Ingredion Incorporated
5 Westbrook Corporate Center
Westchester, Illinois 60154
United States
t: +1 708 551 2600
w: ingredion.com

Product Information File – VITESSENCE® pulse products

Product Description

This document applies to the following VITESSENCE® pulse products

VITESSENCE® Pulse 1550 pea protein	VITESSENCE® Pulse 2550 lentil protein
VITESSENCE® Pulse CT 1552 pea protein	VITESSENCE® Pulse 3600 faba bean protein
VITESSENCE® Pulse 1803 pea protein	VITESSENCE® Pulse CT 3602 faba bean protein
VITESSENCE® Pulse 1803 Organic pea protein	VITESSENCE® Prista P 155 pea protein
VITESSENCE® Pulse 1803C pea protein	VITESSENCE® Prista P 360 faba bean protein
VITESSENCE® Pulse 1803C-11 pea protein	VITESSENCE® TEX Crumbles 102
VITESSENCE® Pulse 1803C-41 pea protein	VITESSENCE® TEX Crumbles 1651
VITESSENCE® Pulse 1803D pea protein	VITESSENCE® TEX Granules 103
VITESSENCE® Pulse 1853 pea protein	

Regulatory Compliance

We are pleased to affirm that our VITESSENCE® pulse products are food grade products and are produced under Good Manufacturing Practices (GMPs)

Please see Product Technical Data Sheets for specific regulatory information for the United States and Canada.

Bioengineered (BE) and Non-GMO Status

Under the National Bioengineered Food Disclosure Standard (NBFDS), USDA Agricultural Marketing Service has developed a List of Bioengineered Foods to identify crops that are commercially available in a bioengineered form. The following crops are not on this list and products derived from these sources do not require Bioengineered Food Disclosure Labelling:

Peas
Chickpeas
Lentil
Faba beans

We are pleased to confirm that these crops are not genetically modified and may be Non-GMO Project verified or organic certified. Please see refer to Technical Documents website for details.

Issue Date: April 18, 2024 Next Review Date: April 18, 2027

Ingredion Incorporated
5 Westbrook Corporate Center
Westchester, Illinois 60154
United States
t: +1 708 551 2600
w: ingredion.com

Packaging Compliance

We are pleased to affirm that all packaging material used by Ingredion Incorporated complies with U.S. Food, Drug, and Cosmetic Act regulations for food contact packaging.

Sifting

We are pleased to affirm that all products are sifted, screened, or sieved prior to packaging as part of the HACCP or food safety programs.

Irradiation/Ethylene Oxide/Sewage Sludge

Our sourcing and manufacturing processes do not include treatment with radiation, ethylene oxide, or sewage sludge.

Melamine

Melamine or melamine-related compounds are not intentionally added during the manufacturing process for our VITESSENCE® pulse products.

Animal Testing

Ingredion Incorporated has conducted nutritional testing including the PDCAAS (Protein Digestibility Corrected Amino Acid Score) test using the conventional IN VIVO method (measures the protein digestibility in rats) for the pulse protein products listed below:

- VITESSENCE® Pulse 1550 pea protein (Date: March 31, 2015 and January 31, 2016)
- VITESSENCE® Pulse CT 1552 pea protein (Date: January 31, 2016)
- VITESSENCE® Pulse 2550 lentil protein (Date: March 31, 2015 and January 31, 2016)
- VITESSENCE® Pulse 3600 faba bean protein (Date: March 31, 2015 and January 31, 2016)
- VITESSENCE® Pulse CT 3602 faba bean protein (Date: January 31, 2016)
- VITESSENCE® Pulse 1803 Pea Protein (Date: March 12, 2018)
- VITESSENCE® Pulse 1803 Organic Pea Protein (Date: March 12, 2018)

We are pleased to affirm that we have not conducted animal testing for the pulse protein products listed below:

- VITESSENCE® Prista P 155 Protein
- VITESSENCE® Prista P 360 Protein
- VITESSENCE® Pulse 1853 Pea Protein
- VITESSENCE® Pulse 1803C Pea Protein
- VITESSENCE® Pulse 1803C-11 pea protein
- VITESSENCE® Pulse 1803D Pea Protein
- VITESSENCE® TEX Crumbles 102, 1651

Issue Date: April 18, 2024 Next Review Date: April 18, 2027

Ingredion Incorporated
5 Westbrook Corporate Center
Westchester, Illinois 60154
United States
t: +1 708 551 2600
w: ingredion.com

- VITESSENCE® TEX Granules 103

Please contact Ingredion for animal testing information for the product listed below:
VITESSENCE® Pulse 1803C - 41- Pea Protein

Animal Derivatives

Based on information from our suppliers, our knowledge about the raw materials and the manufacturing process; we can confirm that no animal derivatives or by-products are used in the production of our VITESSENCE® pulse products.

