

## Product Information File – Dry Sweeteners

### Product Description

This document applies to the following sweetener brands and products.

- CERELOSE® Dextrose	- PenNovo® MD10 potato maltodextrin
- CERELOSE® Dextrose Monohydrate	- N-DULGE® CA1 10903303 tapioca maltodextrin
- CERELOSE® Anhydrous Dextrose	- N-DULGE® SAI 10900101 corn maltodextrin
- ENZOSE® Corn Syrup/GlucoseSolids	- NOVELOSE® 330 32300B00 corn maltodextrin
- GLOBE® Corn Syrup/GlucoseSolids	- N-TACK® 10860102 corn syrup solids
- GLOBE® Maltodextrin	N-ZORBIT® M 10903302 tapioca maltodextrin
- FARMAL® Maltodextrin	
- ROYAL® T Dextrose with Maltodextrin	
- UNIDEX® Agglomerated Dextrose	
- PenNovo® MD2 potato maltodextrin	
- PenNovo® MD5 potato maltodextrin	

### Regulatory Compliance

We are pleased to affirm that all of our dry sweetener products are food grade products and meet the applicable Food Chemical Codex standards. Our dry sweeteners are produced under Good Manufacturing Practices (GMPs)

Please see Product Technical Data Sheets for specific regulatory information, including 21 CFR reference, CAS number, FDA and CFDA labelling guidance.

### 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 program.

### Residual Solvents

We have reviewed our products for the use of residual solvents as listed in USP General Chapter <467>, Residual Solvents and the ICH Q3C (R8) Guideline for Residual Solvents. No class one, two, three or other solvents per USP <467> are used during the manufacturing or handling process of our dry sweetener products

## Pesticide, Mycotoxins and Heavy Metals

Ingredion Incorporated's contaminant monitoring program consists of regular audits of our incoming corn, potato and tapioca raw materials and finished products.

In our processing, any residual pesticides or mycotoxins do not associate with the starch stream. In the washing process, considerable amounts of water would reduce the amounts of pesticides or mycotoxins.

To monitor compliance to USA, Canada, and Food Chemical Codex requirements, we perform pesticide, mycotoxin, and heavy metal residuals testing on random food sweetener products from each of our manufacturing locations on an audit basis. They are representative of any food sweetener product.

## Chlorpyrifos

Ingredion Inc. companies, at our global manufacturing operations, perform routine analyses on either in-coming raw materials or finished products on an audit basis. Chlorpyrifos is included in these residue surveys and results are historically not detected (using <0.01 ppm as Limit of Detection).

Further, we have been working with our supply chain partners to ensure our raw material and purchased ingredient suppliers are aware of the new USA EPA guidance revoking the tolerance limits for chlorpyrifos and are aware that this pesticide is banned for use in products sold into the US effective February 22, 2022.

Based on this analysis we can advise that food products supplied to you by Ingredion Inc. will meet the 2021 USA EPA Final Tolerance Rule for Chlorpyrifos.

## Irradiation/Ethylene Oxide/Sewage Sludge

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

## Melamine

Ingredion Incorporated does not intentionally add melamine or melamine-related compounds during the manufacturing process for our dry sweetener products.

## Bisphenol A

We are pleased to affirm that our dry sweetener products are not manufactured or packaged with Bisphenol A and based on product chemistry Bisphenol A would not reasonably be expected to be present.



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## Animal Testing

Please follow the link below to review Ingredion's Animal Testing Policy.

<https://www.ingredion.com/na/en-us/company/meet-ingredion/sustainability.html>

Ingredion Incorporated has not conducted animal testing for research, development or quality assurance purposes pertaining to our products since 2000.

## 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 dry sweetener products.

## Palm Oil

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

## Partially Hydrogenated Oils

We can confirm that no partially hydrogenated are used in the production of our dry sweetener products.

## BSE /TSE Statement

Our sweetener 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.

## Conflict Minerals

Our dry sweetener 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.

## Allergen & Sensitizing Agent Information

The below table provides information concerning the presence of allergens and sensitizing agents in the products

Material	Contained as
Milk <sup>1,2,3</sup>	No
Eggs <sup>1,2,3</sup>	No
Fish <sup>1,2,3</sup>	No
Crustacean shellfish <sup>1,2,3</sup>	No
Molluscs <sup>2,3</sup>	No
Tree Nuts <sup>1,2,3</sup>	No
Peanuts <sup>1,2,3</sup>	No
Legumes	No
Soybeans <sup>1,2,3</sup>	No
Wheat <sup>1,2</sup>	No
Gluten-containing Grains <sup>2,3,4</sup>	No
Sesame seeds <sup>1,2,3</sup>	No
Celery <sup>3</sup>	No
Mustard <sup>3</sup>	No
Lupin <sup>3</sup>	No
Sulfites <sup>2,3</sup>	Yes, <10 ppm*
Monosodium glutamate (MSG)	No
Hydrolyzed vegetable protein (HVP)	No
Butylated hydroxyanisole (BHA)	No
Butylated hydroxytoluene (BHT)	No
Tertiary butylhydroquinone (TBHQ)	No
Colorings <sup>5</sup>	No

<sup>1</sup> Allergens identified by the FDA as causing serious allergic reactions in some individuals

<sup>2</sup> Priority Food Allergens identified by Health Canada

<sup>3</sup> Allergenic foods identified in Annex IIIa of the EU Labeling Directive

<sup>4</sup> Gluten-containing grains include barley, oats, rye, triticale, wheat, kamut, spelt, or their hybridized strains.

<sup>5</sup> FD&C certified (including Yellow 5 & 6), titanium dioxide, carmine, artificial colorings

\*Please note our PenNovo® products do not contain sulfites. All other corn, potato, and tapioca based dry sweetener products are exempt from the FDA sulfite labeling rule which requires labeling of all foods which contain sulfiting agents at concentrations of 10 ppm or more.

## GLUTEN

We are pleased to affirm that our products do not contain gluten containing grains<sup>2,3,4</sup> and gluten<sup>2,3,4</sup> is less than 20 ppm in the final product.

## 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 dry sweetener 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 dry sweetener 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 dry sweetener products are exempt from registration under Annex IV of Regulation (EC) No. 1907/2006 as amended.

## 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.

## FDA Facility Registration

Ingredion Incorporated has registered all of our manufacturing facilities worldwide 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 4<sup>th</sup> quarter of 2022.

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.

## 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 manufacturing facilities. Our facilities are GFSI certified.

Certified Preventive Control Qualified Individuals (PCQIs) are in place at all Ingredion manufacturing sites producing goods for sale to US and Canada customers.

PCQIs 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.

Food Defense Qualified Individuals (FDQIs) are in place at all Ingredion manufacturing sites producing goods for sale to US and Canada customers. FDQIs 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.



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## 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 Program" sets requirements for each Ingredion manufacturing facility regarding the procedures and training needed to effectively handle a potential recall situation. The index of 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 (Traceability Exercises)

North America Quality Assurance initiates traceability exercises at each Ingredion facility at least annually. The results of the traceability exercises are reviewed by NA Quality for effectiveness and analyzed for improvement opportunities.

Any report related to 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-CODE-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>