

Monk Fruit
Corp.



The world's leading
monk fruit company

Introducing monk fruit

Discover the
big story behind this
amazing little fruit.



ALL-NATURAL SWEETNESS WITHOUT ALL THE CALORIES

www.monkfruitcorp.in

The monk fruit story

According to legend, monk fruit is named after the Buddhist monks who first cultivated it nearly 800 years ago. Monk fruit has a long history of use and has been consumed throughout Asia for centuries as a functional beverage and food ingredient.

A deliciously sweet super fruit

Monk fruit's amazing sweetness comes from unique, naturally occurring antioxidants found in the fruit that have a delicious, sweet taste, without the calories of sugar.

By formulating with monk fruit, you can replace sugar and calories with great-tasting goodness from fruit.



Introducing Monk Fruit Corp.

Monk Fruit Corp. is the only company in the world that is focused solely on monk fruit and is the world's leading monk fruit company. It has earned this title through more than a decade dedicated to innovation and leadership in the monk fruit industry. This year we will harvest and process over 250 million fruits, which is more than twice as much as our nearest competitor.



Seedling to supermarket

Each year we cultivate GMO-free seedlings and provide them to our network of growers. We train and supervise the farmers, who plant and then nurture the vines until it's time to handpick the fruit at each annual harvest.

Monk Fruit Corp. was the first company to develop large-scale monk fruit orchards and has also pioneered the use of environmentally-friendly orchard technology, such as drip irrigation for reducing water and fertilizer use.

All-natural process

Monk Fruit Corp. has perfected a simple process to capture the natural, low-calorie sweetness of monk fruit, while maintaining its pure fruit goodness. Here's how it works:



Crush

The fruit is crushed to release its natural, sweet juice.



Infuse

The crushed fruit is mixed with hot water to make a sweet infusion.



Filter

The infusion is filtered, leaving a clear, sweet juice.

For our powdered extract the juice is filtered again to remove the natural fruit sugars, then spray dried.

Monk fruit sweetness

Products and applications

Monk fruit contains unique, very sweet natural antioxidant compounds called mogrosides. These calorie-free compounds have a delicious, sweet taste without bitterness, making monk fruit an ideal choice for reducing sugar in a wide range of food and beverage products.

Monk fruit is a great-tasting, natural alternative to sugar and artificial sweeteners and is now being used in a number of leading food and beverage brands.



We supply monk fruit in two product forms:

Monk fruit juice concentrate:

Monk fruit juice concentrate is 20x sweeter than apple juice and can reduce added sugar by up to 70% with a consumer-friendly, clean-label, fruit juice ingredient.



Monk fruit extract:

Monk fruit extract is a very clean-tasting, natural, zero-calorie sweetener that is 150- 200x sweeter than sugar.



Natural, great-tasting sweetness

Even with growing consumer concern about added sugar and artificial ingredients, it's still difficult to create dietary change when taste is at stake.



With monk fruit you get natural, great-tasting sweetness without all the calories.



Monk Fruit Corp.



Through innovation, focus and leadership in the monk fruit industry spanning more than a decade, Monk Fruit Corp. has positioned itself as the global pioneer and the world's leading monk fruit company. As a result, our monk fruit products are used by many of the world's largest food and beverage companies.

Monk Fruit Corp. is the only company with in-house expertise spanning the entire monk fruit supply chain, from seedling cultivation to final processing. This unique capability gives us unrivaled control over raw material quality and volume, allowing us to guarantee supply to our customers.





Monk Fruit Corp.
has offices
in China,
New Zealand
and the USA.



To find out more about
our monk fruit products,
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