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On August 13, 2020, the U.S. Food and Drug Administration released a final rule to establish compliance for fermented and hydrolyzed foods that contain fermented or hydrolyzed ingredients, and which bear a “gluten-free” claim. The final rule, titled “Gluten-Free Labeling of Fermented or Hydrolyzed Foods” does not change the definition of “gluten-free” established in 2013, but only adds compliance requirements for hydrolyzed or fermented foods. Currently available test methods cannot reliably detect and quantify gluten in fermented or hydrolyzed foods because gluten proteins are no longer intact as a result of these processes. Thus, the final rule provides alternative means for the FDA to verify compliance with the requirements for fermented or hydrolyzed foods labeled “gluten-free” based on records that are made and kept by the manufacturer.

We have reached out to our manufacturers of fermented foods and have statements on file that confirm that the ingredients they supply us are “gluten-free.” Based on ingredient manufacturer statements, we can therefore confirm that the product listed below, is “gluten free.”

**Product Name:** Ticaloid® 1004 "T" Powder

**Product Number (New):** 75000663

Thank you for your continued interest in our products.

*North America Quality Assurance*

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