TATE & LYLE

TATE & LYLE
2200 East Eldorado Street
Decatur, IL 62525 USA
Tel +1 217 423 4411
Fax +1 217 421 2216
www.tateandlyle.com

Jan 1, 2019

RE: FDA Food Safety Modernization Act – Biennial Registration Renewal
To Our Valued Customer:

This letter confirms that Tate & Lyle is in compliance with 21 CFR Part 1 - Registration of Food Facilities, and Maintenance and Inspection of Records for Foods, under Public Health Security and Bioterrorism Preparedness and Response Act of 2002. Tate & Lyle is aware of the U.S. Food Safety Modernization Act (FSMA) and is working to be fully compliant with the proposed legislative requirements as they are developed and implemented by the FDA. In addition, Tate & Lyle is aware that the FDA Biennial Registration Renewal for Food Facilities began on October 1, 2014 and ended on December 31, 2014. This letter is to confirm that all Tate & Lyle sites, domestic and foreign, that supply ingredients in the USA have completed the site re-registration requirements under FSMA as of the fall of 2016.

These FDA registration numbers, however, are considered to be confidential and as such, Tate & Lyle cannot provide these numbers outside of the company. These numbers will be provided to Customs when requested by Customs Officials.

Please let me know if you have any questions or require any additional information.

Sincerely,

Catherine Templeton

Catherine Templeton
Global Vice President
Quality and Food Safety
Tate & Lyle

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January 8, 2019

Dear Valued Customer,

Tate & Lyle produces all of it products within the guidelines established by the US Food and Drug Administration for food ingredients (Food Chemicals Codex) and the EU Directives on Food Safety. We continuously update our systems and processes to comply with the most current protocols to meet these guidelines. Designations such as "organic" are not, yet, universally defined and therefore are not part of our production protocol.

Sincerely,

Angela Maurer-Hyett
Director, Customer Advocacy

TATE & LYLE
2200 East Eldorado Street
Decatur, IL 62521
USA
Tel +1 217 423 4411
Fax +1 217 421 2628

Emergency Contact List

Normal business hours:

Product availability and shipment issues:

Contact your normal Customer Service Representative
Email for Customer Service - orders@tateandlyle.com

Emergency: Rheem Lock Tel. (217) 412-8914 Fax (217) 421-4509

Quality Issues:

Angela Maurer-Hyett Tel (217) 421-3487 Fax (217) 421-2628
Heather Broers Tel (217) 421-2780 Fax (217) 421-2628

Product Recall:

Angela Maurer-Hyett Tel (217) 421-3487 Fax (217) 421-2628

After Hours:

24 Hours emergency number, Customer Service Tel (217) 972-2230

Decatur, IL Main Gate (217) 423-4411

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January 8, 2019

Dear Valued Customer,

You have requested our view as to whether a food incorporating Citric Acid can be designated as "natural."

The Food and Drug Administration (FDA) has not promulgated regulations restricting the use of the term "natural" on food labels. The agency considered doing so in 1993, as part of the regulations implementing the Nutrition Labeling and Education Act. However, while FDA stated that a regulatory definition of the term might prove useful to consumers, it chose not to establish one at that time. While the agency did not set a regulatory definition for the term, it did provide some guidance as to how it could accurately be used on food labels. As a general matter, FDA's view on this issue is that the term "natural" means "nothing artificial or synthetic (including all color additives regardless of source) has been included in, or has been added to, a food that would not normally be expected to be in the food." FDA could change its views on this issue in the future. Thus, manufacturers must understand that label changes may become necessary should FDA choose to revisit this issue.

Tate & Lyle Citric Acid is produced through a fermentation process. A carbohydrate source, either dextrose derived from corn or sucrose from beet sugar or cane sugar is fermented to Citric Acid using *Aspergillus niger*. The fermentation is conducted under aerobic conditions with nutrient salts added to the broth. The purification process utilizes solvents to produce purified Citric Acid.

Tate & Lyle Citric Acid does not contain any artificial flavoring, color ingredients, chemical preservatives, or artificial or synthetic ingredients and no substances are added that a consumer would not expect to be present.

We hope that this information is useful. However, it is ultimately up to the final user to determine whether or not they wish to consider Tate & Lyle's Citric Acid as natural.

If you have any questions, please do not hesitate to call.

Sincerely,

Heather Broers
NOAM/LATAM Customer Advocacy Manager
Tate & Lyle

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January 1, 2019

TO OUR VALUED CUSTOMERS:

We have received your request for information regarding the Tate & Lyle recall, withdrawal, and stop sale procedures.

