



Lloyd's Register
LRQA

CERTIFICATE OF APPROVAL

This is to certify that the Food Safety Management System of:

ROQUETTE ITALIA S.p.A.

at

Via Serravalle, 26

15063 Cassano Spinola (Alessandria) - Italia

has been assessed by Lloyd's Register Quality Assurance and complies
with the requirements of:

FSSC 22000 : version 3, 2013

Certification scheme for food safety systems including:
ISO 22000:2005, ISO/TS 22002-1:2009, and additional FSSC 22000
requirements.

This certificate is applicable to:

**Production, storage and delivery of native, pregelatinized and
modified starches, glucose syrups, glucose fructose syrups, high
dextrose glucose syrups, isoglucose and glucono delta-lactone.**

Category: L

This certificate is provided on the basis of the FSSC 22000 certification scheme. The certification
system consists of an annual audit of the food safety management system and an annual verification
of the PRP elements and additional requirements as included in the scheme and ISO/TS 22002-1.

Approval Certificate
No: 0170316/FSS/U/EN

Original Approval: 21st January 2008

Current Certificate: 3rd November 2014

Certificate Expiry: 20th January 2017

Vincenzo Patti
Operations Manager:

Issued by: Lloyd's Register Quality Assurance Italy Srl
For and on behalf of Lloyd's Register Quality Assurance Limited



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This document is subject to the provision below
Via Cadorna, 69 20090 Vimodrone (MI)

For and on behalf of Hiramford, Middlemarch Office Village, Siskin Drive, Coventry, CV3 4FJ, United Kingdom.

This approval is carried out in line with the LRQA assessment and certification procedures and monitored by LRQA.

The use of the UKAS Accreditation Mark indicates Accreditation in respect of those activities covered by the Accreditation Certificate Number 001



**BUREAU
VERITAS**

ATTESTATION de RECOGNITION

BUREAU VERITAS attests that it has been carried out at :

ROQUETTE ITALIA S.p.A
Via Serravalle, 26
15063 CASSANO SPINOLA

for an evaluation the 05th june 2015 in order to recognize with following documents :

Principe of supply in conventional maize - Roquette Italy : version June 2012
and its appendix
Audit's questionnaire conventional maize : revision 1 dated June 11, 2012


for :

**System of the control of the supply and identity preservation of maize used in
Cassano plant, in order to guarantee that finish products delivered are
manufactured using conventional maize**

The result of this evaluation being satisfactory, the Attestation of Recognition :

N° BV/013/RE

valid until June 30th, 2016 has been delivered *

Rennes, July 15th, 2015	For Bureau Veritas  François-Charles LINDEMANN Agro-Industry Manager
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* Subject to compliance of keeping conditions of the present attestation



PMP FERMENTATION PRODUCTS, INC.

900 N.E. Adams • Peoria, Illinois 61603 • (309) 637-0400 • Fax (309) 637-9302

December 1, 2004

To Whom It May Concern:

Lot numbers for glucono-delta-lactone (GDL) are made up of ten (10) digits. The first two (2) digits indicate the year of manufacture. The next two- (2) digits indicate the month of manufacture. The final six (6) digits identifies the unique batch number of the production run.

Lot 0408001342

04 – Produced in 2004

08 – Produced in August

001342 – Is the 1,342 batch of this production run.

If you have further questions dealing with how PMP codes its products, please feel free to contact me at (309) 637-0400 Ext. 231.

Regards,

Michael S. Bussell
Quality Assurance Manager



Chemical Co. Inc.
501 Chesapeake Park Plaza

Baltimore MD 21220

410-547-4500 Fax: 410-391-6665





PMP FERMENTATION PRODUCTS, INC.

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Microbiological Guarantee for Roquette Produced GDL

PMP Fermentation Products, Inc., guarantees the GDL produced by Roquette under the FUSO label and distributed by PMP, will comply with these microbiological standards:

Total Plate Count	Maximum of 100 cfu / gram
Yeasts	Maximum of 10 cfu / gram
Molds	Maximum of 10 cfu / gram
Coliform	0 cfu / 10 grams
<u>E coli</u>	0 cfu / 10 grams
Salmonellae	0 cfu / 25 grams

PMP Fermentation Products, Inc., issues this guarantee based on documentation supplied by Roquette. Further, this guarantee is only valid when test results are generated from a freshly opened bag of GDL that is sampled and tested using methods that conform to those practices as listed in the latest version of the B.A.M.

Michael S. Bussell

11/3/2010

Quality Assurance Manager CQM (ASQ)

PMP Fermentation Products, Inc., liability from this guarantee is limited to the value of the GDL sold. PMP reserves the right to have customer test results verified by an independent accredited lab.

STATEMENT

This letter attests that Roquette Frères, located in Lestrem FRANCE, made an agreement with Fuso Chemical Company Ltd. Located in Osaka Japan.

Roquette Frères sell GDL, manufactured at Roquette's Italian factory located in Cassano Alessandria, to PMP Fermentation Products. Inc. As Fuso's subsidiary.

This GDL is packed in 25 kg bags with the Fuso label in our Italian factory.

Lestrem, April 16th, 2013

B. DOULLE for C. CHAINER
Director of Strategy Marketing

