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1. Supplier Information

Name: Tate & Lyle Address: 2200 E Eldorado

Decatur, IL 62525 USA

Main Phone: 1-217-423-4411 Main Fax: 1-217-421-2628

E-mail: orders@tateandlyle.com

2. Emergency Contacts

Normal Business Hours: 1-800-526-5728 After Hours Emergency: 1-217-972-2230

Fax: 1-217-421-2628

3. Product Information

Common Name: Food Starch - Modified

 Material Number:
 11300148

 Specification Number:
 300000003072

 CAS Number:
 113894-92-1

 Food Additives Number:
 E 1442, INS 1442

 21 CFR References:
 21 CFR 172.892

Food Grade: Yes
Appearance: Powder
Color: White
Odor: Starch

4. Regulatory Status

- Complies with FDA Regulation 21CFR172.892 as Food Starch Modified.
- Complies with China GB Standards GB29931-2013.
- Complies with Japan's Specifications and Standards for Food Additives, 8th edition.
- Complies with Indonesia Food Codex 1979 and 2001.
- Complies with Article 3C, Korea Food Additive Code (2015).
- Complies with the requirements of EU Directives and regulations in force on foods and food additives E1442, EINECS#610-966-0.

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- Complies with JECFA Monograph 16 (2014) INS1442.
- Meets all specifications as defined in the Food Chemical Codex.

5. Ingredient Statement

United States, Korea: Food Starch Modified China, Japan: Hydroxypropyl Distarch Phosphate

Indonesia: Hydroxypropyl Distarch Phosphate E1442/INS1442

EU: Modified Starch

JECFA: Hydroxypropyl Distarch Phosphate INS1442

Labelling regulations may vary from one country to another, please consult with your own

regulatory personnel when determining how to label your finished product.

6. Quality Documents

Quality documents (Specification, Technical Data Sheet, SDS & Nutritional) available upon Request.

7. Kosher/Halal Status

Certified Kosher: Yes

Certified Kosher for Passover: No

The above-mentioned ingredient or its components is certified Kosher by:

Orthodox Union (OU)

Certified Halal: Yes

8. Allergen Status

If present in this Tate & Lyle ingredient, allergens will be denoted as "Present" in the table below:

Allergen	Status
Absent	

Meaning of Present/Absent/Present-Exempt

Present - Intentionally added during the production process.

Absent - Not intentionally added during the production process.

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Present-Exempt - Intentionally added during the production process, however have been given exemption from being required to be labeled on the final package.

The above table of allergens is in accordance with all applicable EU and US legal requirements.

Additional allergen information:

• The above-mentioned ingredient does not originate from substances having allergenic properties for which labeling is required as defined in the Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II). Specific allergens listed in this Act are milk, eggs, fish (e.g., bass, flounder, cod), Crustacean shellfish (e.g., crab, lobster, shrimp), tree nuts (e.g., almonds, walnuts, pecans), peanuts, wheat, and soybeans.

9. Sulfur Dioxide and Sulfite Level

The sulfur dioxide and sulfite level for above-mentioned ingredient or its components is:

Package Multiwall Bag Sulfur Dioxide and Sulfite Level < 10 ppm

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10. Gluten Status

This product is neither originating from gluten containing cereals nor identified as containing gluten and complies with the applicable EU and US legal requirements based on real-time PCR gluten test methodology. It can be safely used in foodstuffs for people intolerant to gluten.

11.GMO Statement

This product is produced from ingredients that are certified as not genetically engineered/genetically modified.

Labelling regulations may vary from one country to another, please consult with your own regulatory personnel when determining how to label your finished product.

12. Irradiation, ETO and Sewage Sludge

The above-mentioned ingredient or its components have not been produced and handled with the use of:

- 1. treatment with ionizing radiation
- 2. exposure to ethylene oxide
- 3. sewage or sludge.



13. Organic Statement

Products manufactured at this Tate & Lyle facility are not designated as Organic.