DEFINITIONS

A recall occurs when a product is removed from the market because it allegedly presents a threat, or potential threat, to consumer safety and well being; allegedly contains adulterated material(s); allegedly causes gross fraud or deception of consumers; allegedly is materially misleading, with the potential of consumer injury or damage; and is subject to recall action (seizure) per the enforcement policy of the Federal Food & Drug Administration.

The Federal Food & Drug Administration defines three principal classes of product recall urgency as follows: Class I - Emergency, or Life Threatening; Class II - Priority, or Medically Reversible adverse Health Consequences; and Class III - Routine, or Remote Hazard.

There may be other instances, similar to a product recall, when a product is removed from the market. A 'market withdrawal' is the removal of a product of inferior quality not subject to recall action by the Federal Food & Drug Administration, but a possible threat to a specific product and/or the reputation of the Company. A 'stock recovery' is the removal of a product not as yet in the marketplace, and still at Company production and warehouse locations.

RECALL SIMULATIONS

Tate & Lyle inventory and shipping systems are lot number controlled and utilize a SAP based computer system. Our final product can be traced in a few minutes to our customers based on specific lots, shipping date, product lines, shipping locations and etc. The system is on line and is integrated with our QC and automated COA system. The system is used frequently for the routine operation and evaluation of production, product movements and shipments. Mock recalls are preformed annually to insure the systems are functioning properly.

Please be assured that Tate & Lyle has a written Recall Procedure. In the event of an actual recall, Tate & Lyle will notify all customers who have receive affected product.

We hope this information meets your needs. If we may be of further assistance, please don't hesitate to call.

Sincerely,

Angela Maurer-Hyett
Director, Customer Advocacy

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2200 East Eldorado Street
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December 28, 2019

Dear Valued Customer,

Thank you for your inquiry concerning the traceability of our products.

Tate & Lyle inventory and shipping systems are lot number controlled and utilize an SAP based computer system. Our final product can be traced in a few minutes to our customers based on specific lots, shipping date, product lines, shipping locations and etc. The system is on line and is integrated with our QC and automated COA system. The system is used frequently for the routine operation and evaluation of production, product movements and shipments. Mock recalls are performed semi-annually to insure the systems are functioning properly.

We hope this information meets your needs. If we may be of further assistance, please do not hesitate to contact us.

Sincerely,

Angela Maurer-Hyett
Director, Customer Service and Customer Advocacy
Tate & Lyle

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January 25, 2018

Dear Valued Customer,

This is to certify that based on knowledge of our manufacturing, handling and storage processes, no potential exists for Class 1, 2, 3 or Other Residual Solvents listed in USP 39 residual solvents, General Chapter 467 to exist as Residual Solvents in our 50% Liquid Citric Acid, Citric Acid, Sodium Citrate or Potassium Citrate products per current edition of the USP /NF requirements.

If we can be of additional assistance please contact us.

Respectfully,

Angela Maurer-Hyett
Director Customer Advocacy
Tate & Lyle

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January 1, 2019

To Whom It May Concern:

Tate & Lyle has established Good Manufacturing Practices (GMP) programs in our processes. The programs consist of 4 phases; policy, food safety equipment, procedures and audits. Tate & Lyle Americas, Inc has a written set of GMP's, readily available to employees through our computer based communication system.

Each process includes food safety equipment such as filters, screens, magnets and metal detectors specifically designed for type of products being produced.
GMP's procedures include training, master sanitation schedules, pest control programs and HACCP programs on all process lines.

HACCP programs consist of the identification of the sources of hazards in the processes, process diagrams locating these points, identification of the controls, inspection frequency, responsibility, actions required and documentation. Specific information concerning the HACCP program is available based on the products purchased. HACCP plans are reviewed by the HACCP Teams at least annually and are updated as needed.

Each plant is audited periodically internally and audited externally by third party auditors.
Thank you for your inquiry concerning Tate & Lyle Food Safety Programs.

Sincerely,

Angela Maurer-Hyett
Customer Advocacy

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February 12, 2018

Dear Valued Customer,

Thank you, for your inquiry concerning Tate & Lyle Acidulants: Citric Acid, Sodium Citrate, Potassium Citrate, Malic Acid and/or Fumaric Acid. Palm oil is not added or used during the manufacture our acidulants, furthermore we do not test for palm oil.

Please let me know if you have any questions or require any additional information.

Sincerely,

Heather Broers
NOAM Customer Advocacy Lead
Tate & Lyle

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January 2, 2019

Dear Valued Tate & Lyle Customer:

Tate & Lyle utilizes packaging containers that are designed to protect the product from adulteration, damage, deterioration and contamination during the typical conditions of production, handling, storage and distribution. All packaging complies with all FDA requirements for use as components of, and otherwise in the production of, packaging for direct contact with food.

If you have any questions, please don't hesitate to call.

Sincerely,

Angela Maurer-Hyett
Senior Manager
Customer Advocacy