

## **Clintose® Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USE**

#### Product Code 015810

## Technical Information

#### **Product Description**

Clintose<sup>®</sup> is the registered trade name for ADM's refined dextrose monohydrate. It is a white, crystalline product, available in granulations to fit individual processing needs. Clintose<sup>®</sup> Dextrose A is suitable for many food applications. Some properties which make it a highly versatile sugar are mild sweetness, natural flavor enhancement, high fermentability, and negative heat of solution.

**Other Information** 

#### **Specification**

Proximate Analytical Data	<u>Limit</u>	<u>Method</u>	Weight/Volume Factors
*Dextrose, % Min.	99.5	USP	Pound/cubic foot – 37
*Relative Substances, Max %		USP	Grams/Milliliter – 0.59
Maltose & Isomaltose	0.4		
Maltotriose	0.2		Labeling
Fructose	0.15		Dextrose
Unspecified	0.10		
Total Impurities	0.5		Regulatory Information
*Moisture, % Max	9.0	CRA MOIST.04	Country of Origin: United States
*Dextrin	Pass	USP	GRAS Affirmation 21 CFR 168.110 & 168.111
*Residue on Ignition, % Max	0.1	CRA ASHXX.01	Meets USP and FCC Specifications
*Starch	Negative	FCC/USP	
Conductivity, µmhos Max.	20		Social Suitability
*Inorganic Impurities, ppm Max.		FCC	Kosher Pareve (OU certified)
Arsenic	1		Halal certified (IFANCA)
Lead	0.1		Vegetarian / Vegan compatible
Chloride	18		
*Sulfur Dioxide	3	USP	Available Pack Size
			50 lb. Kraft paper bags with a low-density
<u>Microbiological</u>			polyethylene moisture barrier. Eight layers high,
Mesophilic Bacteria, cfu/g Max.	200	FDA/BAM	five bags per layer. 2,000 lb. totes are also
Yeast & Mold, cfu/g Max.	10	FDA/BAM	available.
Coliforms/25 g	Negative	FDA/BAM	
*reported on COA			
Characteristics			
Appearance	Free-flowing	g crystals	
Odor	None		
Taste	Bland, swee	t	
Color and Clarity	White and C	Clear	
Granulation (US Standard Mesh)			
On#16, Max	1.0	Rotex	

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# Clintose® Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USETechnicalProduct Code 015810Information

#### **Storage and Shelf Life**

The recommended storage conditions are 25°C and 50% relative humidity. Shelf life is indefinite and dependent upon the intended application's sensitivity to "warehouse set" or "caking" common to sugars. If stored in recommended warehouse conditions, the shelf life will be better than two years.

#### Lot Coding

Bags and Totes Lot code: CDYMDDBBB	Example: 20041461
CD Clinton Dextrose	This lot is the first batch packed on April 14, 2020 on line 6.
Y 1-digit Year	
M 1-digit Month Code*	
DD 2-digit	
L Production Line Indicator	
B sequential batch of the day	
*MAIZEPRODUCT (M=January, A=February,	
I=March, Z=April, E=May, etc.)	
	Key to Lot Code:
Containers: ADMX123456YYMMDD	ADMX123456 – Railcar number involved
Bulk Trailers: 121212YYMMDD	121212 – ADM 6-digit order number
Railcars: ADMX123456YYMMDD	YYMMDD – Date container loaded/filled

#### **Manufacturing Address**

ADM Clinton, 1251 Beaver Channel Way, Clinton, IA 52732

#### Packaging

50 lb. bag: 19.5x23.5x5.5 inch bag that consists of two-ply high performance or three-ply natural Kraft paper with low-density polyethylene (LDPE)\* moisture barrier between the first and second layers. Packaging is compliant with:

- (EC) No Regulation 1935/2004 on Materials Intended to Come into Contact with Food
- (EU) No. 10/2011 on Plastic Materials and Articles Intended to Come into Contact with Food
- FDA 21 CFR 176.170 and 176.180 pertaining to materials used in multiwall paper bags including 21 CFR 177.1520 (plastic films)

\*To the best of our knowledge, LDPE does not contain Bisphenol-A (BPA). The approximate weight of an empty bag is 0.6 lbs.

#### **Pallet Declaration**

Pallets used in the shipment of ADM's Corn Processing packaged products are in compliance with ISPM-15 wood packaging materials standards. The storage environment and shipping containers are carefully monitored to ensure the pallets used for our product will be free of any insect infestation at the point of delivery. All pallets used for ADM's Corn Processing Packaged Products have been heat treated and have not been treated with any chemicals. The approximate average weight of a pallet is 45-lbs.

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**Nutrition** 

Information

## **Clintose® Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USE**

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Nutrient	/100g
Total Calories, Kcal	360
Total Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Polyunsaturated Fat	0 g
Monounsaturated Fat	0 g
Cholesterol	0 mg
Total Carbohydrates	92.0 g
Total Sugars	92.0 g
Sugar Alcohols	0 g
Other Carbohydrates	0 g
Dietary Fiber	0 g
Soluble Fiber	0 g
Insoluble Fiber	0 g
Protein	0 g
Calcium	0.2 mg
Iron	0.05 mg
Sodium	0.2 mg
Potassium	0.2 mg
Potassium	0.2 mg

Other Essentia	al
Vitamin & Mineral	/100g
Thiamine	0 mg
Riboflavin	0 mg
Niacin	0 mg
Vitamin D	0 µg
Vitamin E	0 mg alpha-tocopherol
Vitamin B6	0 mg
Vitamin B12	0 µg
Folic Acid	0 μg DFE
Phosphorus	0.6 mg
Iodine	0 µg
Magnesium	0.2 mg
Zinc	0 mg
Copper	0 mg
Biotin	0 µg
Pantothenic Acid	0 mg
Vitamin A	0 μg RAE
Vitamin C	0 mg

There have been no sugars added during the production process. The total sugars value represents the sugars in this finished ingredient. ADM is not listing added sugars on technical documents to lessen confusion for formulators when calculating their Nutrition Facts panel information.



## Clintose<sup>®</sup> Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USE

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## Allergen Information

#### **Allergen Information**

The following major food allergens recognized under the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) are not present in this product. This product is not manufactured with equipment that comes in contact with the listed allergens, nor do we have these allergens within the processing areas. Sulfur dioxide, which is considered a sensitizer, can be used in the manufacture of this product, but residual levels will not exceed 3 ppm.

