



FOOD SAFETY SUMMARY & FLOW CHART

ADM Clintose® Dextrose
Product Codes 015810 and 015840

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.

Allergens

Incoming processing aids used in the manufacture of crystalline dextrose are declared free of allergens. As well, this product does not contain, nor is it manufactured with equipment that comes in contact with, the allergens listed under the US Food Allergen Labeling and Consumer Protection Act of 2004.

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.

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.

Physical Contamination

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 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.