BSE /TSE Statement

Our VITESSENCE® pulse products are derived from botanical sources and are not manufactured using materials of bovine, sheep, goat, or human origin. These products do not come into contact with any animal origin material in which transmissible spongiform encephalopathies (TSE) or bovine spongiform encephalopathy (BSE) have been found.

Nanotechnology

Nanotechnology is not used during the manufacture of our products.

Proposition 65

California Proposition 65: Safe Drinking Water and Toxic Enforcement Act of 1986 provides a chemical list of substances known to the State of California to cause cancer or reproductive toxicity.

We have reviewed, our VITESSENCE® pulse products and to our knowledge these products do not contain chemicals known to the State of California to cause cancer or toxicity at levels above the “no significant risk levels”.

WADA, NFL/ NFLPA and NSF Prohibited Ingredients

We are pleased to affirm our VITESSENCE® pulse products do not contain any substances that appear on the WADA, NFL/NFLPA or NSF prohibited lists. We do not handle any substances banned by these agencies and the risk that our products could come into contact with these prohibited substances is minimal.

REACH Status

REACH is the acronym for the Registration, Evaluation, Authorization and Restriction of Chemicals. This legislation sets chemical policy in Europe (EC No. 1907/2006).

We are pleased to affirm that our VITESSENCE® pulse products are exempt from registration under Annex IV of Regulation (EC) No. 1907/2006 as amended.

Issue Date: April 18, 2024 Next Review Date: April 18, 2027

Ingredion Incorporated
5 Westbrook Corporate Center
Westchester, Illinois 60154
United States
t: +1 708 551 2600
w: ingredion.com

California Transparency in Supply Chains Act 2010

Ingredion Incorporated is committed to conducting business in compliance with all applicable laws and regulations, including the California Transparency in Supply Chain Act. Consistent with our Policies on Business Conduct and Core Values, we neither accept nor support the use of illegal or enforced labor.

Partially Hydrogenated Oils

We can confirm that no partially hydrogenated oils are used in the production of our VITESSENCE® pulse products.

Palm Oil

We are pleased to affirm that our VITESSENCE® pulse products do not contain palm oil and no such palm oil derived materials were used during the manufacturing process.

Residual Solvents

We have reviewed our products for the use of residual solvents as listed in USP General Chapter <467>, Residual Solvents. There are no Class 1, 2, or 3 residual solvents, or any other solvents other than water, used in the manufacture of our VITESSENCE® pulse products and, based on product chemistry, we would not reasonably anticipate levels of residual solvents exceeding the limits defined in the General Chapter.

Conflict Minerals

Our VITESSENCE® pulse products do not originate in the Democratic Republic of the Congo (DRC) where minerals are mined in conditions of armed conflict and human rights abuses. Conflict minerals including tantalum, tin, gold, or tungsten are not used during the production of these products.

FDA Facility Registration

All Ingredion Incorporated owned and contracted facilities have been registered as required by the Public Health & Bioterrorism Preparedness & Response Act of 2002 and FSMA 2011 (Food Safety Modernization Act). All registrations were updated with the FDA during the 4th quarter of 2020.

We consider the FDA registration number of each facility to be confidential information which will be shared only when required by law or on a case by case basis under a non-disclosure agreement.

Issue Date: April 18, 2024 Next Review Date: April 18, 2027

Ingredion Incorporated
5 Westbrook Corporate Center
Westchester, Illinois 60154
United States
t: +1 708 551 2600
w: ingredion.com

FSMA (Food Safety Modernization Act) Compliance

Ingredion Incorporated considers product safety to be of utmost importance and maintains robust quality, food safety, and food defense systems at all of our US and Canada manufacturing facilities. Our facilities are GFSI certified.

Ingredion has certified Preventive Control Qualified Individuals (PCQIs) for each site who have overseen the transition of our risk-based food safety management systems to align with the requirements of the Food Safety Modernization Act (FSMA) Preventive Control Rules. All have established GMP procedures and use a risk-based approach in our hazard analysis. Ingredion has Food Defense Qualified Individuals (FDQIs) for each site who have developed robust food defense programs that comply with the requirements of the Food Safety Modernization Act (FSMA) Intentional Adulteration (IA) Rule.