	US	CAN	EU	AUS NZ	JPN	Present in Final Product	Present in Production Line	Present in Production Facility	Cross Contamination Possible
Celery and celeriac						No	No	No	No
Cereals with Gluten, such as wheat, rye, barley, oats, spelt, buckwheat and triticale	•	•	•	•	•	No	No	No	No
Crustacean shellfish						No	No	No	No
Egg and egg products						No	No	No	No
Fish and fish products						No	No	No	No
Fruits and fruit products such as orange, kiwi, banana, peach, apple, mango, tomato					•	No	No	No	No
Gelatin and gelatin products						No	No	No	No
Latex and latex products						No	No	No	No
Lupin and lupin products						No	No	No	No
Meat and meat products such as beef, chicken, pork					•	No	No	No	No
Milk and dairy						No	No	No	No
Molluscan Shellfish						No	No	No	No
Mustard and mustard products						No	No	No	No
Matsutake mushrooms						No	No	No	No
Peanut and Peanut products						No	No	No	No
Sesame and sesame products						No	No	No	No
Soy or Soy products						No	No	No	No
Sulphur dioxide & Sulfites (>10ppm)						No	Yes	Yes	Yes
Tree nuts such as almond, brazil nut, cashew, hazelnut (filbert), macadamia, pecan, pine nut, pistachio and walnut	•	•	•	•	•	No	No	No	No
Yam and yam products						No	No	No	No



# Clintose® Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USEProductProduct Code 015810Information

#### Aflatoxin and Mycotoxin

Concerns regarding mycotoxins in the final food products manufactured within the Carbohydrate Solutions Business Unit are mitigated by the corn wet milling process. Published historical studies have determined that the wet milling process prevents mycotoxins, such as aflatoxins, fumonisins, ochratoxin, deoxynivalenol, and zearalenone from carrying through to the final product. Clintose<sup>®</sup> products have been tested with non-detectable results below 0.1ppb.

ADM has extensive quality control parameters in place to quantify the risk associated with procured corn utilized as the raw material. This program includes continual monitoring throughout the year in addition to increased testing during the initial onset of harvest. This supplemental program further mitigates the risk associated with mycotoxins in the Carbohydrate Solutions final food products.

#### BSE (Bovine Spongiform Encephalopathy) and TSE (Transmissible Spongiform Encephalopathy)

Clintose<sup>®</sup> Dextrose products do not contain and are not processed, stored, packaged, or delivered with any animal products, by-products, or animal derived products.

#### Gluten

The FDA defines "gluten" as the protein, or antigenic fraction proteins, present in wheat, barley, rye, or related grain species or cross-bred varieties or derivatives thereof to which some people are intolerant or allergic.

The ADM Clintose<sup>®</sup> Dextrose products are produced from corn, which does not contain the soluble proteins that have the gliadin protein responsible for celiac sprue disease. Therefore, these ADM products are considered to be gluten free and do not contain ingredients or by-products derived from wheat, barley, rye or other related grain species, cross-bred varieties and derivatives.

#### **Microbiological**

Clintose<sup>®</sup> Dextrose products are produced by high temperature evaporation, or crystallization, to obtain the finished product. The high osmotic pressure and low water activity of sweeteners creates an environment in which most organisms cannot survive. Finished products are tested on a regular basis for yeast, mold, and total plate count.

#### **Preservatives**

ADM does not add any preservatives, bleaching agents, artificial flavors, pigments or dyes including sodium benzoate and benzoic acid to Clintose<sup>®</sup> Dextrose products.

Sulfiting agents are used as a processing aid early in the corn wet milling process (products identified by \*), but through the various refining steps, the amount of sulfites in the finished product is reduced. The sulfite limits for the above products are listed on their respective technical documents located in the allergen section. No sulfiting agents are used in the sugar refining process.

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## Clintose<sup>®</sup> Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USE

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## Product Information

#### **Heavy Metals**

ADM Clintose® Dextrose meets the FCC requirement of < 0.1 mg/kg lead

#### **Pesticides and Residuals**

ADM's Corn Business unit employs an ongoing pesticide monitoring program to ensure there are no detectable pesticide residues found in our finished products. The analyses are performed on an annual basis by an accredited laboratory and to date; results have been below limit of quantification (LOQ). The monitoring results are in line with FDA Guidelines.

For Clintose products where corn is the primary raw material, corn is sourced through regional grain distribution systems, regulated by the USDA. The EPA regulates the types of pesticides that may be employed on corn, and has published a list of approved pesticides. Corn that is purchased on the open market may or may not have been treated with these approved materials. ADM does not apply any pesticides on the corn that we process.

*Chlorates and chlorate compounds*: Chlorine or chlorates are not directly added during the production of Clintose Dextrose products. Chlorate levels present may result from drinking water use in process or chlorine disinfectant use on equipment. Some foods can show tendencies for chlorate accumulation which can cause higher chlorate presence. The use of chlorine disinfectants and chlorinated water that is used within the process, is in compliance with all local requirements and an eventual accumulation and chlorate presence is unavoidable. This is in compliance with Annex III, Regulation (EU) No. 396/2005 as no other chlorate contamination source is utilized in the process. ADM is monitoring through regular testing to keep the accumulation within the ALARA principle.

*Chlorpyrifos and Chlorpyrifos-methyl*: Dextrose products are in compliance with Regulation (EU) No 396/2005 for Chlorpyrifos and Chlorpyrifos-methyl, test results show that presence is below limit of detection (LOD) of 0.01mg/kg, the defaulted MRL.

#### **Proposition 65**

The Safe Drinking Water and Toxic Enforcement Act of 1986 in Title 27 of the California Code of Regulations, commonly known as "Proposition 65", requires businesses to provide a "clear and reasonable" warning when they knowingly and intentionally cause an exposure to an OEHHA listed chemical, and prohibits the discharge of listed chemicals into sources of drinking water. Its purpose is to protect the state's drinking water sources and provide California residents assistance in making informed decisions regarding exposure to listed chemicals that cause cancer or reproductive effects in purchased products and at physical sites. After review of the Clintose® Dextrose products, it is ADM's position that a Proposition 65 warning label is not required for these products as none contain listed chemicals at levels above "no significant risk."

#### Ready to Eat (RTE)

The Food and Drug Administration (FDA) defines a ready-to-eat (RTE) food in 21 CFR 117.3 as "any food that is normally eaten in its raw state or any other food, including a processed food, for which it is reasonably foreseeable that the food will be eaten without further processing that would significantly minimize biological hazards."

Clintose Dextrose is not associated with any microbial risks, and ADM is not passing on any hazards that require a preventive control. However, following the guidelines laid out by the Food Safety Modernization Act (FSMA), Clintose Dextrose is not considered a RTE food since ADM markets and labels it as a business to business product, and it is not considered readily foreseeable that Clintose Dextrose will be consumed without further processing. ADM therefore recommends you conduct a risk assessment of the ingredient and determine if additional processing is required, by you the customer, in order to use for your finished RTE application.

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## Clintose® Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USE Product Product Code 015810 Information

#### **Residual Solvents**

ADM certifies that, based on our knowledge of the manufacturing process and our storage, shipping and handling procedures, the above listed product complies with the established standard for Residual Solvents as set forth in the current USP.

