Specification Sheet Reb-A/ Citrus Extract Blend 1000 (Granular)



Oh! So Sweet Reb-A/Citrus Extract Blend 1000 is an all-natural sweetener and flavor enhancer approximately 1000 times sweeter than sugar. It contributes zero calories & zero carbohydrates to finished products. It is derived from Stevia (Reb-A) and Citrus Aurantium (bitter orange peel), granular in form. Our citrus extract has been blended with Reb-A (97%) to increase the sweetness intensity and improve the flavor. An additional benefit is a cost savings of approximately 44% in comparison to bulk sugar and bulk Reb-A costs.

APPLICATION

CALORIE /CARBOHYDRATE REDUCTION:

Beverages, Confections, Ice Cream, Yogurt, Fruit Preparations, Frozen Desserts, Prepared Foods, Processed Meats, Baked Goods, Icings and Fillings.

PRODUCT SPECIFICATIONS

Form	Granular
Flavonoids*	23 - 28%
Rebaudioside-A Glycosides*	72 - 77%
Color	Off White
Taste	Sweet
Soluble	Water
Allergens	Absent
Synephrine	Absent
Moisture	8% max.

Bulk Density0.40-0.55 gm/cc (free fall)Particle Size90%-95% through 60 mesh

^{*}Test Method: HPLC Assay

MICROBIOLOGICAL		
Total Plate Count	<1,000	cfu/gm
Coliform	neg	cfu/gm
E-Coli	<10	cfu/gm
Staph./Salmonella	Neg	cfu/25gm
Yeast and Mold	< 200	cfu/gm



Rev. 9/1/11

LABELING

Reb-A, Natural Flavor or Reb-A, Citrus Extract

REGULATORY

USA	<u>EU</u>	
Title 21 CFR 101.22	EU Council Directive	88/388
Title 21 CFR 182.20	EU Council Directive	06/52
Title 21 CFR 170.3 (o)	EU Council Directive	89/107
	EU Council Directive	08/1334

Canada Other Nations

27 CRC Section Contact Local Authorities B.10.0.16

KOSHER STATUS

OU Kosher Certified

SUGGESTED USE LEVEL

15 ppm to 75 ppm finished product

PACKAGING

10 kg. poly lined drums

STORAGE

Best storage is realized in a clean, dry odor-free area at ambient temperature and humidity. Stable up to 36 months from date of manufacture. Product stored beyond the expiration date should be tested periodically for fitness of use.



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Tentative Specs

The information presented is intended only as an illustration of use of our product and should not be construed as a guarantee of the results indicated, as a recommendation to use such products in violation of any patent or of any government food or meat regulation, or as a warranty of non-infringement. The data are believed to be accurate, however, since Flavex Technologies has no control over the transportation, storage, handling or use of the product made by purchasers or others we cannot be responsible for damages resulting from the use of such product. Flavex Technologies warrants only that when shipped from its facility the product will meet published specifications. No warranty or merchantability of fitness for a particular purpose is given or implied.