

PUREFRUIT™
Monk Fruit Extract

PUREFRUIT™
Monk Fruit Juice Concentrate

Great-tasting plant-based sweetness for sugar and calorie reduction

Discover a range of monk fruit sweeteners that enable a meaningful sugar and calorie reduction without compromising taste. Monk fruit extract can also be used as a flavor modifier to improve overall taste performance of finished products



Monk fruit sweeteners

Our monk fruit portfolio contains a range of products designed to help formulators achieve excellent taste performance. Monk fruit sweeteners and monk fruit flavor modifiers are produced from monk fruit, a member of the melon family that grows in the remote highlands of Asia. Considered a “national treasure” in China, monk fruit has been harvested by monks for centuries and used to make tea.

About Tate & Lyle

We are a leading global food and beverage ingredients and solutions supplier, with a 160-year history of ingredient innovation. Through our purpose, *Transforming Lives Through the Science of Food*, we believe that together, we can successfully grow our businesses whilst having a positive impact on society. Partner with us to create healthier, tastier and more sustainable food and beverage solutions for consumers.

Product range

	<ul style="list-style-type: none"> • Provides naturally calorie-free sweetness by replacing sugar without compromising taste • Exceptionally clean, sweet taste with 200 times the sweetness of sucrose • Allows for higher sweetness levels across a range of applications • Can help to improve the taste profile of other high potency sweeteners, like stevia, when used in combination
	<ul style="list-style-type: none"> • Natural sweetness for partial sugar reduction with 10–15 times the sweetness of sucrose • Rounded sweetness profile with excellent taste quality • An attractive addition to products that can benefit from the addition of “juice concentrate” on the label*
<p>FRUIT SWEETNESS™ M40, Monk Fruit Flavor (FEMA No. 4711)</p>	<ul style="list-style-type: none"> • Flavor with modifying properties; can be labelled as a natural flavor* • Can be used to improve overall taste profile of finished food and beverage product

*Disclaimer: The applicability of label claims and the regulatory and intellectual property status of our ingredients varies by jurisdiction. You should obtain your own advice regarding all legal and regulatory aspects of our ingredients and their usage in your own products to determine suitability for your particular purposes, claims, freedom to operate, labelling or specific applications in any particular jurisdiction.

PUREFRUIT™ is highly stable, versatile and applicable across many categories such as:



Dairy-based ice cream and frozen yogurt



Bakery products



Snacks, cereal and energy bars



Nutritional and meal replacement drinks

