

Progusta SA anhydrous powder

Sodium acetate anhydrous powder food grade

SPECIFICATIONS	ANALYTICAL METHOD	CONTROL LIMITS
Appearance	Visual inspection	White powder
Assay on dried material	Titrimetric determination	99.0 – 101.0 % mass
Water	Karl Fisher potentiometric titration	≤ 1.0 % mass
Insolubles in water	Visual inspection	≤ 0.1 % mass
Arsenic (As)	Complexometric reaction / visual comparison	≤ 3 ppm
Lead (Pb)	AAS	≤ 2 ppm
Mercury (Hg)	ICPMS (external)	≤ 1 ppm
Heavy metals (as Pb)	Complexometric reaction / visual comparison	≤ 10 ppm
Alkalinity as NaOH	Wet chemical	≤ 0.2 %
Potassium compounds	Wet chemical	Conform test
Substances reducing permanganate	Wet chemical	≤ 0.1%
pH of 1% solution	Potentiometric determination / pH electrode	8.0 - 9.5

Food grade conforms the latest FCC, E262(i), JECFA (FAO/WHO) and Japanese Standards of Food Additives.

For more detailed information please see Technical Data Sheet and Safety Data Sheet.

This product is produced in the Netherlands.

Warranty. This information herein is offered as a guide and is believed to be accurate and reliable as of the date of the printing. The values given are not to be considered as a warranty and they are subject to change without prior notice. For additional information regarding our products or for information concerning current specifications, please contact our Technical Service.

Progusta SA

Sodium acetate anhydrous (INS 262)

Nutritional Value per 100 gram	Value	% Daily value ^{*1}	DV ^{*1}
Calories	173 kcal	9 %	2,000 kcal
Calories from Fat	0 kcal		
Total Fat	0 g	0 %	78 g
Of which			
- Saturated Fat	0 g	0 %	20 g
- Trans Fat	0 g		
Cholesterol	0 mg	0 %	300 mg
Sodium	27,886 mg	1162 %	2,300 mg
Total Carbs	0 g	0 %	275 g
Dietary Fiber	0 g	0 %	28 g
- Sugars	0 g		
Added Sugars	0 g		50 g
Protein	0 g	0 %	50 g
- Vitamin A	0 mcg RAE ^{*3}	0 %	900 mcg RAE ^{*3}
- Vitamin C	0 mg	0 %	90 mg
Vitamin D	0 mcg	0 %	20 mcg
Calcium	<5 mg	<1 %	1,300 mg
Iron	<1 mg	<6 %	18 mg
Potassium	<10 mg	<1 %	4,700 mg
Other			
- Organic acid ^{*2}	72 g		
- Magnesium	≤5 mg	≤1 %	420 mg
- Zinc	≤5 mg	<45 %	11 mg
- Water	<1 g		
- Alcohol	0 g		

*1: Nutritional Value per 100 gram based on Electronic Code of Federal Regulations Title 21; Chapter I; Subchapter B; Part 101 (Adults and children ≥4 years)

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

*2: factor of 2.4 cal/gram for all carbohydrates other than sugar, this is consistent with AOAC OMA 979.07.

*3: RAE = Retinol activity equivalents; 1 microgram RAE = 1 microgram retinol

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Niacet
400 47th Street
Niagara Falls, NY 14304
USA
T + 1 716 285 1474
www.niacet.com

January 1, 2022

Re: Product Retrieval Policy

Niacet Corporation's retrieval policy addresses the retrieval of material from the transportation and distribution network and from customers initiated by Niacet Corporation. The decision to retrieve material may be caused by Niacet Corporation's concern over the safety or performance of the product or in response to regulatory action. If a retrieval is in response to a regulatory requirement, it is a recall and the specific requirements of the applicable regulation must be fulfilled. The Manager of Quality Assurance and Regulatory Affairs shall be responsible for initiating the retrieval procedures should they be necessary.