#### Sweeteners and Food Additives:

No Class 1, 2, 3, or non-ICH solvents are used in the manufacture of these products. Due to possible organic acid and other carbohydrate reactions that naturally occur in sugars, only Class 3 or non-ICH solvents may be present below 0.1%.

#### **Source Material**

Clintose<sup>®</sup> Dextrose products are manufactured within the boundaries of the United States of America and never outside its boundaries prior to shipment. The corn used as the raw material is sourced and grown in North America.

#### **Miscellaneous Exclusionary Statement**

ADM Clintose Dextrose products are produced following the U.S. Food and Drug Administration current Good Manufacturing Practice guidelines. The following compounds are not knowingly introduced directly or through processing aids during production, storage, or shipment. These compounds are not expected to be present, and therefore are not specifically tested for presence or absence.

- Additives
- Animal Products
- Animal By-products
- Animal derived products
- Antibiotics
- Dyes
- Enzymes
- Ethylene Oxide (ETO)

- Irradiation/Radioactivity
- (Iso)paraffin, mineral oil, and petrolatum
- Latex
- Melamine (or cyanuric acid)
- Monosodium Glutamate
- Nanotechnology
- Nitrosamines

- Paraben or Paraben-related compounds
- Phenylalanine
- Phthalates
- Perfluorinated Compounds (PFCs):
- Preservatives
- Partially Hydrogenated Oils / Trans Fats
- Sewage and Sludge
- Sulfates



#### Clintose® Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USE Food Safety & Product Code 015810 **Quality Information**

#### Letter of Guarantee

ADM hereby warrants and guarantees that the above listed product sold to you has been approved by the US Food and Drug Administration for their use in foods or are Generally Recognized As Safe (GRAS), or exempt from the provisions of the 1958 Additives Amendment to the Federal Food, Drug and Cosmetic Act, and are allowed for sale in Canada.

We further guarantee that none of the foregoing products comprising any shipment or other delivery now in transit or hereafter made to you is, as of the date of shipment or delivery, adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act or any practically similar state or municipal law, or is an article which many not under Section 404 or 505 of said Act, be introduced into interstate commerce. All of the foregoing is a continuing guarantee, subject to revocation upon written notice.

#### **FDA Bioterrorism Registration**

ADM facilities that manufacture, process, pack, or hold Clintose® products or facilities within our distribution network are fully compliant with this registration requirement. The US Public Health Security and Bioterrorism Preparedness Response Act of 2002 requires registration with the US Food and Drug Administration of facilities that manufacture, process, pack, or hold food for human or animal consumption in the United States. The 2010 Food Safety Modernization Act requires a re-registration of these facilities prior to December 31, 2010 and biennially thereafter.

#### Food Safety Modernization Act (FSMA) Compliance

Food Safety Modernization Act (FSMA) compliance dates for the following programs are in affect for ADM. ADM has enacted programs to comply with the requirements.

- Preventative Controls for Human Food
- Preventative Controls for Animal Food
  - Reportable Food Registry Notification (RFR)
- Sanitary Transportation Guidelines
- Foreign Supplier Verification

#### **Current Good Manufacturing Practices and GFSI**

ADM certifies that this product is manufactured following current Good Manufacturing Practices (cGMP) as defined by FDA 21 CFR Part 117. Our programs have been audited and are currently FSSC 22000 certified and have been since 2012. Our quality program includes, but is not limited to the following procedures and guidelines.

- Allergen Control
- Auditing Procedures
- Calibration Procedures
- CAPA Program
- cGMP Requirements
- Chemical Control Program
- Cleaning Procedures
- Glass, Brittles, & Plastic Program
- Food Safety Plan / HACCP
- In-Process Controls
- Incoming Good Requirements
- **Internal Auditing**

- Isolation of Rejected Materials
- Issuance of Certificate of Analysis •
- **Issuance of Product Specifications**
- Laboratory Technician Training •
- Management of Change •
- Master Manufacturing Plan .
- **Out-of-Specification Handling** •
- **Outsourced Services** •
- **Personnel Training**
- Pest Control
- Pre-requisite Programs

- Preventative Maintenance
- Product Withdrawal and Recall •
- **Recording of Sampling Data**
- **Records Retention**
- Release of Finish Goods
- **Retain Samples**
- Significant Change Notification ٠
- Site Security
- **Specification Requirements Review**
- Supplier Management
- Traceability & Mock Recall

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently WE DISCLAIM ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIM THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. Our responsibility for claims arising from any claim for breach of warranty, negligence, or otherwise shall not include consequential, special, or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by Archer Daniels Midland Company ingredients.

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# Clintose<sup>®</sup> Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USE Food Safety & Product Code 015810 Quality Information

## HACCP Summary and Flow Diagram

Food Safety Plans are an integral piece of ADM's production facility quality and food safety systems. Clintose® Dextrose is produced at ADM's Clinton, IA manufacturing facility. A cross-functional team of ADM colleagues have reviewed annually, at a minimum, dextrose manufacturing hazard analysis and risk assessments to ensure accuracy and adequacy.

#### **Biological Risk Summary**

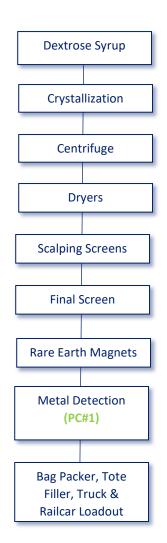
Crystalline dextrose is not known to be associated with or support the growth of microorganisms due to pH, water activity, osmotic pressure, and production methods.

#### **Physical Risk Summary**

Considering all of the process steps and conditions, there is one Preventive Control (PC) identified per package size in the manufacturing process of crystalline dextrose. A simplified process flow diagram showing the major processing steps and PCs is shown to the right. For all packaging types, the product flows through an in-line metal detector (PC#1) with a flow diversion valve sensitive enough to detect 2.0 mm or larger stainless, ferrous, and non-ferrous metals prior to entering the packaging container or bulk vessel.

#### **Chemical Risk Summary**

ADM acknowledges mycotoxins, (e.g., aflatoxins and fumonisins) as well as pesticides are often of concern in corn derived products. It is well documented by the Corn Refiners Association that these materials are not present in crystalline dextrose.



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## Clintose<sup>®</sup> Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USE

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Social Programs

#### **Animal Testing**

ADM ingredients have and continue to be predominantly used in food and/or feed products, but also have use in cosmetic and/or household products. We do not animal test ingredients to determine safety or efficacy for cosmetic uses. In our food ingredients business, we occasionally work with animals to evaluate the nutritional value and safety of ingredients intended for human and/or animal consumption. This work is intended to help us meet standards set by regulatory authorities. ADM works closely either with universities or with contractors whose work is closely evaluated by review boards charged with ensuring that animal trials are safe, humane and ethically designed and conducted.

