



Archer Daniels Midland Company
Carbohydrate Solutions

ADM Technical Services | 4666 Faries Parkway, Decatur IL 62526
P: 800.238.9026 | F: 217.451.2153 | CPTechService@adm.com

Dear Valued Customer,

ADM strives to provide superior customer service and places high priority on your requests for detailed information. Due to the large number of requests we receive for technical, quality, safety and regulatory data, we have assembled the following documentation. We know with the increased regulatory and customer expectations and requirements that the information requested will be used to support your internal quality and food safety programs. We respectfully request that you review the following and notify us if you require any additional information.

We hope you find our method of addressing your needs is beneficial to your records management program as well as a valuable use of limited resources.

If you have any questions, please feel free to contact us.

Sincerely,

ADM Technical Service



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FDA Registration of Facilities

The U.S. Public Health Security and Bioterrorism Preparedness Response Act of 2002 requires registration with the U.S. Food and Drug Administration of facilities that manufacture, process, pack, or hold food for human or animal consumption in the United States. The 2010 Food Safety Modernization Act requires a re-registration of these facilities prior to December 31, 2010 and biennially thereafter.

ADM Corn Processing manufacturing facilities and terminals within our distribution network have completed the re-registration as part of these requirements.

If you have any questions, or would like to discuss in more detail, please feel free to contact us.

ADM Technical Services

Date Approved
2018-11-05

Version
2.0

Document #
CBU.TS.MISC.056

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Chlorate Statement – Carbohydrate Solutions Products

The amendment of Annex III on Maximum Residue Levels (MRLs) in Regulation (EU) No 396/2005 sets new levels for CHLORATE in and on certain foods. The amendment takes into account that in specific situations chlorate residues are present in foods other than the use as pesticides, such as processing aids, through drinking water (for cleaning as well as processing) in compliance with respective legal requirements.

Chlorate is not intentionally added to ADM products listed below. Chlorate levels present may result from drinking water use in process or chlorine disinfectant use on equipment. Some foods can show tendencies for chlorate accumulation which can cause higher chlorate presence. The use of chlorine disinfectants and chlorinated water that is used within the process, is in compliance with all local requirements and an eventual accumulation and chlorate presence is unavoidable. This is in compliance with Annex III, Regulation (EU) No. 396/2005 as no other chlorate contamination source is utilized in the process. ADM is monitoring through regular testing to keep the accumulation within the ALARA principle.

Acidulants-Citric Acid, Potassium and Sodium Citrate	Maltodextrin-Dry and Agglomerated (Clintose®) and Tapioca
Alcohol-Beverage, Fuel and Industrial	Monk Fruit (SweetRight™)
Allulose	Rice Syrups
Corn Starch-Food, Industrial and Moulding	Stevia (SweetRight™)
Corn Syrup-Liquid and Solids	Sucralose (SweetRight™)
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	Sucrose*-Dry, Liquid and Invert
Erythritol	Sweetener Blends
Fructose-Crystalline and Liquid (CornSweet®)	Tapioca Starch-Modified and Native
High Fructose Corn Syrups (CornSweet®)	Tapioca Syrups

Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com

*Sourced from sugarcane and sugar beets

For further inquiries, please do not hesitate to contact us.

ADM Quality Center of Excellence



FDA REGISTRATION CONFIRMATION ADM SOUTHPORT NC

ADM does not provide the registration numbers issued to ADM facilities registered under the FDA Food Safety Modernization Act and FDA Bioterrorism Act due to security concerns and the advice issued by the U.S. Food and Drug Administration (FDA). This information has been declared as beyond the reach of the Freedom of Information Act (5 U.S.C. 522) and Section 415(a)(5) of the FD&C Act prohibits FDA from publicly disclosing certain registration-related information, including the registration number.

The following screen shot from the FDA's Food Facility Registration Module (FFRM) is provided to you in a redacted state to ensure that sensitive information is not disclosed. This is the actual screen from the FFRM and is presented to you as additional confirmation of the registration of this specific facility.

Date	Created by
12/17/2022 12:58:45	[Redacted]
Created Date	Registration Renewed Date
2003-10-20 14:35:24.0	2022-11-15
Registration Expiration Date	
2024-12-31	
Last Updated	
2022-12-17	
Registration Status	
VALID	
Registration Status Reason	
Biennial Registration Renewal - 2022	

Is this facility engaged in the manufacturing/processing, packing, or holding of food for human or animal consumption in the United States?

Yes No

Section 1: Type of Registration

Facility Location : Domestic Registration

UPDATE OF REGISTRATION INFORMATION: Registration Number: [Redacted] [Modify Pin](#)

Are you the new owner of a previously registered facility?

