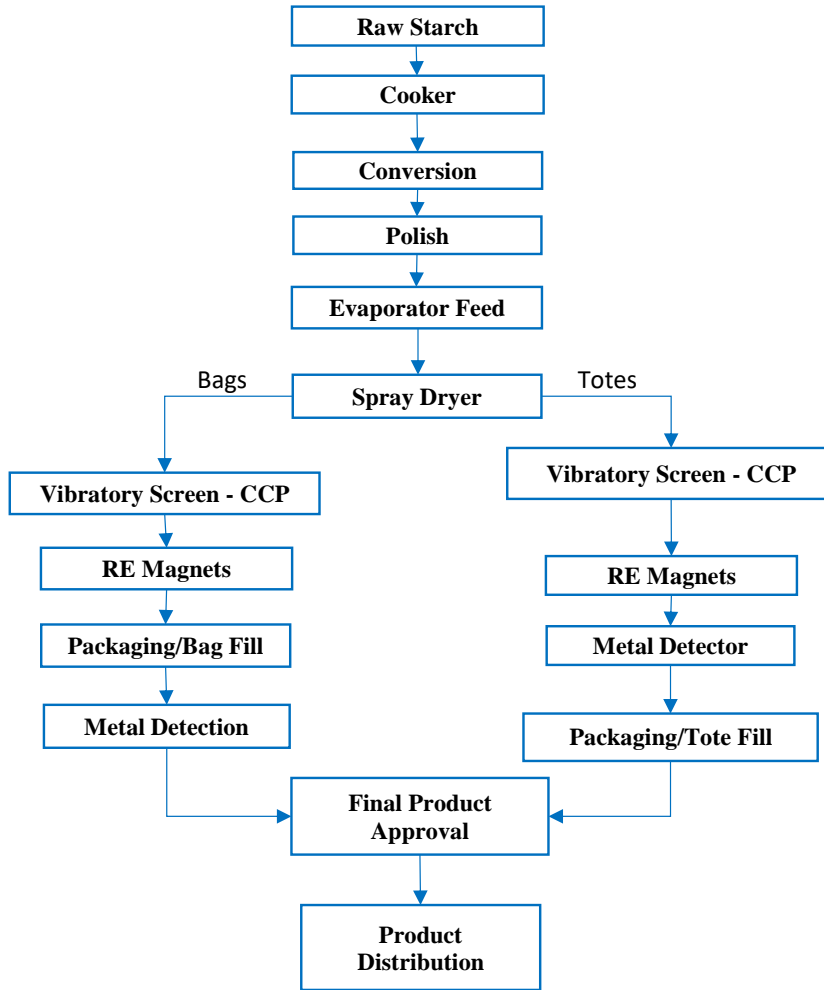




HARPC FLOW DIAGRAM - Appendix 3

PROCESS: MALTRIN® Products LOCATION: Muscatine, IA DATE: 04/28/2022 Page 1



MALTRIN® (Maltodextrin, Dried Glucose Syrup and Corn Syrup Solids) are each mixtures of glucose polymers produced by the controlled de-polymerization of #2 yellow dent corn starch grown in the United States by the use of acid and/or enzymes to convert liquid starch to targeted dextrose equivalence (DE). These are generally low pH products of low water activity that promote stability of the products both analytically and microbiologically. Maltodextrin, Dried Glucose Syrup and Corn Syrup Solids are preferably packaged in Kraft multi walled bags (in both 50 pound and 25 kg sizes), but are also available in other packaging such as Super Sack tote bags, upon specified agreements made between GPC and individual customers. MALTRIN® products should be stored under ambient conditions; protected from excessive heat and excessive humidity for extended periods of time. Under good storage conditions, the shelf life is expected to be two years. Maltodextrin, Dried Glucose Syrup and Corn Syrup Solids are used in dried food, beverage preparations, and nutritional products as well as used as an excipient to the pharmaceutical industry.