#### California Transparency in Supply Chains Act and UK Modern Slavery Act

A critical component of ADM's efforts to enrich lives around the world is our commitment to creating positive impacts for the people throughout our value chain, and the communities in which we live and work. As part of that commitment, ADM is proud to disclose its efforts to eliminate slavery and human trafficking in product supply chains, in compliance with the California Transparency in Supply Chains Act of 2010 and the UK Modern Slavery Act of 2015.

ADM, its subsidiaries and its joint ventures strongly support human rights, and we expect our business partners to treat their employees with dignity and respect. We will never knowingly use suppliers who employ or exploit legally underage workers or forced labor, and will not condone such practices. In order to enforce these strict standards, we have implemented multiple programs and policies related to our human rights commitments. For more information, please visit https://www.adm.com/sustainability/downloads.

#### **Code of Conduct**

ADM has long maintained a Code of Conduct to help our company achieve the right results, the right way. The Code establishes high standards of honesty and integrity for all ADM colleagues and business partners, and sets forth specific policies to help ensure that our company conducts business fairly and ethically at all times, everywhere we operate. The Code also offers guidance on the appropriate handling of situations in which personal and business interests have the potential to conflict. We invite you to explore the ADM Code of Conduct by visiting: <a href="https://www.adm.com/our-company/the-adm-way/code-of-conduct">https://www.adm.com/our-company/the-adm-way/code-of-conduct</a>.

#### **Conflict Minerals**

In July 2010, the United States Securities and Exchange Commission adopted the Dodd-Frank Reform and Consumer Protection Act (herein referred to as the "Act"). This Act requires U.S. companies to disclose, on an annual basis, whether any "Conflict Minerals" are necessary to the functionality or production of any of their products (see §1502 of the Act). A "Conflict Mineral" is considered to be any of the following minerals or their derivatives originating in the Democratic Republic of the Congo (the "DRC") or any of the adjoining countries with which the DRC shares a recognized international border: tin (cassiterite), tantalum (columbite-tantalite), tungsten (wolframite), and gold.

ADM complies with all national and other applicable laws and regulations. We are committed to keeping our supply chain free from conflict minerals which are covered by laws and regulations concerning the sourcing of minerals from conflict areas. Based on currently available information, ADM does not use conflict minerals originating in the Democratic Republic of the Congo and its adjoining countries.



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## Clintose<sup>®</sup> Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USE

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Social Programs

#### **National Bioengineered Food Disclosure Statement**

On December 21, 2018, the Agricultural Marketing Service, USDA released the final rule establishing the new mandatory National Bioengineered Food Disclosure Standard (NBFDS). The NBFDS requires food manufacturers, importers, and other entities that label foods for retail sale to disclose information about bioengineered (BE) food and BE food ingredients. This rule is intended to provide a mandatory uniform national standard for disclosure of information to consumers about the BE status of foods. This rule is effective from February 19, 2019 and has an implementation date of January 1, 2020. The mandatory compliance date for BE labeling is January 1, 2022.

ADM *Crystalline Dextrose* may be derived from bioengineered crops. This highly refined *Crystalline Dextrose* produced in, *Clinton, IA* has been purified through a multi-step process that will remove protein and DNA, and other impurities. Testing for the presence of recombinant DNA using PCR analysis on *Crystalline Dextrose* has repeatedly shown non-detectable limits (0.01% limit of detection) for the CaMV 35s promoter and NOS terminators.

ADM has conducted the validation of the corn processing system, by testing incoming seeds and the finished product going through the documented refining process. As expected, the PCR results were positive for seed while the refined finished product, *Crystalline Dextrose* tested all negative. Based on ADM's interpretation of the USDA AMS NBFDS, the validation testing data, historical testing data as well as our knowledge and experience with the process, ADM *Crystalline Dextrose* will not require disclosure under the National Bioengineered Disclosure Standard.

#### **Natural Classification**

There is no formal FDA definition for the term "natural" except as it is defined for "natural flavors" under 21 CFR 101.22. The below mentioned food ingredients do not fit the definition of "flavor". Additionally, the FDA is not restricting the use of the term "natural" except as it applies to 21 CFR 101.22. ADM does not provide labeling advice with use of this product. We advise that you consult legal counsel.

#### **Organic Classification**

ADM Dextrose products are not organic certified.

#### **SEDEX**

ADM Clinton Corn Plant has been audited on the basis of the Supplier Ethical Data Exchange (SEDEX). In this audit, an approved auditing firm verifies to what extent suppliers assume their social responsibility and satisfy general ethical principals in the fields of health care, employee rights, job security, job satisfaction and environmental protection. The ADM Clinton Corn plant in Clinton, IA SEDEX registration number is ZS1020865.



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## Clintose<sup>®</sup> Dextrose A, USP/FCC/NF FOR EXCIPIENT/FOOD USE

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Social Programs

#### Sustainability

ADM believes there is a direct relationship between the health of the planet and our natural resources, and the health of our business and communities in which we operate. More and more, consumers around the world expect their food and drink to come from sustainable ingredients, produced by companies they trust. ADM has a complete sustainability website to share our vision, actions, and accomplishments: <u>https://www.adm.com/sustainability</u>.

#### Vegan / Vegetarian

ADM Clintose<sup>®</sup> Dextrose products are considered suitable for vegetarian and vegan diet. ADM Clintose<sup>®</sup> Dextrose products and all materials used in the manufacturing of these products, do not contain any components of animal origin. All processing equipment used in the manufacturing of ADM Clintose<sup>®</sup> Dextrose is dedicated and has no contact with ingredients of animal origin. The packaging components do not contain ingredients of animal origin.



# Safety Data Sheet

Original Preparation Date: 24-Aug-2009

Revision Date: 23-Aug-2022

**Revision Number: 2** 

#### 1. Identification

Product Name: Clintose® Dextrose A Synonyms: Dextrose A, Glucose, Dextrose Monohydrate

#### **Contact Manufacturer:**

Archer Daniels Midland Company 4666 Faries Parkway Decatur, IL 62526, USA Telephone Number: (+1) 217-424-5200 Product Code: 015810 Use of the Substance / Preparation: Food Ingredient

Emergency response telephone number: Chemtrec 1-800-424-9300 (CCN 1635)

2. Hazard(s) identification

#### **Emergency Overview**

Warning. May form combustible dust concentrations in air (during processing and handling). Product dust may cause mild, mechanical irritation. The product contains no substances which at their given concentration, are considered to be hazardous to health.

Appearance White Physical State Powder

Odor Odorless

This product IS classified as hazardous according to 29 CFR 1910.1200 (known as HCS 2012), amended to conform to the United Nations' Globally Harmonized System of Classification and Labeling of Chemicals (GHS). Depending on the intended use, this product is classified as hazardous according to the criteria contained in the Hazardous Products Regulations (SOR/2015-17), also known as WHMIS 2015.

