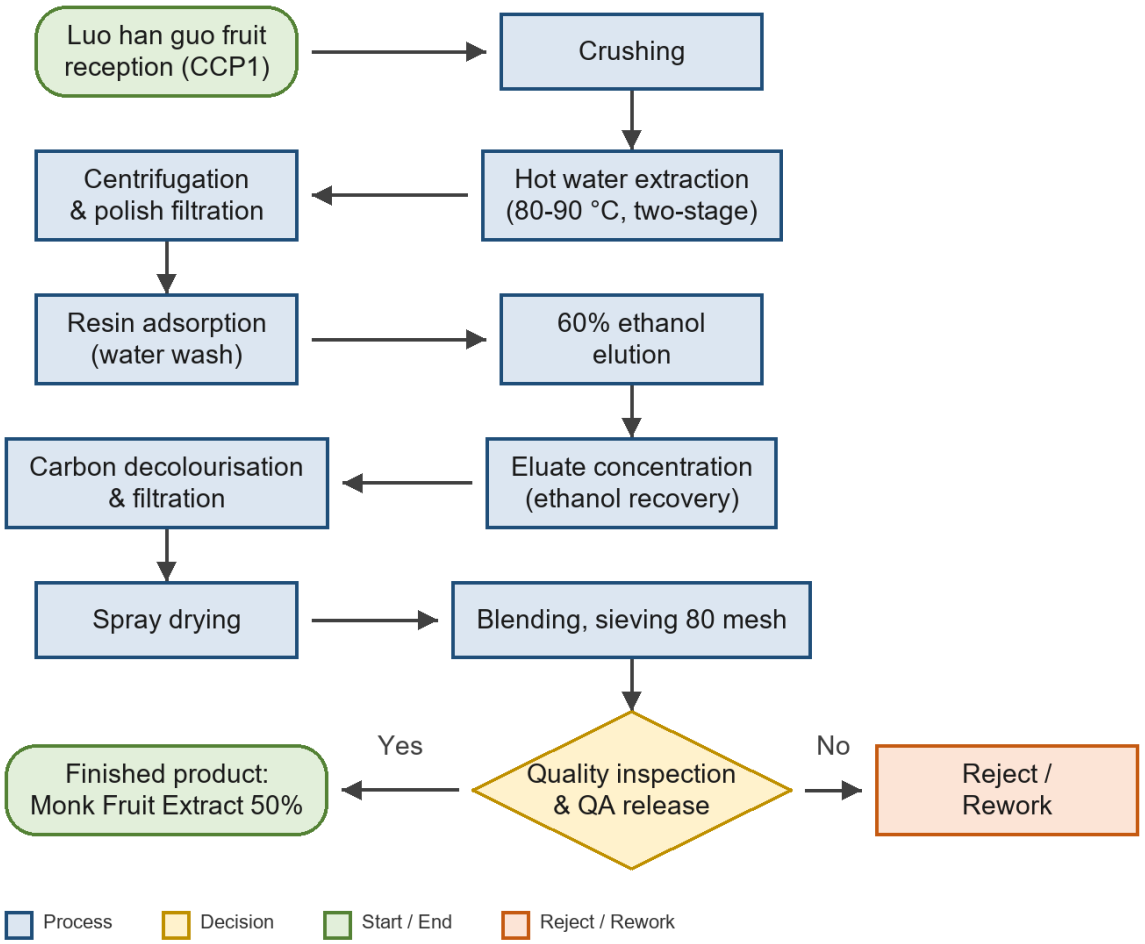
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PROCESS FLOW CHART

Monk Fruit Extract 50% Mogroside V

Monk Fruit Extract 50% is manufactured from the fruit of *Siraitia grosvenorii*. The fruit is crushed and extracted with hot water at 80-90 °C in a two-stage train; the extract is centrifuged and polished, then passed through a macroporous adsorption resin that retains the mogrosides while free sugars, organic acids and pigments are washed out with water. The retained fraction is eluted with 60% ethanol, the eluate is concentrated under vacuum with recovery of the ethanol, decolourised on activated carbon, filtered and spray-dried. The powder is blended and sieved through 80 mesh (CCP2) and packed (CCP3). The result is a white to off-white powder of not less than 50.0% mogroside V by HPLC.



The process is operated under a HACCP-based food-safety plan and GMP; critical control points include raw-material acceptance (CCP1), the in-process checks marked on the chart, and the final quality inspection and QA release. Off-spec material is rejected or reworked.

Prepared by: Mia Yu Approved by: Charlie Wang Date: Nov. 18, 2026