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To: Our Valued Customer

RE: Gluten Statement

On August 13th, 2020 the U.S. Food and Drug Administration (FDA) published a Final Rule that establishes requirements for “gluten-free” labeling of foods that are fermented or hydrolyzed. In this Final Rule, FDA requires foods and ingredients be in compliance with the 2013 gluten-free food labeling final rule as described in 21 CFR 101.91, *prior to fermentation or hydrolysis*.

The 2013 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 removed 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.

We are pleased to affirm that Products listed below do not contain gluten containing grains and gluten is less than 20 ppm in the final product.

HOME CRAFT® Create GF 20 – 31760300

Thank you for your interest in Ingredion’s products. Please contact us if we can be of any further assistance.

North America Quality Assurance

Ingredion Incorporated

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