NOTE: Certain products covered under other Canadian legislation, including but not limited to cosmetics, devices, drugs or food (as defined in the Food and Drugs Act), pest control products (as defined in the Pest Control Products Act), consumer products (as defined in the Canada Consumer Product Safety Act), and Hazardous waste (being a hazardous product that is sold for recycling or recovery and is intended for disposal), are NOT subject to the label and SDS requirements of the Hazardous Products Regulations (SOR/2015-17), also known as WHMIS 2015. As supplied for use in food, an SDS and WHMIS compliant labeling are NOT required for this product. Since Canadian employers must still provide education and training on health effects, safe use, and storage, and in the interest of providing relevant product information to our customers, this SDS is being provided on a voluntary basis.

Signal Word:	Warning
Hazard Statement(s):	May form combustible dust concentrations in air.

#### 3. Composition/information on ingredients

Common Name Chemical Family Dextrose Carbohydrate

#### Non-hazardous Components

Chemical Name	CAS-No	Weight %	North American Substance Hazard Class
Glucose	50-99-7	91.5	None known
Water	7732-18-5	8.5	None known

#### 4. First-aid measures

#### Description of first aid measures

Eye Contact Rinse thoroughly with plenty of water, also under the eyelids.
Skin Contact Wash off with warm water and soap.
Inhalation Move to fresh air.
Ingestion Immediate medical attention is not required.
General Advice When symptoms persist or in all cases of doubt seek medical advice.

#### Most important symptoms and affects, both acute and delayed

Eyes Dust may cause mechanical irritation to eyes resulting in redness or watering.

Skin Product dust may cause mild, mechanical irritation.

Inhalation Dust may cause irritation of respiratory tract. See section 8 of this sheet for exposure limits pertaining to nuisance dust or "particulates not otherwise regulated".

Ingestion Health injuries are not known or expected under normal use.

#### Indication of any immediate medical attention and special treatment needed

Notes to Physician Special forms of treatment and immediate medical attention are not specified. Treat Symptomatically.

#### 5. Fire-fighting measures

#### Flammable Properties

Fine dust dispersed in air may ignite. Risk of ignition followed by flame propagation or secondary explosions should be prevented by avoiding accumulation of dust, e.g. on floors and ledges.

#### Extinguishing media

Suitable Extinguishing Media Water. Dry chemical. Carbon dioxide (CO<sub>2</sub>). Use extinguishing measures that are appropriate to local circumstances and the surrounding environment.

Unsuitable Extinguishing Media None known.

#### Special hazards arising from the substance or mixture

Hazardous Combustion ProductsCarbon monoxide (CO), Carbon dioxide (CO2).Specific Hazards Arising from the<br/>ChemicalCarbon monoxide (CO), Carbon dioxide (CO2).Sensitivity to mechanical impact<br/>Sensitivity to static dischargeNo information available.Yes. (as dust).Yes. (as dust).

#### Advice for fire-fighters

**Protective Equipment and Precautions for Firefighters** As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.



Health 0 Flammability 1 Stability and Reactivity 0 Physical hazard None known



6. Accidental release measures

Personal Precautions, Protective Equipment, and Emergency Procedures

Avoid dust formation. Use personal protective equipment.

**Environmental Precautions** 

Prevent further leakage or spillage if safe to do so.

#### Methods and Materials for Containment and Cleaning Up

Shovel or sweep up. Dispose of in compliance with the laws and regulations pertaining to this product in your jurisdiction.

#### 7. Handling and storage

#### Handling

Avoid dust formation in confined areas. Fine dust dispersed in air may ignite. Refer to NFPA 61, "Standard for the Prevention of Fires and Dust Explosions in Agricultural and Food Processing Facilities". Ensure adequate ventilation.

#### Storage

Keep in a dry, cool and well-ventilated place.

#### 8. Exposure controls/Personal protection

#### **Exposure Limits**

Where exposure limits have not been established for specific components of this material, please observe the OSHA and ACGIH established limits for particulates not otherwise classified (PNOC). OSHA PEL: [15 mg/m<sup>3</sup> (total dust) 8-hr TWA], [5 mg/m<sup>3</sup> (respirable) 8-hr TWA]. ACGIH TLV: [10 mg/m<sup>3</sup> (inhalable) 8-hr TWA], [3 mg/m<sup>3</sup> (respirable) 8-hr TWA].

#### **Biological Limit Values**

No biological limit values have been listed for the component(s) of this product.

Appropriate Engineering Controls General Hygiene Considerations	Ensure adequate ventilation, especially in confined areas. Apply technical measures to comply with the occupational exposure limits. However it is the duty of the user to verify this and follow given exposure limits at the workplace. Handle in accordance with good industrial hygiene and safety practice.
General Hygiene Considerations	Tandie in accordance with good industrial hygiene and safety practice.
Personal Protective Equipment	
Eye/face Protection.	Safety glasses with side-shields. If airborne dust concentrations are excessive, wear goggles.
Skin and Body Protection	Special protective equipment is generally not required. Protective clothing and gloves may be worn to reduce the potential of mechanical irritation.
Respiratory Protection	If exposed to airborne dust, use appropriate NIOSH approved (or equivalent) respiratory protection.



#### 9. Physical and chemical properties

Appearance
Physical State
Odor
Odor Threshold
рН

Flash Point Autoignition Temperature Boiling point Melting/Freezing Point Decomposition temperature Oxidizing Properties Flammability Limits in Air Explosion Limits

Water Solubility Evaporation Rate Vapor Pressure Vapor Density Specific Gravity / Relative Density Viscosity (kinematic) Partition Coefficient (n-octanol/water) White Powder Odorless No information available No information available

Not applicable No information available Not applicable 83 °C / 181 °F No information available No information available No information available No information available

Soluble Not applicable Not applicable Not applicable No information available Not applicable No information available

#### 10. Stability and reactivity

Stability Stable under normal conditions.

Possibility of Hazardous Reactions None under normal processing.

Conditions to Avoid Avoid dust formation.

Incompatible Materials No materials to be especially mentioned.

Hazardous Decomposition Products Carbon monoxide (CO). Carbon dioxide (CO<sub>2</sub>).

#### 11. Toxicological information

#### Information on toxicological effects

Acute toxicity	Based on availabl	Based on available data, no evidence of acute toxicity. (Long history of safe use in food).				
Chemical Name	Weight %	LD50 Oral	LD50 Dermal	LC50 Inhalation		
Glucose	91.5	25800 mg/kg Rat				
Skin corrosion/irritation	Based on availabl	Based on available data, not, or only slightly irritating.				
Serious eye damage/eye irritat	ion Based on availabl	Based on available data, no evidence of serious eye damage / irritation.				
Respiratory or skin sensitisation	on Based on availabl	Based on available data, not expected to be a skin or respiratory sensitiser.				
Germ cell mutagenicity	Not classified. (Lo	Not classified. (Long history of safe use in food).				
Carcinogenicity	No evidence of ca	No evidence of carcinogenicity.				
Reproductive toxicity	Not classified (Lo	Not classified (Long history of safe use in food)				
STOT - single exposure	No evidence of to	No evidence of toxicity.				
STOT - repeated exposure	No evidence of to	No evidence of toxicity.				
Aspiration hazard	Based on availabl	Based on available data, no known aspiration hazard.				