Yes No

Previous Owner's Title:

Previous Owner's Name :

Previous Owner's Registration Number :

Section 2: Facility Name/Address Information [Edit](#)

Facility Name	Telephone Number
ADM Southport	[Redacted]
Facility Name Suffix	
Company	
Facility Street Address, Line 1	
1730 E Moore St	
Facility Street Address, Line 2	
City	
Southport	

For further inquiries, please do not hesitate to contact us. ADM Quality Center of Excellence



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Customs-Trade Partnership Against Terrorism (C-TPAT)

Archer Daniels Midland Co. (ADM) maintains a validated membership in the Customs-Trade Partnership Against Terrorism (C-TPAT) security initiative. ADM is committed to the continuous development of global supply chain security and subscribes to the C-TPAT 'Minimum Security Criteria'.

As stated in the C-TPAT 'Minimum Security Criteria', certified C-TPAT partners need to verify the participation status of other eligible C-TPAT business partners. To address this need, U.S. Customs and Border Protection (CBP) created the Status Verification Interface (SVI). The SVI allows consenting certified C-TPAT partners to verify the participation status of other consenting certified C-TPAT partners. Each party must have consented to the release of their company name among the C-TPAT membership.

ADM maintains its approach to actively encourage our suppliers, carriers, vendors, and all other business partners to engage in safe and secure supply chain security practices, consistent with CBP's 'Minimum Security Criteria'. ADM desires to widen global supply chain security by creating a broad partner base. If your company would send a request to monitor Archer Daniels Midland Co., it will be added to our growing C-TPAT partners.

To request to monitor the status of our organization, visit the Status Verification Interface page at:

<https://ctpat.cbp.dhs.gov/trade-web/svi>

Our company can be found by searching "Archer Daniels Midland Company" within the Partner Search tab.

For more information about the C-TPAT portal, see the C-TPAT Portal 2.0 Trade User Manual.

Thank you for your genuine efforts to mitigate the risks associated with the global supply chain. Please do not hesitate to contact us if you have any questions.

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2019-02-08

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3.0

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CBU.TS.MSC.009

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Food Safety Modernization Act (FSMA) Compliance

ADM has a long history of delivering safe and quality human and animal food ingredients upon which we will continue to serve as a valued supplier to your business. We understand the higher level of food safety interconnectedness between each link of the U.S. food supply as expected by the passage of the Food Safety Modernization Act (FSMA) and promulgation of its Final Rules of the CFR 117, 121, and 507 by the U.S. Food and Drug Administrations (FDA). FSMA updates and compliance dates for Preventive Controls and Good Manufacturing Practices for Human and Animal Food, Sanitary Transportation, Foreign Supplier Verification, Food Fraud Prevention, and addressing Economically Motivated Adulteration have come into effect for ADM. As such, ADM has enacted and completed programs to comply.

There are further expectations on the level to which customers and suppliers understand each other's food safety plans including shared communications regarding hazard/risk mitigation. As a supplier, we are required to provide notice to customers if a food safety hazard has been identified in the processing or manufacturing of ingredients and a preventative control is in not in place to manage the hazard. In that situation, the customer will be provided written information describing the ingredient and the hazard identified during the risk assessment in which ADM determines that there is a hazard with no preventative control. Furthermore, a written confirmation must be provided back to ADM acknowledging acceptance of said product.

The FSMA final rule for Mitigation Strategies to Protect Food Against Intentional Adulteration established the requirements to implement a food defense plan. This law states that facilities are required to perform assessments to identify significant vulnerabilities and implement mitigation strategies to control these vulnerabilities. The mitigation strategies employed are modeled after HACCP-style program management components and developed using a science-based food defense vulnerability assessment model.

As always, ADM encourages you to communicate with us regarding any supply-chain preventive controls placed on our ingredients. Specifically, hazard(s) identified where there is reasonable probability that exposure to the hazard will result in serious adverse health consequences or death to humans or animals.

We look forward to continuing our commitment to supplying our customers with safe, high-quality products.



Natural Classification Statement for Sweeteners

This statement is provided in regard to your request for a statement that ADM corn sweeteners may be considered natural.

