

PRIMARY PRODUCTS

INGREDIENTS AMERICAS LLC

13. Organic Statement

- Products manufactured at this Primient facility are not designated as Organic.

14. Diet Suitability

Vegetarian: Suitable

Vegan: Suitable

Ovo-Vegetarian: Suitable

Lacto-Vegetarian: Suitable

Lacto-Ovo-Vegetarian: Suitable

15. Bovine Spongiform Encephalopathies (BSE)/Transmissible Spongiform Encephalopathies (TSE)

1. This product does not contain ingredients of animal origin.
2. If processing aids are contained in this product, the processing aids are not derived from animal origins.
3. Prior to the manufacture of this product, no ingredients of animal origin are present in equipment.

16. Sudan I – IV Dyes Content

- The above-mentioned product or its components do not contain Sudan azo dyes (this includes Sudan I, Sudan II, Sudan III and Sudan IV, which is also known as scarlet red).

17. Country of Manufacture

The above-mentioned product or its components is manufactured in the following country: United States

18. Shelf Life

The expected shelf life for the product based on being stored under the proper storage conditions:

<u>Package</u>	<u>Shelf Life</u>
Bag, Super Sack	1,825 Days

19. Transportation Information/Storage Conditions

<u>Container</u>	<u>Storage Temperature</u>	<u>Storage conditions to achieve maximum shelf life</u>
Bag, Super Sack		Store at ambient temperature and humidity.

20. Lot Code Explanation

Batch Numbering Scheme:

PPYYMNNNNN

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PP - Plant ID

YY - Last two digits of the year

M - Month (A, B, C, D, E, F, G, H, I, J, K, L for Jan - Dec)

NNNNN - Plant related sequential number

Example: DE22G91130

DE - Plant ID for Primary Products Decatur

22 - Last two digits of the year (2022)

G - Month, July

91130 - Plant related sequential number

21. Certificate of Analysis

- Certificates of Analysis are available upon request.

22. Current Good Manufacturing Practices (CGMP)

- The process used for the production of this product is operated based on Primient's procedures, quality guidelines, HACCP programs and Good Manufacturing Practices. This operation complies with the FDA Good Manufacturing Practices detailed in 21 CFR 117 for Food Manufacturers, and those referenced in the European Commission Regulation (EC) No. 852/2004 on hygiene of foodstuff.

23. Guarantee (Continuing)

- Available upon request.

24. HACCP/Flowchart

- Available upon request.

25. Audit Information

- Third Party audits are performed annually at Primient locations. Information available upon request.

26. Emergency/Recall Procedures

- Please be assured that Primient has a written Recall Procedure. In the event of an actual recall, Primient will notify all customers who have received affected product. Mock Recalls are conducted at least annually.

27. Bioterrorism

- Primient 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