing the skin and seeds, and then gently crushing the pulp to extract the juice. This juice undergoes a precise water-based extraction and purification process to isolate and concentrate the naturally sweet compounds known as **mogrosides**, primarily **Mogroside V**. The extract is then carefully dried into a fine, free-flowing powder, often standardized to a specific percentage of Mogroside V to ensure consistent sweetness and potency. The organic certification guarantees that the raw materials are cultivated and processed without synthetic pesticides, herbicides, or genetically modified organisms, aligning with strict clean-label and natural ingredient standards.

**Organic Monk Fruit Extract Powder** is highly valued for its intense sweetness, which can be **150-400 times sweeter than sugar**, depending on the Mogroside V concentration. Crucially, it provides sweetness without any calories, carbohydrates, or glycemic impact, making it ideal for keto-friendly,

diabetic-friendly, and weight management products. Unlike some other high-intensity sweeteners, monk fruit extract is generally recognized for its **clean taste profile** with minimal off-notes, especially at lower concentrations, ensuring a pleasant consumer experience. Its high stability across various pH levels and temperatures makes it an excellent choice for a wide range of food and beverage applications.

## Specifications

Attribute	Mogroside V 25%	Mogroside V 50%	Mogroside V 80%	Custom %
<b>Common Names</b>	Organic Luo Han Guo Extract, Organic Monk Fruit Sweetener	Organic Luo Han Guo Extract, Organic Monk Fruit Sweetener	Organic Luo Han Guo Extract, Organic Monk Fruit Sweetener	Organic Luo Han Guo Extract, Organic Monk Fruit Sweetener
<b>Latin Name</b>	<i>Siraitia grosvenorii</i>	<i>Siraitia grosvenorii</i>	<i>Siraitia grosvenorii</i>	<i>Siraitia grosvenorii</i>
<b>Extraction Method</b>	Water Extraction & Purification	Water Extraction & Purification	Water Extraction & Purification	Water Extraction & Purification
<b>Active Sweetener</b>	<b>Mogroside V 25%</b>	<b>Mogroside V 50%</b>	<b>Mogroside V 80%</b>	<b>Custom %</b>
<b>Sweetness Level (vs. Sucrose)</b>	Approx. 150- 200x	Approx. 250- 300x	Approx. 350- 400x	Varies by %
<b>Appearance</b>	Fine, light yellow powder	Fine, off-white powder	Fine, off-white to white powder	Fine, off-white to white powder
<b>Texture</b>	Fine, uniform powder	Fine, uniform powder	Fine, uniform powder	Fine, uniform powder

Attribute	Mogroside V 25%	Mogroside V 50%	Mogroside V 80%	Custom %
<b>Solubility</b>	Good solubility in water	Good solubility in water	Good solubility in water	Good solubility in water
<b>Moisture Content</b>	Max 6%	Max 6%	Max 6%	Max 6%
<b>pH Stability</b>	Stable across wide pH range	Stable across wide pH range	Stable across wide pH range	Stable across wide pH range
<b>Heat Stability</b>	Highly stable at high temperatures	Highly stable at high temperatures	Highly stable at high temperatures	Highly stable at high temperatures
<b>Microbiological Purity</b>	Meets international food safety standards (e.g., E. coli, Salmonella absent)	Meets international food safety standards (e.g., E. coli, Salmonella absent)	Meets international food safety standards (e.g., E. coli, Salmonella absent)	Meets international food safety standards (e.g., E. coli, Salmonella absent)
<b>Heavy Metals</b>	Low levels, compliant with international regulations	Low levels, compliant with international regulations	Low levels, compliant with international regulations	Low levels, compliant with international regulations

## Key Features

- **Zero Calories & Zero Glycemic Impact:** Provides intense sweetness without adding any calories or impacting blood sugar levels, making it ideal for reduced-calorie, sugar-free, diabetic-friendly, and ketogenic products.
- **Highly Concentrated Sweetness:** Offers sweetness **150-400 times that of sucrose** (depending on Mogroside V concentration), meaning only a very small amount is needed, contributing to cost-efficiency in formulation.

