

Memorandum

Date

From

Acting Director, Division of Programs and Enforcement Policy Office of Special Nutritionals, HFS-455

Subject

75-Day Premarket Notification for New Dietary Ingredients

To

Dockets Management Branch, HFA-305

New Dietary Ingredient:

Lo Han Kuo

Firm:

Herba Swy Laboratories, Inc.

Date Received by FDA:

March 4, 1996

90-Day Date:

June 2, 1996

In accordance with the requirements of section 413(a)(2) of the Federal Food, Drug, and Cosmetic Act, the attached 75-day premarket notification for the aforementioned new dietary ingedient should be placed on public display in docket number 95S-0316 after June 2, 1996.

Sincerely yours,

John W. Gordon Acting Director

Division of Programs

and Enforcement Policy

Office of Special Nutritionals

Center for Food Safety and Applied Nutrition

Attachment

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196 MAR -4 PSENMHIDENTER : 33

February 28, 1996
The Secretary
Office of Special Nutritionals
Food and Drug Administration
200 C Street, South West
Washington, DC 20204

Re: Marketing dietary ingredients under Supplement Health and Education Act.

Attention: Margaret C. Binzer

HerbaSwy Laboratories is requesting marketing clearance for its Lo Han Kuo (a Chinese edible herb) extract. The premarket notification information required by FDA's Office of Special Nutritionals is as follows:

- a. Classification name: Natural Cucurbitaceae Fruit Extract
 Common/Usual Name: Lo Han Kuo Extract
 Proprietary Name: Fruit Extract
- b. Classification: Dietary supplements and their ingredients are governed and regulated under the Dietary Supplement Health and Education Act. Pursuant to Section 8 of the Act such dietary supplements must reasonably be expected to be safe. In consideration of the provisions of this new legislation, HerbaSwy desires to import Natural Cucurbitaceae Fruit Extract for use as a dietary ingredient in dietary supplements and as a standardized dietary supplement product. Extracts and the dried form of Lo Han Kuo have been in the US food market as an edible fruit and instant beverage ("Lo-Han-Kuo Chongji", see label of product attached hereto as Exhibit 1) for decades. Lo Han Kuo and its extracts have been and are reasonably expected to be safe.
- c. Label/Labeling/Advertisements: Draft copies of the package labeling and promotional material for Natural Cucurbitaceae Fruit Extract as well as a list of Scientific Publications are enclosed as Exhibit 2.

We would appreciate your earliest attention to this submission. The

Natural Cucurbitaceae Fruit
Extract will be displayed at a trade show in the middle of March, but will not be offered for sale until we receive FDA clearance of our submission or upon the expiration of 75 days from this submission.

Sincerely yours,

Enclosures

James Zhou, Ph. D.

VP/Marketing & Business Development

RECEIVED BY THE OFFICE OF SPECIAL

Exhibit 1







握溪果冲剂

LO-HAN-KUD BEVERAGE

用法用量:用沸開水100毫升冲化後飲服,每天2一3次,每次一塊。

DOSAGE: TO BE TAKEN AFTER HAVING DISSOLVED ONE PIECE OF THE CUBE WITH 100 CC OF BOILING WATER ONE PIECE FOR

EACH TIME AND 2-3 TIMES FOR EACH DAY

Exhibit 2

CONFIDENTIAL

is a proprietary extract from fruit in Cucurbitaceae subfamily, the plant Siraitia grosvenorii S., also called **Lo Han Kuo**, Thladiantha grosvenorii S. C. Jeffrey, Fructus Momordicae, or Momordica grosvenori, and is the trade-mark of *HerbaSwy™* Laboratories, Division of St. John Enterprises and TripWin Company, P.O. Box 26454, West Haven, CT 06516-0944.

HERBASWY™ LABORATORIES is the only supplier of Cucurbitaceae Fruit Extract to DIETARY SUPPLEMENT INDUSTRY.

