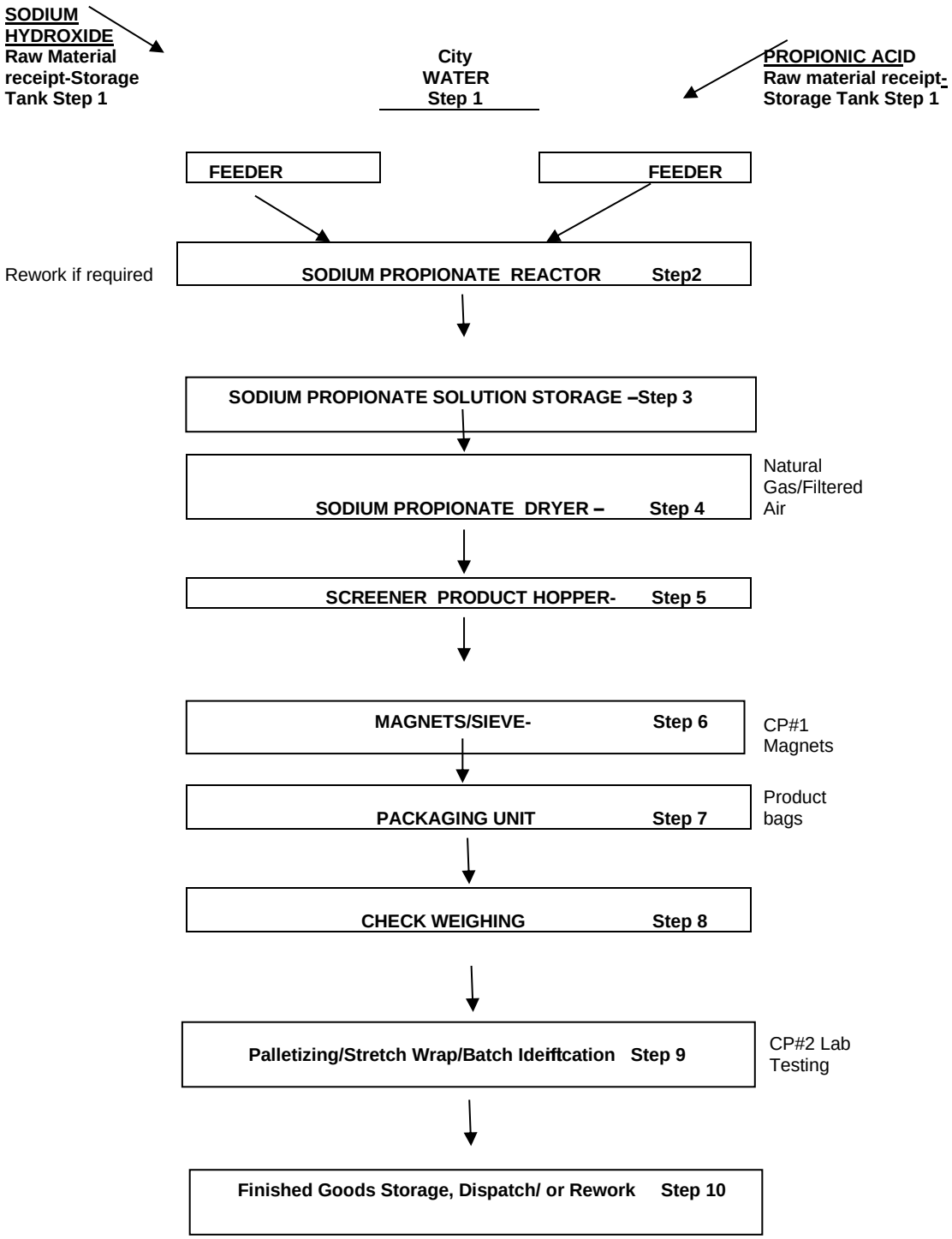
NIACET SODIUM PROPIONATE PROCESS FLOW DIAGRAM 12/2023



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

BIOLOGICAL HAZARDS :

Sodium Propionate 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 Propionate 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 Propionate contains 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 Propionate 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.