The Customer Service Department shall maintain complete records covering the transportation and distribution of material which may be subject to retrieval. Niacet Corporation shall maintain a system which will permit determination of the amount, date and destination of all material within a batch or series of batches. It shall be the responsibility of the distributor to keep records adequate to permit customers of materials from any batches distributed, together with amounts and dates of shipments to be identified. The Customer Service Department shall conduct a mock recall twice per year minimum, and present the results to the Manager, Quality Assurance & Regulatory Affairs.

Recall Coordinators:

Ian J. Horner, PhD, phone 716-285-1474 x 1132; cell 716-253-4216

Joy Vimalarajah, phone 716-285-1474 x 1157; cell 847-542-6668

January 2, 2023

Re: Declaration: Allergen Free products produced by Niacet Corporation

To Whom It May Concern,

Please be advised that Niacet Corporation's Acetate and Propionate Products are manufactured from synthetic chemical raw materials. They are packaged in materials suitable for food use. They contain no Allergens*, Antibiotics, Dairy Products, Genetically Modified Organisms (GMO's), Pesticides, BSE/TSE, Aflatoxin, Dioxin, Enzymes, Gluten, Melamine, Cyanuric Acid, Isocyanate, Styrene, Residual Solvents, Diacetyl, MSG, PHO's, Organic Volatile Impurities, Parabens and are Non-Irradiated and Non-ETO treated. No processing aids, including sewer sludge and Ionizing Radiation are used.

*These allergens are:

Cereals containing gluten**, Crustaceans**, Eggs**, Fish**, Peanuts**, Soybeans**, Milk (including lactose)**, Nuts**, Celery**, Mustard**, Sesame seeds**, Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂, Lupin**, Molluscs**.

** And products thereof

Authorized Representative to sign this statement

Ian J. Horner

Ian J. Horner, PhD
Manager, Quality Assurance & Regulatory Affairs



Niacet
400 47th Street
Niagara Falls, NY 14304
USA
T + 1 716 285 1474
www.niacet.com

May 30, 2023

Re: Corporate Standard of Compassion for Animals

To Whom It May Concern:

Please be advised that Niacet Calcium Acetate, Sodium Acetate, Sodium Diacetate, Sodium Propionate, Sodium Stearoyl Lactylate, Niaproof Surfactant 4, Niaproof Surfactant 08, Monochloroacetic Acid and their component parts fully comply with the requirement of the Corporate Standard of Compassion for Animals. Niacet does not test any of the above listed products on animals.

Please contact us if you have any questions, or require additional information.

Sincerely,

Ian J. Horner

Ian J. Horner, PhD
Manager, Quality Assurance & Regulatory Affairs



Niacet
400 47th Street
Niagara Falls, NY 14304
USA
T + 1 716 285 1474
www.niacet.com

January 1, 2022

To Whom It May Concern:

Please be advised that Niacet is compliant with the U.S. FDA Food Safety Modernization Act.

Sincerely,

Ian J. Horner

Ian J. Horner, PhD
Manager, Quality Assurance & Regulatory Affairs



September 13, 2021

To Whom It May Concern:

Re: Sodium Acetate GRAS Statement

Please be advised that Niacet Corporation's Sodium Acetate is produced from synthetic chemical raw materials.

Niacet Corporation is pleased to announce that Progusta Sodium Acetate is considered to be generally recognized as safe (GRAS) for its intended use, as such the quantity added to a food does not exceed the amount reasonably required to accomplish its intended purpose.

Brand name	Chemical name	GRAS status
Niacet Progusta SA	Sodium Acetate Anhydrous	GRAS/FS

- FS** Substances permitted as optional ingredient in a standardized food
- GRAS** Generally recognized as safe. Substances in this category are by definition, under Sec. 201(s) of the FD&C Act, not food additives. Most GRAS substances have no quantitative restrictions as to use, although their use must conform to good manufacturing practices. Some GRAS substances, such as sodium benzoate, do have a quantitative limit for use in foods.
- GRAS/FS** Substances generally recognized as safe in foods but limited in standardized foods where the standard provides for its use.

