



1600 Oregon Street, Muscatine, IA 52761, USA
grainprocessing.com

January 2021

Allergen Status of Food Starches and MALTRIN® Maltodextrins and Corn Syrup Solids

Grain Processing Corporation MALTRIN® Maltodextrins, Corn Syrup Solids and Food Grade Starches do not contain potatoes; legumes; celery; egg products; dairy products/lactose; peanuts, soybeans, nuts, seeds, tree nuts, sesame seeds and their oils/extracts; gluten sources from wheat, rye, barley, oats, spelt, or karmut; fish (all species); seafood (including molluscs and crustaceans); royal jelly, bee pollen, propolis; buckwheat; tomato; mango; peach; antibiotics; colors; animal fats and oils, pork, beef, chicken; monosodium glutamate; tartrazine; latex (natural rubber); cottonseed flour or lupin and products thereof. Mustard or mustard seed is not contained in any of the above listed products. The above products are processed from corn starch. None of the allergens listed above are intentionally added, stored on-site, or used during processing of Grain Processing Corporation's products. All our suppliers complete an allergen questionnaire to ensure none of these allergens are contained in ingredients we may use in our process.

Steeping agents are traditionally used in the wet milling process to separate starch and other components from corn kernels. The manufacturing process reduces sulfites to low levels in the product. Our specification is less than 10 ppm, which is below the FDA concentration to be declared on food labels.

If you have any further questions about this matter, please feel free to contact us.

Sincerely,

Marcie Hanssen
Quality & Regulatory Specialist
Grain Processing Corporation
P 563.264.4735
F 563.264.4617
marcie_hanssen@grainprocessing.com