Food Safety Programs

Ingredion Incorporated is committed to the manufacture and sale of food, healthcare, nutritional, and pharmaceutical ingredients that are fit for use and safe to consume. All facilities owned or contracted by Ingredion Incorporated that manufacture, process, handle, or distribute food, healthcare, nutritional, or pharmaceutical ingredients for Ingredion have documented Food Safety and GMP procedures in place that provide for the safety of our products. Each facility's food safety management systems are comprehensive, and science based.

The food safety management systems drive continuous improvement and encompass a food safety risk assessment and preventive measures, good manufacturing practices, and employee training.

Foreign Supplier Verification Program

Ingredion Inc. continues to enhance and support its Supplier Verification Program which includes foreign supplier verifications. For incoming raw materials or ingredients, our program identifies all known or reasonably foreseeable hazards with each food received/ imported. An evaluation of the risk is based on our hazard analysis and the supplier's performance. Reevaluation occurs at least every three years or when new information comes to light about a potential hazard or a change in supplier's performance. We conduct onsite audits of our foreign affiliates. Non-affiliate suppliers are audited when there is a reasonable probability that exposure to a hazard will result in an adverse health consequence.

Ingredion values its commitment to Food Safety and considers itself to be a strategic contributor to everyday products used in the food and beverage industries.

Issue Date: April 18, 2024 Next Review Date: April 18, 2027

Ingredion Incorporated
5 Westbrook Corporate Center
Westchester, Illinois 60154
United States
t: +1 708 551 2600
w: ingredion.com

Business Continuity

Ingredion Incorporated recognizes that an uninterrupted supply of purchased materials is a vital business issue for our customers. Ingredion Incorporated has an extensive network of manufacturing facilities that provide flexibility and redundancy in our ability to supply our customers. This network supports our goal which is to minimize the impact that an event might have on the supply of products to our customers. Our Business Continuity Management Program is comprised of three critical elements.

- Emergency Response Program
- Crisis Management Program
- Business Continuity Plans

Ingredion Incorporated has conducted a general risk assessment of its operations, including the impact of natural disasters which may impact our ability to meet customer expectations. The details of this assessment are confidential and cannot be shared outside the company. The Company has robust programs to address developing and emerging issues including a crisis management program and emergency response procedures that are reviewed and exercised on a regular basis. On a regular basis each site conducts emergency response drills, reviews their crisis communication plans, and assesses potential business risks and, when appropriate, establishes plans designed to mitigate these risks.

While Ingredion Incorporated cannot guarantee that forces outside our control will never affect our ability to fulfill a supply agreement, we believe that we are well positioned to minimize the effect on major disruptions.

Recall Policy

Ingredion Incorporated's "Product Recall & Recall Prevention Standard" sets requirements for each Ingredion manufacturing facility regarding the procedures and training needed to effectively handle a potential recall situation. The index for the Standard includes the following topics:

- Introduction (Purpose, scope, responsibilities, definitions, references)
- Detection of a possible recall situation
- Notification of Corporate Quality Assurance
- Initial Investigation and Problem Assessment
- Recall Strategy
- Recall Notifications (authorities, customers, 3rd party auditors)
- Recall Completion and Follow-Up Activities
- Product Recall Simulation (Mock Recalls)

Mock recalls are conducted at least annually. The results of the mock recalls are reviewed by NA Quality for effectiveness and analyzed for improvement opportunities.

Issue Date: April 18, 2024 Next Review Date: April 18, 2027

Ingredion Incorporated
5 Westbrook Corporate Center
Westchester, Illinois 60154
United States
t: +1 708 551 2600
w: ingredion.com

Any report related to a food safety concern of any Ingredion product should be made to our 24-hour Customer Service line at 1-800-692-3417 or 1-800-859-8569.

Statement of Code of Conduct

Please follow the link below to review Ingredion's Policies on Business Conduct (the "Policies"). The Policies are a statement of how Ingredion operates its business and lives its values. The Policies provide general guidance on legal or ethical choices our employees may face in the course of doing business and in interacting with one another.

https://www.ingredion.com/content/dam/ingredion/pdf-downloads/corporate/code-of-conduct/COM-en.pdf

Our employees are all stewards of our company's culture and reputation. We are responsible for protecting the interests of the company by acting in accordance with laws, regulations, and our company values of safety, quality, integrity, respect, excellence, and innovation.

At Ingredion, nothing is more important to us than the trust of our customers. As a result, we operate and will continue to operate under these Policies in the future in all our business and community relationships.

Sustainability

Please follow the link below to review Ingredion's latest sustainability report.
https://www.ingredion.com/na/en-us/company/meet-ingredion/sustainability.html