



**Ingredion Incorporated**  
5 Westbrook Corporate Center  
Westchester, Illinois 60154  
United States  
t: +1 708 551 2600  
w: [ingredion.com](http://ingredion.com)

October 14, 2020

On August 5, 2013 the FDA published the final rule to define the term “gluten-free” for voluntary use in the labeling of foods (78 FR 47154). This final rule defines the term “gluten free” to mean that the food bearing the claim:

1. Does not contain any one of the following:
  - a. An ingredient that is a gluten-containing grain;
  - b. An ingredient that is derived from a gluten-containing grain and that has not been processed to removed gluten; or
  - c. An ingredient that is derived from a gluten-containing grain and that has been processed to remove gluten, if the use of that ingredient results in the presence of 20 ppm or more gluten in the food; OR
2. Inherently does not contain gluten and any unavoidable presence of gluten in the food is below 20 ppm.

The final rule defines “gluten” as the proteins that naturally occur in a gluten-containing grain and that may cause adverse health effects in persons with celiac disease. “Gluten-containing grain” is defined as any one of the grains wheat (Triticum), rye (Secale), or barley (Hordeum), or their crossbred hybrids.

Based on this information, we are pleased to affirm that the products listed below meet the definition of “gluten-free”.

**Product Name:** Dairyblend Natural IC 21

**Product Number (New):** 38964900BX

**Product Code (Old):** DAIR IC NAT 21

Thank you for your continued interest in our products.

*North America Quality Assurance*

Ingredion Incorporated

Westchester, IL 60154

[NAQuality.Documents@ingredion.com](mailto:NAQuality.Documents@ingredion.com)