14. Diet Suitability

Vegetarian: Suitable Vegan: Suitable

Ovo-Vegetarian: Suitable Lacto-Vegetarian: Suitable Lacto-Ovo-Vegetarian: Suitable

15. Bovine Spongiform Encephalopathies (BSE) /Transmissible Spongiform Encephalopathies (TSE)

- 1. This ingredient does not contain ingredients of animal origin.
- 2. If processing aids are contained in this ingredient, the processing aids are not derived from animal origins.
- 3. Prior to the manufacture of this ingredient, no ingredients of animal origin are present in equipment.

16. Sudan I - IV Dyes Content

• The above-mentioned ingredient or its components do not contain Sudan azo dyes (this includes Sudan I, Sudan II, Sudan III and Sudan IV, which is also known as scarlet red).

17. Country of Origin

The above-mentioned ingredient or its components is manufactured in the following country: United States

18. Shelf Life

The expected shelf life for the ingredient based on being stored under the proper storage conditions:

PackageShelf LifeMultiwall Bag730 Days

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19. Transportation Information/Storage Conditions

Storage Conditions

<u>Container</u> <u>Storage</u> <u>Storage conditions to achieve maximum</u>

<u>Temperature</u> <u>shelf life</u>

Multiwall Bag Store at ambient temperature and humidity

20. Lot Code Explanation

Batch Numbering Scheme:

PACKED PRODUCTS

PPYYM9NNNN

PP - Plant ID

YY - Last two digits of the year (2012)

M - Month (A, B, C, D, E, F, G, H, I, J, K, L for Jan - Dec)

9NNNN - Plant related sequential number

Example: KO12G91130

KO - Plant ID for Tate & Lyle Netherlands

12 - Last two digits of the year (2012)

G - Month, July

91130 - Plant related sequential number

BULK DELIVERIES

PPYYMNNNN

PP - Plant ID

YY - Last two digits of the year (2012)

M - Month (A, B, C, D, E, F, G, H, I, J, K, L for Jan - Dec)

NNNNN - Plant related sequential number

Example: KO12G00001

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21. Certificate of Analysis

Certificates of Analysis are available by request.

22. Current Good Manufacturing Practices (CGMP)

The process used for the production of this product is operated based on Tate & Lyle's procedures, quality guidelines, HACCP programs and Good Manufacturing Practices.
 This operation complies with the FDA Good Manufacturing Practices detailed in 21 CFR 110 for Food Manufacturers, and those referenced in the European Commission Regulation (EC) No. 852/2004 on hygiene of foodstuff.

23. Guarantee (Continuing)

Available upon request.

24. HACCP/Flowchart

Available upon request.

25. Audit Information

• Third Party audits are performed annually at Tate & Lyle locations. Information available upon request.

26. Emergency/Recall Procedures

Please be assured that Tate & Lyle has a written Recall Procedure. In the event of an actual recall, Tate & Lyle will notify all customers who have receive affected product.
Mock Recalls are conducted at least annually.

27. Bioterrorism

 Tate and Lyle is in compliance with 21 CFR Part 1-Registration of Food Facilities, and Maintenance and Inspection of Records for Foods, under Public Health Security and Bioterrorism Preparedness and Response Act of 2002. Due to concerns with security, our legal department limits giving out the plant number unless there is an imperative border crossing issue.

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28. Pest Control

Tate & Lyle employs outside contractors to provide routine pest control service.

29. Pesticides

Tate & Lyle has an ongoing pesticide monitoring program.

30. Proposition 65

• The State of California enacted the Safe Drinking Water and Toxic Enforcement Act of 1986 ("Proposition 65"), which "prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals." In our effort to satisfy the requirements of this law, independent laboratory analyses were obtained for those products which we manufacture or formulate for sale to you. The results of this analysis confirmed that there are no chemicals regulated under Proposition 65, other than naturally occurring chemicals, detectable in our products using standard analytical methods.

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