#### Potential health effects

Eyes	Dust may cause mechanical irritation to eyes resulting in redness or watering.
Skin	Product dust may cause mild, mechanical irritation.
Inhalation	Dust may cause irritation of respiratory tract. See section 8 of this sheet for exposure limits pertaining to nuisance dust or "particulates not otherwise regulated".
Ingestion	Health injuries are not known or expected under normal use.
Neurological Effects	No known or anticipated neurological effects.

#### 12. Ecological information

#### **Ecotoxicity**

Contains no substances known to be hazardous to the environment. Contains no substances known to be not degradable in waste water treatment plants.

Persistence/Degradability	Biodegradable.
Mobility	Soluble in water.
PBT and vPvB assessment	No information available.
Other adverse effects	Nothing specific known.

#### 13. Disposal considerations

Whenever possible, as rules and regulations allow, please recycle or manage materials to minimize waste.

Waste Disposal Methods	Dispose of in compliance with the laws and regulations pertaining to this product in your jurisdiction.
Contaminated Packaging	Empty containers should be decontaminated and taken for local recycling, recovery or waste disposal.

#### 14. Transport information

#### Domestic transport regulations (USA)

Authored to comply with 29 CFR 1910.1200, (HCS 2012) and SOR/2015-17, Schedule 1 (WHMIS 2015) as amended to conform to the United Nations' Globally Harmonized System of Classification and Labeling of Chemicals (GHS).

DOT Not regulated.

#### Domestic transport regulations (Canada)

TDG Not regulated.

#### Domestic transport regulations (Mexico)

MEX Not regulated.

#### International transport regulations

ICAO Not regulated. IATA Not regulated. IMDG/IMO Not regulated.

#### 15. Regulatory information

#### International Inventories

The components of this product are reported in the following inventories:

Chemical Name	TSCA	DSL	NDSL	ICL	EINECS	ELINCS	AICS
Glucose	Yes	Yes	No	No	Yes 200-075-1	No	Yes

Chemical Name	ENCS ISHL	CHINA	PICCS	KECL	Taiwan	Turkey	NZIoC
Glucose	Yes (8)-46	Yes	Yes	Yes Annex 1 (KE-17727)	Yes	Yes 200-075-1	Yes

#### <u>USA</u>

#### Federal Regulations

#### **Ozone Depleting Substances:**

No Class I or Class II material is known to be used in the manufacture of, or contained in, this product.

#### **SARA 313**

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product is not known to contain any chemicals which are subject to the reporting requirements of the Act or regulations contained in 40 CFR 372.

#### CERCLA/SARA 103-302

Sections 103-302 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product is not known to contain any chemicals which are subject to the reporting requirements of the Act or regulations contained in 40 CFR 103-302.

#### SARA 311/312 Hazardous Categorization

Refer to the OSHA hazard classification(s) provided in section 2 of this SDS.

Acute Health Hazard	No
Chronic Health Hazard	No
Fire Hazard	Yes (when in the form of combustible dust)
Sudden Release of Pressure Hazard	No
Reactive Hazard	No

#### Clean Air Act, Section 112 Hazardous Air Pollutants (HAPs) (see 40 CFR 63)

This product is not known to contain any HAPS.

#### State Regulations

#### State Right-to-Know

No known components subject to "Right-To-Know" legislation.

#### <u>Canada</u>

#### (NPRI) Canadian National Pollutant Release Inventory

No known component is listed on NPRI.

#### Mexico

Mexico - Grade

Slight risk, Grade 1

	16. Other information
Prepared By: Original Preparation Date: Revision Date: Revision Number: Reason for revision:	ADM Corn Processing 24-Aug-2009 22-Aug-2022 1 New SDS format. This version replaces all previous versions.
Abbreviations and acronyms A1 - Known Human Carcinogen A2 - Suspected Human Carcinogen A3 - Animal Carcinogen A4 - Not classifiable as a human carcin ACGIH TLV - American Conference of CAS - Chemical Abstract Service Ceiling - Ceiling Limit Value: Concentr CHINA - Chinese Inventory of Existing CLP - Classification, Labelling and Par CSA - Chemical Safety Assessment CSR - Chemical Safety Report Delisted - Substances Delisted from R DNEL - Derived No Effect Level DOT - U.S. Department of Transportat DSL - Domestic Substance List (Cana EC - European Commission EC No European Inventory of Exist ELINCS - European Inventory of Exist ELINCS - European List of Notified Ch ENCS - Existing and New Chemical S EPCRA - Emergency Planning and Co FOSFA - The Federation of Oils, Seed GHS - Globally Harmonized System of Group 1 - Carcinogenic to Humans Group 2A - Probably Carcinogenic to F Group 3 - Not Classifiable IARC - International Agency for Resea IATA - International Agency for Resea	nogen Governmental Industrial Hygienists Threshold Limit Values ations that should never be exceeded at any given time (instantaneous) Chemical Substances (China) ckaging, Regulation (EC)1272/2008 eport on Carcinogens ion da) er ration ing Commercial Chemical Substances (EU) iemical Substances (EU) ubstances (Japan) / ISHL - Industrial Health and Safety Law (Japan) mmunity Right-to-Know Act of 1986 (USA) Is and Fats Associations f Classification and Labelling of Chemicals Humans fumans furch on Cancer potation Dangerous Goods Regulations ruction and Equipment of Ships carrying Dangerous Chemicals in Bulk anisation or Health

IMO - International Maritime Organization

IUB - International Union of Biochemistry and Molecular Biology

KECL - Korean Existing and Evaluated Chemical Substances (Korea)

Known - Known Carcinogen

LC50 - Lethal concentration that produces fatalities in 50% of a given test population

LD50 - Median lethal dose of a given test population

Marpol - International Convention for the Prevention of Pollution From Ships

MEPC - Marine Environment Protection Committee

MEX - NOM-002-SCT/2003 List of Hazardous Substances and Materials Most Commonly Transported

MEXICO - Mexico Occupational Exposure Limits

NDSL - Non Domestic Substances List (Canada)

NFPA - National Fire Protection Association

NIOSH - National Institute of Occupational Safety and Health

NOAEL - No Observed Adverse Effect Level

NTP - National Toxicology Program

NZIOC - New Zealand Inventory of Chemicals (New Zealand)

OECD - Organisation for Economic Co-operation and Development

OSHA - Occupational Safety & Health Administration

OSHA PEL - Occupational Safety and Health Administration Permissible Exposure Limits

PICCS - Inventory of Chemicals and Chemical Substances (Philippines)

PNEC - Predicted No-Effect Concentration

Present - Carcinogen or potential carcinogen to be identified under OSHA's Hazard Communication Standard

Reasonably Anticipated - Reasonably Anticipated to be a Human Carcinogen

SEN - Sensitizer notation. May reflect risk of dermal and/or inhalation sensitization (consult ACGIH documentation).

