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To: Our Valued Customer

RE: Gluten Statement - Purity® P 1002 - 70000219

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.

Based on this information, we are pleased to affirm that our Purity® P 1002 pea starch meets the definition of “gluten-free”.

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

*North America Quality Assurance*

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