Please contact us if you have any further questions or require additional information.

Sincerely,

NIACET CORPORATION

Ian J Horner

Ian J. Horner, PhD
Manager, Quality Assurance
& Regulatory Affairs



February 15, 2024

RE: HACCP COMPLIANCE

Niacet Corporation guarantees that all food chemical products (FCC grades) manufactured at our Niagara Falls, NY facility are produced under a HACCP program to prevent all products from being adulterated with microbiological, chemical, or physical contaminants that could cause injury or illness to the user.

The HACCP program monitors control limits at specified points in the process to verify that all products are manufactured under controlled conditions so that product safety is assured. Written preventative actions are in place to prevent adulterated product from reaching the user and all monitoring documents are audited to verify that all products are within specification prior to shipment.

Sincerely,

NIACET CORPORATION

Ian J Horner

Ian J. Horner, PhD
Manager, Quality Assurance &
Regulatory Affairs



January 4, 2021

Re: California Proposition 65

To Whom It May Concern:

Please be advised that Niacet Corporation's Calcium Acetate, Calcium Propionate, Sodium Acetate, Sodium Diacetate, Sodium Propionate, Sodium Stearoyl Lactylate, Provian K, Provian A, Provian P, Provian NDV, Provian NDVs, ProNiaturèl N, ProNiaturèl Nc, ProNiaturèl Ns, ESSICUM, ESSICUM K, Niaproof Surfactant 4 and Niaproof Surfactant 08 do not contain chemicals known in the state of California to cause cancer and birth defects or other reproductive harm.

Please contact us if you have any questions, or require additional information.

Sincerely,

NIACET CORPORATION

Ian J Horner

Ian J. Horner, PhD
Manager, Quality Assurance
& Regulatory Affairs



January, 2022

To Whom It May Concern:

Re: Country of Origin

Niacet Corporation manufactures Sodium Acetate, Sodium Diacetate, Calcium Propionate, Sodium Propionate, Sodium Propionate Solution and Provian NDVs at the following location:

400 47th Street
Niagara Falls, New York 14304
U.S.A.

Sincerely,

NIACET CORPORATION

Ian J. Horner

Ian J. Horner, PhD
Manager, Quality Assurance &
Regulatory Affairs



January 1, 2018

To Whom It May Concern,

Niacet Corporation hereby declares that in all production and storage locations, pest control is in place. Pest control is performed by an external company once per month.

Sincerely,

NIACET CORPORATION

Salvatore J. D'Angelo

Salvatore J. D'Angelo
Manager, Quality Assurance
& Regulatory Affairs



January 8, 2022

Re: California Transparency in Supply Chains Act of 2010

To Whom It May Concern,

Please be advised that Niacet Corporation is compliant with the California Transparency in Supply Chains Act and existing local and federal laws regarding slavery and human trafficking in all countries in which we operate and do business in.

Sincerely,

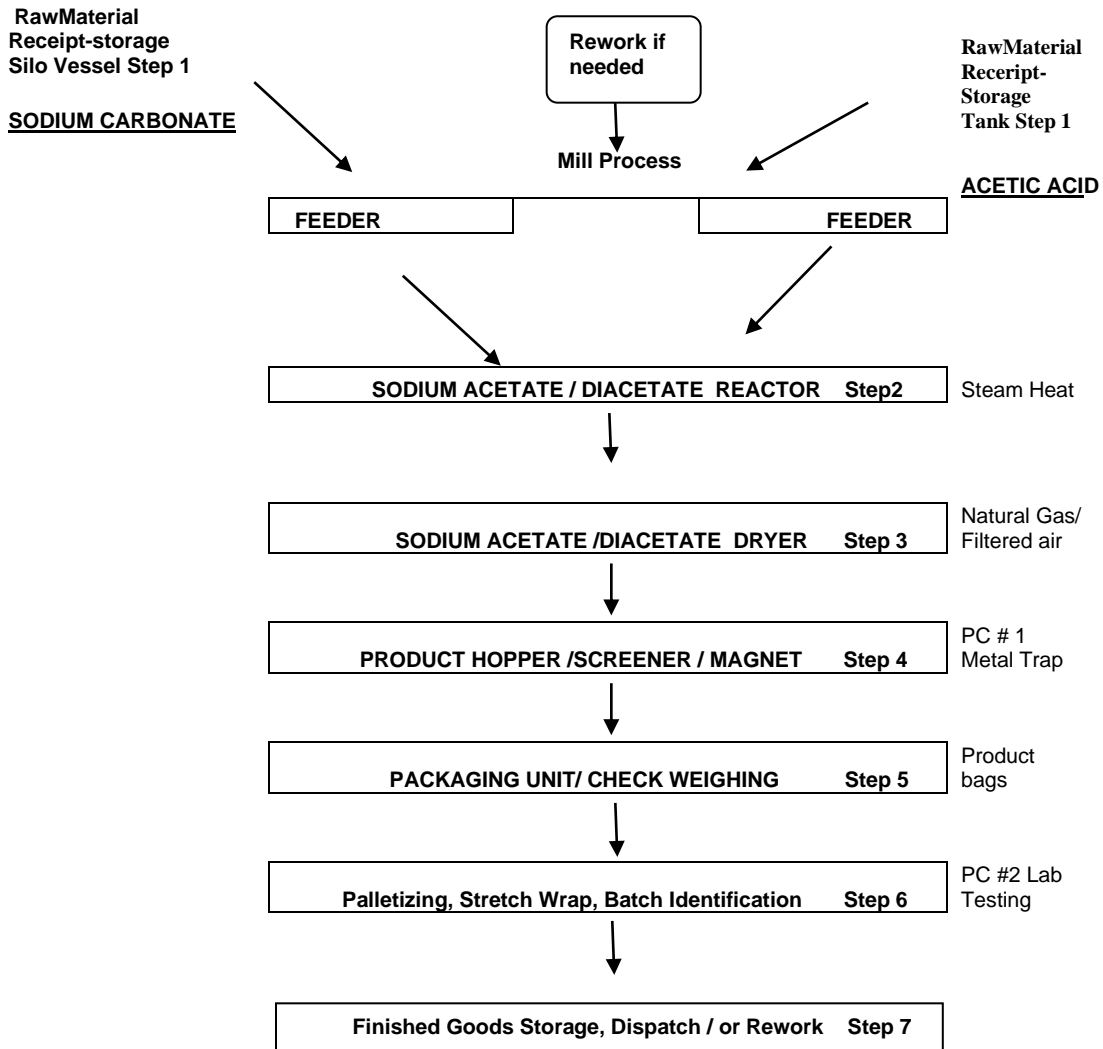
NIACET CORPORATION

Ian J Horner

Ian J. Horner, PhD
Manager, Quality Assurance &
Regulatory Affairs



A KERRY® COMPANY



As a producer: These are our controls within the HACCP framework:

BIOLOGICAL HAZARDS

Sodium Acetate/Diacetate is Antimicrobial by nature and not subject to bacterial attack.

PHYSICAL HAZARDS

Materials of Construction/ Visual Inspection / Sifting of Product / Sealing of Product / Magnets PC1

CHEMICAL HAZARDS:

Raw Material control /Process Intermediate control/ Weight and Volume Control/ Finished Goods Control PC2

HAZARD ANALYSIS AND RISK ASSESSMENT STATEMENT

Niacet A Kerry® Company metal organic acid salt products including Sodium Acetate and Sodium Diacetate are anti-microbial compounds not subject to attack. They are produced from synthetic raw materials that are received via bulk railcar or tank truck. Sodium Acetate and Diacetate contain no natural ingredients. Niacet A Kerry® Company has no allergens in the process, or on site.

Hazard Analysis concludes health risks may be attributed to contamination from tramp metal associated with stainless steel production equipment. The risk of injury due to metal in the product is considered to be low. Food Chemicals Codex (FCC) guidelines also require Sodium Acetate and Sodium Diacetate FCC to meet specification. The risk of injury due to off spec product is considered to be low. Our preventative control points include periodic inspection of sieves and magnets along with specification testing of each lot. These control points are not considered to be critical due to the minor ingredient use of this product.

4.1 INTRODUCTION:

The following information provides the essence of what Good Manufacturing Practices (GMP) are all about; i.e., conducting manufacturing operations in such a manner that protects all products produced from contamination or from the potential of becoming contaminated.

To meet these principles, it will take the interest, cooperation, and alertness of all employees. Operators, shippers, maintenance personnel, managers, and staff must work together to assure that GMP requirements are met.

4.2 OPERATING PROCEDURES:

Each production unit shall maintain standard operating procedures (SOP's). Operators shall be familiar with these instructions and observe the requirements thereof. These procedures should include specific reaction details (e.g. quantities, control parameters, etc.), operating instructions of major equipment/systems (Initial startup, normal operations, normal shutdown, temporary operations, and start up after normal , emergency and turnarounds),, process flow diagrams, raw material handling instructions, and product specifications. Revisions should be issued periodically reflecting any changes or improvements in the daily operating procedures.

4.3 SAFETY POLICIES AND PROCEDURES:

Specific safety policies and procedures shall be maintained to ensure the safe conduct of all employees. Each individual has an obligation to comply with these policies and procedures to provide the maximum, reasonable level of safety and health within the plant.

Appendix 4.0 contains plant safety requirements, policies and procedures.

4.4 PROCESS AND CONTROLS:

All operations should comply with adequate operating practices to guard against product contamination.

Appropriate quality control measures shall be employed to determine that raw materials and products are suitable for their intended usage.

Raw materials, other ingredients and rework material should be properly labeled and held in vessels (with lids) suitable to protect against contamination.

All equipment used to handle, process or hold raw materials, work-in-process, or finished products should be constructed in such a manner that protects against contamination.

Contaminated product or raw materials shall be disposed of in a manner that does not affect other materials.

4.5 CLEANING OPERATIONS:

Plant facilities shall be maintained in a good condition to prevent product contamination.

Cleaning substances used should be free of contamination, safe for use, and adequate to do the job. Effective measures to guard against product contamination by pests shall be taken.

Product-contact surfaces and work implements shall be cleansed as necessary to prevent product contamination.

4.6 PEST CONTROL:

The pest control program shall be administered by the Regulatory Department. A pest control contractor licensed by the State of New York shall perform the pest control duties. The contractor shall use Catchalls, Glue Boards, and Exterior Bait stations to control pests. The contractor shall report his findings to the Manager of Quality Assurance & Regulatory Affairs on a monthly basis. The Regulatory Department will use this information to assess the pest control status.

4.7 WAREHOUSING AND DISTRIBUTION:

Storage and transportation of finished products shall be done under conditions that protect product from physical, chemical, or pest contamination.

Approved products shall be properly identified and stored away from rework or contaminated material (also properly labeled).

4.8 GLASS & BRITTLE PLASTIC

Niacet Corporation maintains a Glass and Brittle Plastics Policy that is consistent with Good Manufacturing Practices. The purpose of the program is to control any risks that are associated with the use of glass and brittle plastics that cannot be effectively protected or replaced with alternative materials, and are therefore required in the plant environment. Such items may include thermometers, site glass, windows, signal lights, glassware used for chemical tests, etc.

Niacet's policy includes the following elements:

- *Identification of glass and brittle plastic materials in the plant.*
- *Elimination or adequate protection of materials.*
- *Inventory and inspection of materials that cannot be protected.*
- *Action plan to handle any breakage that may occur*
- *Prevention of employees or contractors bringing materials into our facility*
- *Universal authority for reporting glass/brittle plastic breakage incidents.*
- *Defined authority for managing the program*
- *Audit and review of the program for effectiveness during Monthly Unit Safety Training meetings.*

4.9 CLOTHING & JEWELRY POLICY

- 1.) *Safety shoes with steel toe or equivalent protection must be worn while working in the plant.*
- 2.) *Hard hat, Safety glasses with side shields, Hearing protection, Respiratory protection, and any other applicable PPE must be worn in designated areas or when performing designated activities. Safety glasses with dark or tinted lenses are not permitted indoors or in low light conditions.*
- 3.) *Facial hair (such as a beard), and long side burns are not permitted on employees who work in the plant where such conditions interfere with proper fit of a respirator face piece, or presents a food safety concern, Long hair must be maintained in a safe manner to avoid an entanglement hazard, or presents a food safety concern.*
- 4.) *Protective clothing issued by Niacet shall be worn at work and must be changed regularly. Clean uniforms must be kept separate from street clothes. Protective clothing such as uniforms must not be worn off site and kept in good condition. Soiled clothing and hard hats, loose clothing, shorts, sleeveless shirts, ripped or torn clothing is prohibited.*
- 5.) *Jewelry with the exception of wristwatches and rings without stones are not permitted in production areas. False eyelashes, false or painted fingernails are not allowed.*
- 6.) *It is prohibited to carry writing implements behind the ear or anywhere else where they may fall. Washing hands thoroughly and maintaining adequate personal cleanliness are examples of hygienic practice. This be conformed to while working in contact with food chemicals*
- 7.) *Lockers may be inspected at any time. No food may be stored in the lockers. Plant clothes lockers must be kept free of street clothes or any personal items which may contribute to any contaminants entering the plant. Keep street clothes and plant clothes in separate lockers. Keep personal items in the street locker.*



Buffalo Vaad Hakashrus
www.bvkkosher.com

December 31, 2023

Niacet Corporation
400 47th Street,
Niagara Falls, NY 14304

This is to certify that the following products produced by:

Niacet Corporation
400 47th Street
Niagara Falls, N.Y. 14304

Are produced under the supervision of the BVK and are kosher/Parve.

CALCIUM ACETATE
CALCIUM PROPIONATE
SODIUM DIACETATE
SODIUM PROPIONATE
SODIUM ACETATE
SODIUM STEAROYL LACTYLATE
CALCIUM STEAROYL LACTYLATE

The following products are distributed under the supervision of the BVK and are kosher/Parve.

PROVIAN A - SODIUM ACETATE, SODIUM LACTATE
PROVIAN D – SODIUM ACETATE, SODIUM LACTATE, SODIUM DIACETATE
PROVIAN K – POTASSIUM ACETATE, POTASSIUM DIACETATE
PROVIAN NDVs – SODIUM NEUTRALIZED DRY VINEGAR
PROVIAN P – SODIUM PROPIONATE, SODIUM ACETATE
PROVIAN NDV – POTASSIUM NEUTRALIZED DRY VINEGAR
ProNiaturél N – POTASSIUM NEUTRALIZED DRY VINEGAR
ProNiaturél NC – CALCIUM NEUTRALIZED DRY VINEGAR
ProNiaturél NS – SODIUM NEUTRALIZED DRY VINEGAR

This certificate is effective through June 30, 2024, and is subject to renewal at that time.


Rabbi Avi Okin MSW

Rabbinic Administrator

www.bvkkosher.com

[862-438-4094](tel:862-438-4094)

Rabbi.Okin@gmail.com



355 Chestnut Street Norwood, NJ 07648
Tel. (201) 784-6100, Fax (201) 784-8566

BIOENGINEERED FOOD DISCLOSURE STATEMENT

7 CFR PART §66

Tilley certifies to the best of our knowledge that the following product does not contain any bioengineered components as defined by the United States Department of Agriculture (USDA).

SAU050 SODIUM ACETATE FCC

Asheba Brown

Asheba Brown
Senior Regulatory Affairs Specialist

Issue Date: December 8, 2022

Revision Date: September 28, 2022
Revision #: 0



CERTIFICATE OF REGISTRATION

This is to certify that

Niacet Corporation

400 47th Street, Niagara Falls, New York, 14304, USA

operates a

Food Safety Management System

which has been assessed and determined to comply with the requirements of

FOOD SAFETY SYSTEM CERTIFICATION 22000 V5

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 5)

for the following scope

Manufacturing and packing of propionate and acetate salts and sodium steroyl lactate for use as food ingredient.

Food chain category: K - Production of (bio) chemicals

Certificate No.: CERT-0138768
Issue Date: March 16, 2021

Original Certification Date: April 7, 2015
Current Certification: March 14, 2021
Certificate Expiry Date: April 6, 2024

Frank Camasta
Global Head of Technical Services
SAI Global Assurance



FSSC 22000



WWW.JAS-ANZ.ORG/REGISTER

Registered by: SAI Global Certification Services Pty Ltd (ACN 108 716 669) 680 George Street Sydney NSW 2000 Australia with SAI Global Pty Limited 680 George Street Sydney NSW 2000 Australia ("SAI Global") and subject to the SAI Global Terms and Conditions for Certification. While all due care and skill was exercised in carrying out this assessment, SAI Global accepts responsibility only for proven negligence. This certificate remains the property of SAI Global and must be returned to SAI Global upon its request. To verify that this certificate is current please refer to FSSC 22000 database of certified organizations available on www.fssc22000.com or SAI Global On-Line Certification register at <http://www.saiglobal.com>

 **SAI GLOBAL**
INFORM. INSPIRE. IMPROVE.



المجلس الإسلامي الأمريكي للغذاء و التغذية
THE ISLAMIC FOOD AND NUTRITION COUNCIL OF AMERICA
IFANCA HALAL PRODUCT CERTIFICATE شهادة حلال

This is to certify that the following product(s) have been produced under the supervision of the Islamic Food and Nutrition Council of America(IFANCA). The production facility as well as component ingredients have been reviewed and approved. The product(s) are in compliance with the halal requirements under Islamic laws.

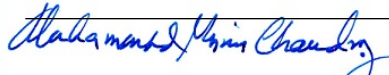
Date: December 19, 2023

Document #: 5119.13060.II230001

Company Name & Address: **Kerry Inc.** 3400 Millington Road Beloit, Wisconsin 53511 USA

Plant Name & Address: **Niacet Corporation** 400 47th Street Niagara Falls, New York 14304 USA

ProductName	Product Code	Halal-ID	Product Certificate #
1. Niacet Calcium Acetate, FCC Grade	52487	A26553	HC-23KE5963
2. Niacet Calcium Propionate, FCC Grade	52535	B15947	HC-23KE7G67
3. Niacet Calcium Stearoyl Lactylate	52628	B79986	HC-23KEA571
4. Niacet Sodium Acetate, FCC Grade	52401	A22795	HC-23KE5N62
5. Niacet Sodium Diacetate, FCC Grade	52450	B16456	HC-23KE7X68
6. Niacet Sodium Propionate, FCC Grade	52500	A99031	HC-23KE7I66
7. Niacet Sodium Stearoyl Lactylate	52621	A15341	HC-23KE5W61
8. Provian A – Sodium Acetate, Sodium Lactate	52648	A38745	HC-23KE7W65
9. Provian D – Sodium Acetate, Sodium Lactate, Sodium Diacetate	52649	B47012	HC-23KE8W70
10. Provian K – Potassium Acetate, Potassium Diacetate	52689	B83761	HC-23KEBM72
11. Provian P – Sodium Propionate & Sodium Acetate	52688	A31817	HC-23KE5A64
12. Provian® NDVs Sodium Neutralized Dry Vinegar	52952	C89641	HC-23KE8C69


Muhammad Munir Chaudry, Ph.D.
President



This Certificate is valid until **December 31, 2024** and subject to renewal at that time.



Page 1 of 1