

October 5, 2023

This **RESIDUAL SOLVENT STATEMENT** is being provided to confirm residual solvents for the material listed below based on guidance relating to residual solvents in medicinal products and their components (commonly referred to as Q3C) in accordance with The International Conference on Harmonization (ICH).

Product Name: Saladizer® Dairy Stabilizer

Product Number (New): 75000497

Saladizer® Dairy Stabilizer is a blend of Xanthan Gum, Carrageenan.

Xanthan

Isopropyl alcohol is used as a processing aid during the manufacture of this ingredient. Isopropyl alcohol is considered a Class 3 solvent in accordance with USP<467>. No class one, two or other solvents are used during the manufacture of this ingredient. The maximum concentration of isopropyl alcohol meets the FCC specification of no more than 750 ppm.

Carrageenan

2-Propanol alcohol is used as a processing aid during the manufacture of this ingredient. 2-propanol is considered a Class 3 solvent in accordance with USP<467>. No class one, two or other solvents are used during the manufacture of this ingredient. The maximum concentration of 2-propanol alcohol meets the FCC specification of no more than 750 ppm.

Thank you for your continued interest in our products.

North America Quality Assurance

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