Skin notation - Potential for cutaneous absorbtion

STEL - Short Term Exposure Limit: Concentrations that should not be exceeded except for short periods of time ( usually 15-minutes)

STOT - Specific Target Organ Toxicity

STV - Short Term Value (same as STEL)

TDG - Transportation of Dangerous Goods (Transport Canada)

TSCA - Toxic Substances Control Act, Section 8(b) Inventory (USA)

TWA - Time Weighted Average: Average concentration that should not be exceeded during a work day (usually 8-hours)

Under Consideration - Under Consideration by the National Toxicology Program

vPvB - Very Persistent and Very Bioaccumulative

WHMIS - Workplace Hazardous Materials Information System

The information provided on this SDS is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as a guide for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered as a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other material or in any process, unless specified in the text.

End of sheet



4666 Faries Parkway Decatur, IL 62526 217.424.5200 | CPTECHSERVICE@ADM.com

#### FDA REGISTRATION CONFIRMATION CLINTON IA (346)

ADM does not provide the registration numbers issued to ADM facilities registered under the FDA Food Safety Modernization Act and FDA Bioterrorism Act due to security concerns and the advice issued by the U.S. Food and Drug Administration (FDA). This information has been declared as beyond the reach of the Freedom of Information Act (5 U.S.C. 522) and Section 415(a)(5) of the FD&C Act prohibits FDA from publicly disclosing certain registration-related information, including the registration number.

The following screen shot from the FDA's Food Facility Registration Module (FFRM) is provided to you in a redacted state to ensure that sensitive information is not disclosed. This is the actual screen from the FFRM and is presented to you as additional confirmation of the registration of this specific facility.

Not For Public Disclosure				
	• Print Registration			
Date: 12/19/2022 17:16:19				
Created Date 2003-10-20 11:41:59.0	Created by			
Registration Expiration Date 2024-12-31	Registration Renewed Date 2022-11-17			
Last Updated 2022-12-19	Registration Status Reason Accepted UFI			
Registration Status VALID				
Is this facility engaged in the manufacturing/processing, packing, or holding of food for human or animal consumption in the United States?				
Section 1: Type of Registration				

Facility Location : Domestic Registration		
UPDATE OF REGISTRATION INFORMATION:	Registration Number:	
Are you the new owner of a previously registered	facility?	
🔿 Yes 🍥 No		
Previous Owner's Title: Previous Owner's Name : Previous Owner's Registration Number :		



Facility Name ADM Corn Processing	
Facility Name Suffix Company	
Facility Street Address, Line 1 1251 Beaver Channel Pkwy	
Facility Street Address, Line 2	
City Clinton	
State/Province/Territory	

#### For further inquiries, please do not hesitate to contact us.

#### ADM Quality Center of Excellence

Document #: COE.TS.DOC.200.0076 Date Approved: 2023-02-09 Version: 2.0 Page 1 of 1



UNIONOFORTHODOXJEWISHCONGREGATIONSOFAMERICA איחודקהילות האורתודוקסים באמריקה FORTY RECTOR STREET / NEW YORK, NY 10006 / 212-613-8241 / KOSHERLETTER@OU.ORG / OUKOSHER.ORG

January 10, 2024

בס ד

This is to certify that the following product(s) prepared by

#### ADM Carbohydrate Solutions, P.O. Box 1470, Decatur, IL 62525

at the following facilitie(s) are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

#### ADM Corn Processing-Clinton (346), 1251 Beaver Channel Parkway, Clinton, IA

Product Name	UKD-ID	Status	<b>Certification Requirements</b>
<b>Brand: ADM</b> • 010041 HFCS 42 FRM	OUV4-F3CE40A	Pareve	Certified when bulk shipped in OU approved carriers.
• Beverage Alcohol	OUV4-23606B5	Pareve	Certified when bulk shipped in OU approved carriers.
Corn Syrup <i>Chometz Free</i>	OUV4-BBB51B2	Pareve	Certified when bulk shipped in OU approved carriers.
• Ethyl Alcohol-190 Proof	OUV4-92ABFED	Pareve	Certified when bulk shipped in OU approved carriers.
• Ethyl Alcohol-200 Proof	OUV4-E2163B9	Pareve	Certified when bulk shipped in OU approved carriers.

Use of the OU trademark must comply with the terms set forth in a written agreement with the Orthodox Union. Any other use of the OU trademark is not authorized.

Merachen Stearte

Rabbi Menachem Genack, Rabbinic Adminstrator, CEO

This certification is valid through 12/31/2024



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January 10, 2024

#### **ADM Carbohydrate Solutions (continued)**

This is to certify that the following product(s) prepared by this company at the facilitie(s) listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	<b>Certification Requirements</b>
Brand: ADM (continued)			
• Fibersol-2	OUV3-03B70E0	Pareve	U Symbol required.
• Fibersol-2	OUV4-AC498EC	Pareve	Certified when bulk shipped in OU approved
Chometz Free			carriers.
Liquid Glucose Syrup	OUV3-98257BC	Pareve	① Symbol required.
Chometz Free			
Liquid Glucose Syrup	OUV4-BAD5F63	Pareve	Certified when bulk shipped in OU approved
Chometz Free			carriers.
Brand: ADM/Matsutani			
• Fibersol-DLQ	OUV3-FJQGD3R	Pareve	① Symbol required.
• Fibersol-DLQ	OUV4-PN304OW	Pareve	Certified when bulk shipped in OU approved carriers.

#### Brand: Clinton 106 Corn Starch

Use of the OU trademark must comply with the terms set forth in a written agreement with the Orthodox Union. Any other use of the OU trademark is not authorized.

Merachen Stearte

Rabbi Menachem Genack, Rabbinic Adminstrator, CEO

This certification is valid through 12/31/2024

בס ד



UNION OF ORTHODOX JEWISH CONGREGATIONS OF AMERICA איחוד קהילות האורתודוקסים באמריקה FORTY RECTOR STREET / NEW YORK, NY 10006 / 212-613-8241 / KOSHERLETTER@OU.ORG / OUKOSHER.ORG

January 10, 2024

בס ד

#### **ADM Carbohydrate Solutions (continued)**

This is to certify that the following product(s) prepared by this company at the facilitie(s) listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	<b>Certification Requirements</b>
Brand: Clinton 106 Corn Starch (continued)			
Corn Starch	OUV3-BB802E1	Pareve	U Symbol required.
Corn Starch	OUV4-DF7D3C2	Pareve	Certified when bulk shipped in OU approved carriers.
Brand: Clintose			
• Dextrose	OUV3-B9FAF5B	Pareve	U Symbol required.
Chometz Free			
• Dextrose	OUV4-67745EB	Pareve	Certified when bulk shipped in OU approved
Chometz Free			carriers.
Brand: Cornsweet			
High Fructose Corn Syrup	OUV3-C8A549A	Pareve	① Symbol required.
High Fructose Corn Syrup	OUV4-3AF4D06	Pareve	Certified when bulk shipped in OU approved
Chometz Free when produced in Decatur, Clinton, Cedar Rapids, and			carriers.
Marshall.			

