

Product Information Packet

Rev 45, Revision Date: 10-2023

Manufacturer Name:	Lanxess Corporation
Manufacturer Address: Manufacturing Plant Site Specific Information:	1296 NW Third Street Kalama, WA 98625 USA - Plant site established in 1962 - Approx. 154 total personnel employed on site - Site operates 24 hours per day, 365 days per year - Site is ISO 9001:2015 certified ** - Site is ISO 14001: 2015 certified** - FSSC 22000 certification (scope covering FCC grade products only)** - Halal and Kosher certification for some products* **copies of certificates available upon request.
Plant Emergency Contact Information:	Direct plant line: 1-360-673-2550 For Chemical Emergencies: See contact information in SDS.
Company website:	http://www.lanxess.com

Included below is a compilation of commonly requested statements and information.

The information herein is correct to the best of our knowledge. Please review the pertinent Safety Data Sheet and Sales Specifications for the products mentioned herein. Except as expressly provided in LANXESS's standard terms and conditions of sale, no warranty, expressed or implied, including warranty of fitness of particular purpose, is made with respect to the products described herein.

products described herein.	
Subject	Statement
Artificial Colors	Artificial Colors are not intentionally added to any Lanxess Corporation (Kalama, WA site) manufactured product. We do not test for artificial colors.
Athletic Banned Substances (WADA)	Lanxess Corporation (Kalama, WA site) has reviewed the following lists to determine if any of the substances may be contained in our products: - Annex A of NSF 306 – Certification Guideline for Athletic Banned Substances - NFL/NFLPA Banned Substances List - World Anti-Doping Agency (WADA) Prohibited List Lanxess does not test for any of the substances listed on the above listings. We do not intentionally add any of the substances to our products. Lanxess has not sought formal certification under NSF 306.
Bioengineered Foods (BE Foods)	None of the products manufactured by Lanxess Corporation (Kalama, WA site) are expected to contain bioengineered foods. We do not intentionally add BE foods to our products.



Rev 45, Revision Date: 10-2023

Product Information Packet

Troduct information	Rev 43, Revision Bate. 10-202.	
BSE/TSE Risk	Lanxess Corporation (Kalama, WA site), hereby confirms that none of the products that we manufacture contain bovine (cow), caprine (goat) or ovine (sheep) derived raw materials or products. Our products are manufactured and supplied in the condition such that no cross-contamination with any animal or human origin materials having the risk of transmissible Bovine and human Spongiform Encephalopathy.	
Certificate of Analysis (COA) Example	An example COA is available upon request.	
Change Notification	The Kalama, WA manufacturing site (located at 1296 NW Third Street, Kalama, WA 98625 USA) has established a written management of change procedure to control changes impacting our products, including manufacturing components or process, computer hardware/software, product specifications, test methods, and vendors. Kalama's Management of Change system requires proposed changes to be reviewed and approved by a group of qualified individuals from different functions and backgrounds, including those with knowledge of customer requirements. If warranted, Kalama will notify our customers within a reasonable time of intent to make changes that could impact the identity, strength, safety, potency, stability, purity, or regulatory status prior to implementation of the change (called significant). Please be assured that the Kalama, WA Manufacturing site strives to provide a high-quality, consistent product to our customers.	
Country of Origin	The herein mentioned product is manufactured and packaged by Lanxess Corporation (Kalama, WA site) at the following address: 1296 NW Third Street, Kalama, WA 98625 USA The county of origin is United States of America.	
Document Control and Retain	Lanxess Corporation (Kalama, WA site) has a document control program in line with ISO 9001:2015 requirements. Documents are retained according to EKC defined retention periods.	
Elemental Impurities	The herein mentioned product manufactured by Lanxess Corporation (Kalama, WA site) has been representatively sampled and tested for certain elemental impurities. The herein mentioned product contains <1 mg/kg of the following: Antimony, Arsenic, Bismuth, Cadmium, Chromium, Cobalt, Copper, Iron, Lead, Manganese, Mercury, Molybdenum, Nickel, Silver, Tin,	

Vanadium, and Zinc.



Product Information Packet

Product Information	n Packet Rev 45, Revision Date: 10-2023
Enzymes	Enzymes are not intentionally added to Lanxess Corporation (Kalama, WA site) products. None of the raw materials used in manufacturing are expected to contain enzymes.
Allergens and Intolerance Factors	While we do not monitor for all of the allergens and intolerance factors listed below, based on knowledge of our raw materials and manufacturing processes, we do not expect any of the below to be present in our product: 1. Milks and products thereof 2. Egg and products thereof 3. Fish and products thereof 4. Shellfish (crustacean) and products thereof 5. Tree nuts and products thereof 6. Peanuts and products thereof 7. Grains and products thereof 9. Sesame and products thereof 10. Celery and products thereof 11. Mustard and products thereof 12. Lupin and products thereof 13. Mollusks and products thereof 14. Sulfur dioxide and sulfites at concentrations >10mg/kg 15. Fruits and products thereof 16. Meat and products thereof 17. Coconut 18. Yeast 19. MSG 20. Chocolate and products thereof 21. FD&C Colors
Food Defense	Lanxess Corporation (Kalama, WA site) has a Food Defense Program in place. Our program documents are considered confidential; we are unable to share these offsite.
Food Fraud	Lanxess Corporation (Kalama, WA site) has a Food Fraud Program in place. Our program documents are considered confidential; we are unable to share these offsite.
FSMA	FCC grade ingredients manufactured by Lanxess Corporation (Kalama, WA site) designated as "FCC" grade are made in compliance of FSMA-Preventative Controls for Human Food Act.



