



December 13,2023

Re: Microbial Contamination Control
Food Additive and Food Contact Product(s) made for BASF by American Custom Drying

BASF Food Additive and Food Contact (food) Product(s)

The product identified below is part of the certified food safety system (SQF*) at the site and is included in our Food Safety Plan and cGMP program as required by 21 CFR part 117 for all registered food facilities.

Product	HACCP category	Physical state	Moisture content (%)
Trilon ® CA	Polymer	Powder	<13%

Microbial Control

Based on physical parameters, past analysis and the absence of any negative microbiological issues related to our food products, we expect that our finished food grade products contain insufficient amounts of microbiological activity to pose a health risk to customers.

The food products are subject to temperatures above 100°C (212°F) for an extended period during the manufacturing process. This effectively inactivates any microbial pathogens present in the material inputs. The Outlet Temperature range for Trilon CA is 215°F.

With Sodium Hydroxide added as a raw material microbial growth is inhibited. The drying process evaporates the water that is used in the batching process. The food products have low water content that does not support microbial growth after packaging.

**SQF Food Safety code: Food Manufacturing Edition 9/SQF Food Safety Code: Storage and Distribution Edition 9*