Use of the OU trademark must comply with the terms set forth in a written agreement with the Orthodox Union. Any other use of the OU trademark is not authorized.

Merachen Stearte

Rabbi Menachem Genack, Rabbinic Adminstrator, CEO

This certification is valid through 12/31/2024

Page 3 of 4



UNIONOFORTHODOXJEWISHCONGREGATIONSOFAMERICA איחודקהילות האורתודוקסים באמריקה FORTY RECTOR STREET / NEW YORK, NY 10006 / 212-613-8241 / KOSHERLETTER@OU.ORG / OUKOSHER.ORG

January 10, 2024

#### **ADM Carbohydrate Solutions (continued)**

This is to certify that the following product(s) prepared by this company at the facilitie(s) listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	<b>Certification Requirements</b>
Brand: Fibersol-2			
Maltodextrin	OUV3-3E4D26E	Pareve	① Symbol required.
Brand: Versadex			
• Versadex (Greens)	OUV3-F19FFD4	Pareve	U Symbol required.
Chometz Free			
• Versadex (Greens)	OUV4-A887CF1	Pareve	Certified when bulk shipped in OU approved
Chometz Free			carriers.

Use of the OU trademark must comply with the terms set forth in a written agreement with the Orthodox Union. Any other use of the OU trademark is not authorized.

Merachen Stearte

Rabbi Menachem Genack, Rabbinic Adminstrator, CEO

This certification is valid through 12/31/2024

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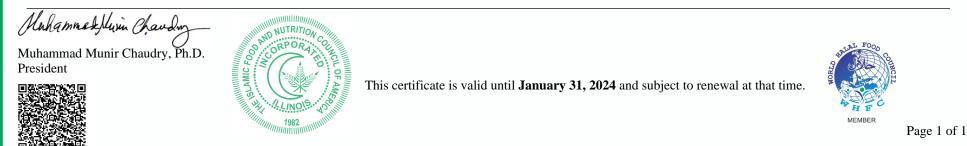
This is to certify that the following product(s) have been produced under the supervision of the Islamic Food and Nutrition Council of America (IFANCA). The production facility as well as component ingredients have been reviewed and approved. The product(s) are in compliance with the halal requirements under Islamic laws.

Date: January 26, 2023 Document #: 1852.6475.II230043

Company Name & Address: Archer Daniels Midland Company (ADM) 4666 Faries Parkway Decatur, Illinois 62525 USA

Plant Name & Address: Archer Daniel Midland (ADM) 1251 Beaver Channel Pkwy Clinton, Iowa 52732 USA

Product Name	Product Code	Halal-ID	Product Certificate #
1. ADM Corn Syrups		A88212	HC-22ARAU19
2. ADM Fibersol-DLQ	-	B95284	HC-22AR9Y18
3. ADM High Fructose Corn Syrups	-	A26725	HC-22AR9F15
4. Clintose Dextroses		A47699	HC-22AR9K17
5. Fibersol-2 Digestive Resistant Maltodextrin	-	A34861	HC-22AR9G16
6. Versadex Dextrose Greens		B54555	HC-22ARAZ21





The Food Safety Management System of

### **Archer Daniels Midland Company**

At 1251 Beaver Channel Parkway Clinton, Iowa,

United States of America, 52732 has been assessed and determined to comply with the requirements of

### Food Safety System Certification 22000 FSSC 22000

#### (version 5.1 – November 2020)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5).

This certificate is applicable for the scope of:

Manufacturing of High Fructose Corn Syrup, Corn Syrup, Crystalline Dextrose, Digestion Resistant Maltodextrin and Refining of Corn Oil. Manufacturing of gin and beverage ethanol in bulk.

FSSC CIV Ambient stable products – Beverages & Dried products | FSSC K Bio-Chemicals - Food Ingredients

Certificate of registration number: FSSC-458 Certification decision date: May 30, 2021 Initial certification date: June 24, 2012 Issue date: May 30, 2021 Valid until: June 23, 2024

Issued by: AIB International Certification Services, Inc. 1213 Bakers Way, PO Box 3999 Manhattan, Kansas 66505-3999 USA

Authorized by:

General Manager, Certification Services



**FSSC** 22000

This certificate remains the property of AIB International Certification Services, Inc. Authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.



4666 Faries Parkway Decatur, IL 62526 217.424.5200 | CPTechService@adm.com

#### 24-Hour Contact List – Carbohydrate Solutions Technical Services and Quality

Technical Services Business Hours: Monday – Friday 8:00 a.m. to 4:30 p.m. (Central Time). For afterhours calls, please contact via cell phone number provided below.

Name	Area of Responsibility	Email	After Hours #
Mardoche Beya	Crystalline Dextrose, Maltodextrin,	mardoche.beya@adm.com	217.620.5726
Customer Quality Representative	Polyols* & DHA*		
Heather Broers	Starches & Tapioca Products	heather.broers@adm.com	217.619.1086
Customer Quality Representative			
Shalynn Davis	Honey & Molasses Products	shalynn.davis@adm.com	217.521.2407
Customer Quality Representative			
Mark Flint	Acidulants, Alcohol & Ethanol Products	mark.flint@adm.com	217.791.7496
Customer Quality Representative			
Shelby Gembica	High Fructose Corn Syrup	<u>shelby.gembica@adm.com</u>	402.276.1618
Customer Quality Representative			
Jennifer Gordan	Crystalline/Liquid Fructose, Xanthan Gum*	jennifer.gordan@adm.com	217.433.6402
Customer Quality Representative	& Texture Solutions*		
Brady Hoefer	High Potency Sweeteners & Corn Co-	brady.hoefer@adm.com	402.841.7322
Customer Quality Representative	Products (Feed)		
Julie Jorgensen	Heavy Corn Syrups, Sucrose & Liquid	julie.jorgensen@adm.com	507.530.3442
Customer Quality Representative	Sweetener Blends		
Angela Maurer-Hyett	Carbohydrate Solutions	angelal.maurer-hyett@adm.com	217.358.9177
Sr. Customer Quality Manager			
Melissa Nichols	Carbohydrate Solutions	melissa.nichols@adm.com	217.358.1822
Product Steward			

Standard documentation requests for the products listed above may be sent to CPTechService@adm.com.

\*Documentation requests for Polyols, DHA, Fibersol, Xanthan Gum and Textured Solutions should be directed to SIQA@adm.com.

For further inquiries, please do not hesitate to contact us.

ADM Quality Center of Excellence