Cucurbitaceae fruit is a vine native to the People's Republic of China, called Lo Han Kuo in China; and Rakanka in Japan. Lo Han Kuo is an edible fruit described as having intensely sweet taste and has been used as tea for thousands of years in China as a household herbal remedy for lung congestions, colds, sore throats. The tea of Lo Han Kuo has been believed to cleanse and release stomach and intestinal troubles. In addition to its herbal medicinal benefits, the natural non-caloric sweetness of this plant has made it further expand in lots of herbal remedies. The sweetness has been mainly attributed to the sweet saponins and mogrosides.

Extracts and the dried form of Lo Han Kuo have been in the US food market as edible fruit and instant beverage ("Lo-Han-Kuo Chongji") for decades. The extract has been used in Japan as natural sweetener for years. Lo Han Kuo and its extracts have been proved safe by millions of consumers in history. All conventional Lo Han Kuo extracts in the market contain astringent flavor that has limited their value. HerbaSwyTM Laboratories has developed a proprietary preparation technology to eliminate unpleasant flavor and produce tasty Natural Cucurbitacceae Fruit Extracts that will be provided as

a trade-mark of HerbaSwyTM Laboratories, West Haven, CT.

Natural Cucurbitaceae Fruit Extracts. Form:

Grade:

*Recommended Levels of Use in A 16 FL OZ Volume: 60-300 mg

B L A N K P A G E

(INFORMATION CONTAINED ON PAGE

NOT CONSIDERED RELEASABLE UNDER FOI)

Scientific Publications

Cucurbitaceae Fruit & Its Extract

Swingle, W.T., Momordica grosvenorii sp.nov. "The source of the Chinese Lo Han Kuo." Journal of the Arnold Arboretum 22, 197-205 (1941).

Klein, G.E. et al.; "Intense Sweetener from Luo Han Kuo (Momordica grosvenori"; Experintia; vol. 31, No. 5, pp. 533-534 (May 15, 1975).

Jiangsu New Medical Collage, Zhongyao Dachidian (Encyclopedia of Traditional Chinese Medicine), People's Publishing Company, Shanghai, pp. 1356-1357 (1977).

Takemoto et al., "Studies on the constituents of fructus Momordicae. I. On the sweet principle", Yakugaku Zasshi-Journal of the Pharmaceutical Society of Japan. 103 (11): 1151-4 (Nov., 1983).

Takemoto et al., "Studies on the constituents of fructus Momordicae. II. Structure of sapogenin", Journal of Pharmaceutical Society of Japan. 103(11):1155-66 (Nov, 1983).

Takemoto et al., "Studies on the constituents of fructus Momordicae. III. Structure of mogrosides". Journal of the Pharmaceutical Society of Japan. 103(11):1167-73 (Nov. 1983).

Anonymous, "High sweetening agents. Market size 11 billion yen. Stevia and aspartame are main products." Food Chemicals (Japan) 10, 12-25 (1985).

Makapugay et al., "High-Performance Liquid Chromatographic Analysis of the Major Sweet Principle of Luo Han Kuo Fruits", J. Agric. Food Chem. Vol. 33, pp. 348-350 (1985).

Kasai et al., "Sweet Cucurbitane Glycosides from Fruits of Siraitia siamensis (chi-zi luo-han-guo), a Chinese Folk Medicine", Agric. Biol. Chem., Vol. 53, No. 12, pp. 3347-3349 (1989).

Raof a. Hussain et al. "Plant -derived sweeting agents: saccharide and polyol constituents of some sweet-tasting plants", Journal of Ethnopharmacology, 28, 103-115 (1990).

Matsumoto et al., "Minor Cucurbitane-Glycosides from Fruits of Siraitia grosvenori (Cucurbitaceae)", Chem. Pharm. Bull., vol. 38, No. 7, pp. 2030-2032 (1990).

Sumitani et al., "FPD-GC Determination of s-Methylmetioninesulfonium in Satsuma Mandarin Juice", Agric. Biol. Chem. vol. 55, No. 11, pp. 2899-2900 (1991).