Product Information Packet

Rev 45, Revision Date: 10-2023

Gluten	Lanxess does not use gluten-containing grains or ingredients derived from gluten-containing grains in any manufacturing process. Gluten is not intentionally added to any Lanxess Corporation (Kalama, WA site) products. We do not test for the presence of gluten in our products.
Good Manufacturing Practices (cGMPs)	Lanxess Corporation (Kalama, WA site)'s products designated as "FCC" grade are manufactured according to current Good Manufacturing Practices as outlined in 21 CFR Part 110.
Hazard Analysis Critical Control Point (HACCP)	Lanxess Corporation (Kalama, WA site) maintains HACCP plans for our products designated as "FCC" grade. Our program employs the seven principles of HACCP: 1. Hazard Analysis 2. Critical Control Points (CCP) 3. Critical Limits 4. Monitoring Procedures 5. Corrective Actions 6. Verification Procedures 7. Record-keeping and Documentation procedures Due to the proprietary information contained within our full HACCP plans, we are not able to share the full HACCP plans off site.
Irradiation	Lanxess Corporation (Kalama, WA site) does not irradiate any of our products during manufacturing or packaging.
Label	An example of the product label can be provided upon request.
Latex	Lanxess Corporation (Kalama, WA site) products do not contain latex.
Lot Code Information	Lanxess Corporation (Kalama, WA site) uses a 10-digit alphanumeric lot code. The code consists of: - 2 digit alpha manufacturing location code (KA) - 3 digit alpha product code - 2 digit alphanumeric manufacturing date: YM format where Y=last digit of the year and M= the month (X= October, N=November, D=December) - 3 digit numeric sequence code
Material Origin	Chemical Origin
Metal Detection	Sodium Benzoate is metal detected. Metal detectors are verified daily at defined intervals.



Rev 45, Revision Date: 10-2023

Product Information Packet

Microbial Limit Testing	Although microbial testing is not a compendial requirement or product specification, Lanxess has conducted testing for informational purposes only. Results of the most recent testing for Sodium Benzoate are as follows: Salmonella: Negative Staphylococcus aureus: Negative Pseudomonas aeruginosa: Negative Escheria coli: Negative Listeria mono.: Negative Total Aerobic counts per gram: <10 Total Yeast counts per gram: <10 Total mold counts per gram: <10
Mock Recall	A mock recall exercise is performed annually on a randomly selected Lanxess Corporation (Kalama, WA site) product to verify the effectiveness of our traceability system.
Packaging	Available packaging styles for each product manufactured by Lanxess Corporation (Kalama, WA site) are included on the product sales specification sheets. Please refer to the sales specification sheets for available packaging information. Lanxess uses new heat-treated and kiln dried wood pallets.
Parabens	Parabens are not intentionally added to products manufactured by Lanxess Corporation (Kalama, WA site). We do not test for parabens in our products.
Pesticides	Lanxess Corporation (Kalama, WA site) does not use pesticides in the manufacture of any of our products. Pesticides are not used in the manufacturing or storage areas for our products. We do not analyze for pesticide residue in our products.
Pest Control	Lanxess Corporation (Kalama, WA site) located at 1296 NW Third Street, Kalama, WA 98625 has a documented Pest Control Program in place. Our site is serviced by a third party Pest Control Contractor according to our Pest Control Program requirements.
Preventative Controls Qualified Individual (PCQI)	Lanxess Corporation (Kalama, WA site) located at 1296 NW Third Street, Kalama, WA has two PCQI certified employees onsite. We do not share employee certificates offsite.



Rev 45, Revision Date: 10-2023

Product Information Packet

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Production Process Flow	Sodium Benzoate NF/FCC is manufactured and packaged by Lanxess Corporation (Kalama, WA site) in the USA at our Kalama, Washington facility via the following process: Raw Materials → Reaction → Filtration → Drying → Particle Size Formation → Packaging → Metal Detection The raw materials for Sodium Benzoate are Sodium Hydroxide and Benzoic Acid.
Regulatory Information	Please Refer to the Regulatory Section of the SDS and/or contact your account representative.
Retain Samples	Lanxess Corporation (Kalama, WA site) collects and stores retain samples for all final product lots. Retain samples are stored for defined storage periods according to Lanxess Corporation (Kalama, WA site) policies and procedures. Retains are kept for a minimum of 1 year beyond the materials defined retest date.
Safety Data Sheets (SDS)	Safety Data Sheets can be obtained from the company website: http://www.lanxess.com
Storage & Handling	This product should be stored according to the conditions as described in the Safety Data Sheet (SDS). Copies of the SDS are available on the company webpage as listed above.
Shelf Life	The recommended re-test date for Sodium Benzoate NF/FCC is 24 months from the date of manufacture. This information can be found on the COA for each lot of material.
Specifications	Please Refer to the Sales Specification Sheet for product specification information.
Supplier Approval	Lanxess Corporation (Kalama, WA site) has an approved supplier program in place in line with the ISO 9001:2015 requirements. This program requires us to assess new and approved suppliers of materials and services which have the potential to affect the quality of the products we manufacture. Emerald's supplier approval program covers requirements for foreign suppliers as applicable with FSVP.
Traceability	Lanxess Corporation (Kalama, WA site) maintains traceability throughout all stages of production, processing, and distribution. - Raw materials are traceable by their tank car/truck number, product name, and date of receipt.



Product Information Packet

Rev 45, Revision Date: 10-2023

- Packaging materials are traceable via a unique lot numbering system set by the packaging manufacturer.
- Final product is traceable using the production date, product name, plant records, and the specific lot number assigned to the product.
 Proper documentation is kept to ensure that all finished products are traceable back to the initial stages of manufacturing and the raw materials used in production. The product information including lot numbers and amounts shipped are recorded for each order that is sent to the customer.

In the rare event that a recall is necessary, sufficient documentation exists to trace the product throughout all stages of production.

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