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ADIPIIC ACID – MICROBIOLOGICAL TESTING STATEMENT

ICL Food Specialties is a division of ICL Performance Products LP, and markets Food Grade Adipic Acid. Food grade Adipic Acid is manufactured and tested according to the specifications in the current edition of the *Food Chemicals Codex (FCC)*. Although no microbiological species are expected to be present in Adipic Acid, this statement will explain our testing plan to ensure the absence of microbiological contamination of this product.

There is no avenue in the current Adipic Acid production process that would either introduce or support bacterial growth. As part of the manufacturing site's Sanitation Program, a microbiological testing protocol has been developed. This program includes microbial sampling of the demineralized water and micro-swabbing of the demineralized wash water taken at the drains in the production building. Samples will be submitted for testing to an external ISO 17025 accredited laboratory for Bacteria Count, Fungi (Yeast/Mold), Iron Bacteria, Listeria, and Salmonella. No positive microbiological results have been observed to date; this testing program will continue at a frequency of once every three years. The site Food Safety Team Leader is responsible for initiation and coordination of this process, and for record-keeping of the test results.

The information stated herein is presented in good faith and is believed to be correct as of the date specified in this statement.



CERTIFICATE OF REGISTRATION

The Food Safety Management System of:

Ascend Performance Materials LLC

3000 Old Chemstrand Road, Cantonment, Florida 32533 USA

Has been assessed and complies with the requirements of:

FSSC 22000

**Certification scheme for food safety systems including
ISO 22000:2005, ISO22002-1:2009 and additional FSSC 22000 requirements.**

This certificate is applicable for:

The manufacture of adipic acid for the food industry

Food Chain Category: K- Production of (Bio) Chemicals.

Product Sector: Food Ingredients

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3, published 10 April 2013. The certification system consists of a minimum annual audit of the food safety management systems and an annual verification of the PRP elements and additional requirements as included in the scheme and ISO22002-1.

Certificate of registration No: 001363

Certification Decision Date: July 25, 2014

Initial Certification Date: July 25, 2014

Reissuing Date: July 15, 2016

Valid Until: July 24, 2017

Heather Mahon
Acting Head of
Policy, Risk and Certification



FSSC 22000

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Registered by:

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