



September 28, 2022

**Allergen & Sensitizing Agent Information Regarding  
 Dairyblend Natural IC CL (70000111)**

With regards to your inquiry concerning the presence of allergens and sensitizing agents, the attached table provides information concerning the presence of these materials in the product.

Material	Contained as ingredient?
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	Yes
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>2,3</sup>	No
Lupin <sup>3</sup>	No
Sulfites <sup>2,3</sup>	No
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

This product is exempt from the FDA sulfite labeling rule which requires labeling of all foods which contain sulfiting agents at concentrations of 10 ppm or more.

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.

All facilities that manufacture or package this product have Allergen Control Programs in place to manage the risks associated with allergens.

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