- **Clean-Tasting Profile:** Our high-purity extracts are known for their remarkably clean, sweet taste with minimal to no bitter aftertaste often associated with other high-intensity sweeteners. As Mogroside V content increases, the flavor profile becomes even cleaner.
- **All-Natural & Organic:** Sourced from certified organic monk fruit and processed naturally, aligning perfectly with clean-label and natural ingredient trends.
- **Heat & pH Stable:** Maintains its sweetness and integrity across a broad range of temperatures and pH levels, ensuring versatility in various processing applications.
- **Highly Soluble:** Dissolves readily in both hot and cold liquids, simplifying integration into liquid formulations.
- **Antioxidant Properties:** Monk fruit naturally contains antioxidants, contributing to the overall health benefits of the extract.
- **Non-GMO & Allergen-Friendly:** Naturally free from major allergens, gluten, dairy, and soy, making it a safe and inclusive option for a broad consumer base.

## Applications

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

- **Beverages:**
  - Sugar-free drinks, flavored waters, functional beverages, protein shakes, instant drink mixes, and ready-to-drink teas and coffees.
  - Provides natural sweetness without added calories or sugar content.
- **Dairy & Plant-Based Alternatives:**
  - Sugar-free yogurts, plant-based milks, dairy-free ice creams, and fermented dairy alternatives.
- **Baked Goods & Confectionery:**
  - Reduced-sugar cookies, cakes, muffins, chocolates, candies, gums, and dessert mixes.
  - Achieves desired sweetness without compromising on texture (requires bulking agents in some recipes).
- **Nutraceuticals & Dietary Supplements:**

- Sweetener for protein powders, meal replacement shakes, vitamin gummies, and powdered wellness blends.
- **Sauces, Dressings & Spreads:**
  - Sugar-free ketchups, salad dressings, jams, jellies, and nut butters for a clean, natural sweetness.

## Why Choose Us?

Partnering with us for your **Organic Monk Fruit Extract Powder** needs ensures a premium, high-demand ingredient that addresses critical market trends and consumer preferences:

- **Meet Sugar Reduction Goals:** Provide a highly effective, zero-calorie solution to reduce sugar content, catering to health-conscious consumers.
- **Guaranteed Organic Certification:** Our monk fruit extract adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Taste Profile:** Our high-purity extract offers a clean, neutral sweetness that minimizes off-notes, ensuring excellent consumer acceptance. We provide various Mogroside V concentrations to best match your specific flavor and cost requirements.
- **Consistent Potency:** Standardized Mogroside V content guarantees reliable sweetness levels and consistent performance in your formulations.
- **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.
- **Strategic Market Advantage:** Differentiate your products in a competitive market with a highly desired, natural, and clean-label sweetener.

## FAQs

**Q: What is Mogroside V, and why is it important for Monk Fruit Extract?**

A: **Mogroside V** is the primary sweet compound (glycoside) found in monk fruit. It's the most abundant and sweetest mogroside, and the concentration of Mogroside V (e.g., 25%, 50%, 80%) in the extract determines its overall sweetness intensity and often its purity and taste profile. Higher Mogroside V typically indicates a cleaner, less bitter taste.

### **Q: Is Organic Monk Fruit Extract Powder suitable for ketogenic diets?**

A: Yes, **Organic Monk Fruit Extract Powder** is an excellent choice for **ketogenic diets**. It contains **zero net carbohydrates** and has **no impact on blood sugar levels**, making it a preferred sweetener for low-carb and keto formulations.

### **Q: What's the typical shelf life and recommended storage for bulk quantities?**

A: Our **Organic Monk Fruit Extract Powder** typically has a shelf life of **24 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: Can Organic Monk Fruit Extract Powder be used in hot beverages and baked goods?**

A: Yes, **Organic Monk Fruit Extract Powder** is highly **heat-stable** and **pH-stable**, making it ideal for a wide range of applications, including hot beverages like coffee and tea, as well as various baked goods and cooked foods. Its sweetness will not degrade under typical cooking conditions.

### **Q: How does Organic Monk Fruit Extract Powder compare to stevia or erythritol in terms of taste and functionality?**

A: **Organic Monk Fruit Extract Powder** is often preferred for its **cleaner taste profile** compared to stevia, which can sometimes have a lingering bitter aftertaste at higher concentrations. While erythritol offers bulk and a cooling sensation, monk fruit provides intense sweetness without those textural or cooling effects, making it versatile for combining with other bulking agents or polyols.

## **Packing**

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Want to learn more about this product or have any questions?

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