Customer Assurance Statement

Sulphur Dioxide (SO_2) Content

The Ingredion EMEA Companies, each confirm that the sulphur dioxide (SO_2) content within our maize, rice, tapioca and potato starch products is typically less than 10ppm (10mg/kg) with the exception of our native regular maize starch products, which are specified to have a SO_2 content of 50ppm max but typically less than 10ppm.[1] Please refer to our Product Data Sheets for further information .

SO_2 is used as a processing aid within the starch production process. For example, during the processing of grain SO_2 is required as a reducing agent and is used to treat the corn in a steeping process at a temperature of 45-50°C. SO_2 dissociates in water to produce an acid, which causes the corn matrix structure to weaken and break down. During potato processing, SO_2 is required to prevent enzymatic browning of potatoes during grinding. Subsequent processing and the various washing stages of the starch results in the neutralisation of SO_2 and therefore, if present, would be expected at very low levels in the finished product.

It should be noted that it is specified in Regulation (EC) 1333/2008 on food additives[2] that at a level of less than 10ppm, SO_2 is not considered to be present. Furthermore, only sulphur dioxide and sulphites at concentrations of more than 10 ppm are regarded as substances or products causing allergens or intolerances as per Annex II of Regulation (EC) 1169/2011[3] on the provision of food information to consumers. Therefore, an SO_2 content of 10pm or less is exempt from allergen labelling requirements,

As well as an efficient processing aid for the wet milling of starch, as an anti-microbial agent sulphur dioxide contributes also to food safety of the final product during its early stages of manufacture.

We trust this information provides you with assurance that our products meet the requirements for use of this substance as required under EU Food Law.

[1] Please note The maximum limit for SO_2 for maize based starches derived from wet milled maize products is 50ppm as specified within the (1) Food Chemicals Codex (FCC) specifications, 9th Ed (2) JECFA specifications for modified starches 2014 and (3) EU Purity Criteria for modified starches, Directive 2008/84/EC. The limit is 10ppm for tapioca and potato starches.
[2] Regulation (EC) 1333/2008 on food additives, Annex II, Part E, 06.2.2.
[3] Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers