

## NUTRITIONAL INFORMATION

### MONOPOTASSIUM PHOSPHATE GRANULAR (FOOD)

NUTRIENT DESCRIPTION	VALUE	/ 100 G
<b>Calories<sup>1</sup></b>	0	kcal
<b>Total Fat <sup>1</sup></b>	0	g
Saturated Fat <sup>1</sup>	0	g
Trans Fat <sup>1</sup>	0	g
<b>Cholesterol <sup>1</sup></b>	0	mg
<b>Sodium <sup>1</sup></b>	0	mg
<b>Total Carbohydrate<sup>1</sup></b>	0	g
Dietary Fiber <sup>1</sup>	0	g
Total Sugars <sup>1</sup>	0	g
Added Sugars <sup>1</sup>	0	g
<b>Protein<sup>1</sup></b>	0	g
<b>Vitamin<sup>1</sup></b>		
Vitamin D <sup>1</sup>	0	IU
Vitamin D (Cholecalciferol) <sup>1</sup>	0	mcg
<b>Minerals<sup>1</sup></b>		
Calcium <sup>1</sup>	0	mg
Iron <sup>1</sup>	0	mg
Potassium <sup>1</sup>	28,700	mg
Phosphorus <sup>2</sup>	22,800	mg
<b>Other<sup>2</sup></b>		
Water <sup>2</sup>	13.3	g
Ash <sup>2</sup>	86.7	g

**Document Number:** CRAN-NDS-0042

**Effective Date:** November, 2022

#### DISCLAIMER

All information is offered in good faith, without guarantee or obligation for its accuracy or sufficiency, or the results obtained, and is accepted at the user's risk. User must determine the suitability of the product for its particular use and ensure that all such uses and applications (including user's labeling of its products) comply with applicable law.

#### NOTES

<sup>1</sup> Nutrient is analyzed

<sup>2</sup> Nutrient is considered empirically calculated or publicly sourced unless otherwise noted.

Zero values indicate the product is not a significant source of this nutrient.

## GLUTEN STATEMENT

Dear Valued Customer,

Please be advised that to the best of our knowledge phosphoric acid products and most phosphate products (excluding the list of products below) that are supplied by Innophos, Inc. do not contain gluten.

- ◆ LEVAIR BLENDS: ESL-PL-11, ESP-PL-12 and ESL-01

Other than the products listed above, gluten is not inherent in our phosphate products. No ingredients which contain gluten or gluten derivatives or materials which are derived from any source known to contain gluten are used in the manufacture of these products. Furthermore, the manufacturing processes for these products do not include fermentation, hydrolysis, or distillation steps. Innophos, Inc. ensures that no cross contamination with gluten containing products occurs. Therefore, gluten testing is not performed on these products.

Regards,

*Bryan Kirkland*

Bryan Kirkland  
Regulatory Affairs Manager  
QualityAssurance@Innophos.com

The information contained in this document is offered as a service to our customers and is subject to change; Innophos, Inc. will notify you only of those significant process changes that may affect the quality of its products. Customers are solely responsible for determining and for ensuring that all such uses and applications comply with applicable law.

EFFECTIVE DATE: October 31, 2022  
DOC No. CRAN\_QARDOC\_0003 V06

## GOOD MANUFACTURING PRACTICE (GMP) STATEMENT

Innophos, Inc.'s phosphate food grade and excipient products are manufactured under the United States Code of Federal Regulations (CFR), Title 21, Part 117, Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food.

In addition, all manufacturing processes are covered under a Food Safety Plan in accordance with the Food Safety Modernization Act (FSMA) and 21 CFR Part 117.

Regards,

*Bryan Kirkland*

Bryan Kirkland

Regulatory Affairs Manager

QualityAssurance@Innophos.com

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DATE: 24 September 2021  
Doc No. CRAN\_QARDOC\_0007 V04



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

# HEAVY METALS STATEMENT

Tilley Distribution certifies to the best of our knowledge that the following product conforms to the heavy metal Standards and limits listed below.

## MPP052 – Monopotassium Phosphate

Arsenic (As)	<3ppm
Cadmium (Cd)	<1ppm
Lead (Pb)	<2ppm
Mercury (Hg)	<1ppm



A handwritten signature in black ink, appearing to read 'April Gelnow', is positioned above a horizontal line.

April Gelnow  
Director of Regulatory Affairs

## NATURAL STATUS OF PHOSPHATES STATEMENT

Innophos, Inc. does not label or promote its phosphate products as “natural.” Furthermore, the following phosphates are listed as synthetic substances on the USDA National Organic Standards Board’s National List of Allowed and Prohibited Substances in or on processed products labeled as “organic”:

- ◆ Calcium phosphates (monobasic, dibasic, and tribasic)
- ◆ Potassium phosphate
- ◆ Sodium acid pyrophosphate
- ◆ Sodium phosphates

A finished food manufacturer and/or marketer has the sole responsibility for the use of the term “natural” on their product label, advertising, or marketing materials in accordance with applicable laws, regulations, and industry standards.

The Quality and Regulatory Department

*Bryan Kirkland*

Bryan Kirkland

Regulatory Affairs Manager

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EFFECTIVE DATE: July 12, 2022  
DOC No. CRAN\_QARDOC\_0013 V04

## ORGANIC STATUS OF PHOSPHATES STATEMENT

Please be advised that the following substances are on the USDA National Organic Program List of Allowed Substances under 7 CFR 205.605(b) titled Nonagricultural (nonorganic) substances allowed as ingredients in or on processed products labeled as “organic” or “made with organic (specified ingredients or food group(s))” – Synthetics Allowed with restrictions as specified below:

- ◆ Calcium phosphates (monobasic, dibasic, and tribasic)
  - Includes Dicalcium phosphate, Monocalcium phosphate and Tricalcium phosphate
- ◆ Phosphoric Acid (*use in cleaning food contact surfaces/equipment only*)
- ◆ Potassium phosphates (*use in agriculture products labeled “made with organic (specific ingredient or food group(s))” only, prohibited in agricultural products labeled “organic”*)
  - Includes Dipotassium phosphate
- ◆ Sodium acid pyrophosphate (CAS # 7758-16-9) (*use only as a leavening agent*)
- ◆ Sodium phosphates (use only in dairy foods)
  - Includes Monosodium phosphate, Disodium phosphate anhydrous, Disodium phosphate duohydrate, and Trisodium phosphate

The Quality and Regulatory Department

*Bryan Kirkland*

Bryan Kirkland  
Regulatory Affairs Manager

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EFFECTIVE DATE: July 12, 2022  
DOC No. CRAN\_QARDOC\_0012 V03

## ALLERGEN STATEMENT

### PRODUCTS MANUFACTURED AND PACKAGED AT INNOPHOS' COATZACOALCOS, MEXICO FACILITY

Innophos, Inc. manufactures and packages the following products at Innophos' Coatzacoalcos, Veracruz, Mexico facility. These products do not contain plant or animal materials, and no known allergens or derivatives of allergenic materials are added as ingredients. The facility is allergen-free, meaning there is no manufacturing of products that contain known allergen ingredients on site.

- ◆ Diammonium Phosphate \*
- ◆ Monoammonium Phosphate\*
- ◆ Monopotassium Phosphate
- ◆ Phosphoric Acid (all concentrations)\*
- ◆ Dipotassium Phosphate, Food Grade

*\*This product may be manufactured at more than one facility. The Certificate of Analysis will display the manufacturing site. Separate allergen statements are available for each site.*

Innophos, Inc. considers allergens as defined by the European Regulation 1169/2011 ("EU"), the Canadian Food Inspection Agency, and the US Food Allergen Labeling Consumer Protection Act of 2004 ("FALCPA"). Innophos has included a list of applicable materials on the following page for your convenience.

#### QUALITY AND REGULATORY TEAM

QualityAssurance@Innophos.com

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EFFECTIVE DATE: September 12, 2022  
CRAN-CQPD-0010 V07

**ALLERGEN STATEMENT**  
**PRODUCTS MANUFACTURED AND PACKAGED AT**  
**INNOPHOS' COATZACOALCOS, MEXICO FACILITY**

ALLERGEN	PRESENT IN THE SAME	
	PRODUCT INGREDIENT	MANUFACTURING FACILITY
Celery	No	No
Cereals containing Gluten (including Wheat) under 21 CFR 101.91	No	No
Eggs	No	No
Fish	No	No
Legumes	No	No
Lupin	No	No
Nuts	No	No
Milk	No	No
Mollusk	No	No
Mustard	No	No
Peanuts	No	No
Seafood (fish, crustaceans , and shellfish)	No	No
Sesame Seeds, sesame products /derivatives	No	No
Soy or Soybean	No	No
Sulphur Dioxide and Sulfites (> 10 mg/kg or 10 mg/litre as SO2)	No	No
Tree Nuts under FALCPA and Nuts under EU	No	No
Wheat	No	No
Other Materials		
Animal or Animal Derivatives	No	No
Gluten	No	No
Yeast	No	No

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EFFECTIVE DATE: September 12, 2022  
 CRAN-CQPD-0010 V07



# Certificate of Analysis

Document: CZ-LAB-5124 VO



Carretera Domicilio conocido S/N  
Sin colonia, Localidad Pajaritos  
Coatzacoalcos, Veracruz  
C.P. 96384  
Ph. 01921 21155 00

<b>Product</b> Monopotassium Phosphate Food Grade, Crystals	<b>Lot</b> - Pallets 1053890 - 001060	
<b>Trade Name</b>	<b>Product Code</b> F550BG0002 <b>Legacy Code</b> 420EGQ	
<b>Order #</b> 6553558	<b>Shipment #</b> 3806927	<b>Ship To</b> TILLEY DISTRIBUTION 501 CHESAPEAKE PARK PLAZA  BALTIMORE MD 21220
<b>Customer #</b> 1000038	<b>Mfg Date</b> 09APR2024	
<b>Customer Code</b> MPP052	<b>Mfg Location</b> Coatzacoalcos, MX	
<b>PO #</b> 129761	<b>Shelf Life</b> 730	
<b>Qty Shipped</b> 1,999.9999 LB	<b>Retest Date</b> 09APR2026	

<b>Carrier</b> INNOPHOS % CHR TL	<b>Vehicle ID</b> 22159	<b>Ship Date</b> 15JUL2024
<b>Seal #</b>		

Test	Result	Units	Min	Max
Assay (KH <sub>2</sub> PO <sub>4</sub> )	99.86	%	98.00	
Assay - P <sub>2</sub> O <sub>5</sub> Content	52.08	%	51.00	53.00
Moisture (H <sub>2</sub> O)	0.025	%		0.500
Water Insolubles	0.008	%		0.200
pH 1% Solution	4.5		4.2	4.7
Arsenic (As)	<1.0	µg/g		3.0
Fluoride (F)	1.3	µg/g		10.0
Chloride (Cl)	0.5	µg/g		10.0
Lead (Pb)	<0.5	µg/g		2.0
Iron (Fe)	1.0	µg/g		10.0
Mercury (Hg)	<0.5	µg/g		1.0
Cadmium (Cd)	<0.5	µg/g		1.0
Heavy Metals (Pb)	<10.0	µg/g		10.0
Clarity & Color of Solution	PASS			
ID Phosphate	PASS			
ID Potassium	PASS			
Odor Test	Odorless with no abnormal Odor			

Ingredient Description: Monopotassium phosphate is an odorless, white, granular or crystalline material with a typical of 25.0 g/100 g of water at 25°C used as an ingredient in the beverage industry. The Anhydrous Mono-potassium Phosphate is food grade and meets the specifications in the latest edition/revisions of the United States Food Chemicals Codex (FCC) and the joint FAO/WHO Expert Committee on Food Additives (JECFA).

Observations: µg/g = ppm = parts per million on mass \* Guaranteed analysis checked at intervals according to Plant Schedule

Emitted By: Mario Jorge Herrera Arroyo

Approved By:

Approved On: 18JUL2024

# Certificate of Analysis

Document: CZ-LAB-5124 VO



Carretera Domicilio conocido S/N  
Sin colonia, Localidad Pajaritos  
Coatzacoalcos, Veracruz  
C.P. 96384  
Ph. 01921 21155 00

Taste and Odor Test	No abnormal taste or odor			
Appearance	PASS			
On 10 Mesh US Std	0.0	%		0.0
On 100 Mesh US Std	99.7	%	80.0	

Ingredient Description: Monopotassium phosphate is an odorless, white, granular or crystalline material with a typical of 25.0 g/100 g of water at 25°C used as an ingredient in the beverage industry. The Anhydrous Mono-potassium Phosphate is food grade and meets the specifications in the latest edition/revisions of the United States Food Chemicals Codex (FCC) and the joint FAO/WHO Expert Committee on Food Additives (JECFA).

Observations:  $\mu\text{g/g} = \text{ppm} = \text{parts per million on mass}$  \* Guaranteed analysis checked at intervals according to Plant Schedule

Emitted By: Mario Jorge Herrera Arroyo

Approved By:

Approved On: 18JUL2024