There is no formal definition issued by FDA for the term "natural" except as it is defined for "natural flavors" under 21 CFR 101.22 and FDA does not restrict the use of the term "natural" solely to flavorings. At this time, the FDA considers ingredients to be natural on a case by case basis, which takes into account the ingredient source and the processing to derive the product. The carbohydrates dextrose and fructose derived from corn are both abundant and commonly found in nature. ADM corn sweeteners are not:

- artificial,
- imitation, or
- synthetic

In a letter dated July 3rd, 2008, the FDA stated they would not object to the use of the term "natural" on a product containing HFCS where the HFCS does not contain added synthetic substances, specifically synthetic fixing agents used in the preparation of the enzyme treatments. ADM does not add, and testing has not found, synthetic fixing agents in HFCS.

This FDA letter also stated a natural claim would depend on the type of acid used to manufacture the dextrose hydrolysate. ADM does not use acid to make dextrose hydrolysate in its sweetener manufacture, including HFCS. Based on FDA's comments and our understanding, a natural claim for ADM corn sweeteners can be made.

Given that the source of the product is natural corn and that the methods used to prepare the dextrose and fructose contained in the product are consistent with those being acceptable for use in natural product production, we can state that ADM corn sweeteners may be described as natural.

Please contact us with questions.

ADM Technical Services

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2017-09-05

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1.0

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Potassium Citrate, Granular USP-NF/FCC (Excipient/Food Use Only) (Product Code: 092310)

TECHNICAL DATA & INFORMATION

Product Information

Potassium citrate is a highly soluble monohydrate salt, derived from citric acid and available as a crystalline granular material. Potassium citrate may be used as a partial or complete replacement for sodium citrate when reduced sodium or sodium free products are desired. Federal Standards of Identity for processed cheese allow the use of potassium citrate as an emulsifying salt. The substitution of potassium salt for sodium citrate will reduce the sodium content by 720 mg per 100 g product at 3% salt level. Potassium citrate will reduce sodium content in beverages, gelatin desserts, confections, jams and jellies. Potassium citrate may also be used as a source of potassium ion either as a nutritional supplement or to maximize gelation of kappa-carrageenan gels in applications such as surimi analogues.

General Characteristics

Formula	$K_3C_6H_5O_7 \cdot H_2O$
Appearance	White coarse powder
Odor	None
Taste	Mild, Cool Saline taste
Potassium Content	36.1 – 37.2%
Molecular Weight	324.42
pH (5g/100ml at 25°C)	7.5-9.0
Solubility (g/100 ml at 25°C)	190 in Water Insoluble in Alcohol, Ether

Granulation (ADM)

On 16 USS Mesh (1180 μ)	1% maximum
Through 100 USS Mesh (150 μ)	10% maximum

Standard Specifications

Identification	Meets USP-NF/FCC
Assay (anhydrous basis)	99.0 to 100.5%
Water	3.0 – 6.0%
Alkalinity	Meets USP-NF/FCC
Tartrate	Meets USP-NF
Heavy Metals (as lead)	Maximum 10.0 ppm
Lead	Maximum 2.0 ppm

Storage and Shelf Life

This product is very hygroscopic and must be protected, during storage, from exposure to high temperatures and relative humidity. Storage below 75°F and 55% relative humidity in tightly sealed container is recommended. However, it is recommended to use the product within three years. Potassium citrate readily deliquesces in moist air. Adherence to the above storage conditions is highly recommended. Inspect product after six months of storage.

Regulatory Status

This Food Additive complies with all the compendial requirements of the U.S. Pharmacopeia, Food Chemical Codex, Code of Federal Regulations, European Pharmacopoeia, British Pharmacopoeia, Japanese Pharmacopoeia, and W.H.O. / F.A.O. Food Additive Specification.

Labeling

Potassium Citrate

Identification

CAS Number: 6100-05-06

Availability

ADM Potassium Citrate Granular is available in 50 lb. bags, 200 lb. drum and 1000 kg. totes.

Regulatory Data

Country of Origin: United States
GRAS Affirmation 21 CFR 184.1625

Lot Numbering Info

SYMMDDDB (Ex: S508261= 8-26-2015)
S=Manufacturing location (Southport, NC)
Y= last digit of year
MM= month
DD= day of month
B= packaging bin number

Date Approved
2023-01-27

Version
4.0

Document #
CBU.TS.SPEC.092310

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Potassium Citrate, Granular USP-NF/FCC (Excipient/Food Use Only) (Product Code: 092310)

Allergen Information

The following major food allergens recognized under the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) are not present in this product. This product is not manufactured with equipment that comes in contact with the listed allergens, nor do we have these allergens within the processing areas. Sulfur dioxide, which is considered a sensitizer, may be used in the manufacture of this product. Sulfiting agents will not be present in the finished product at detectable levels (<10mg/kg sulfite).

- cereals containing gluten
- peanuts and peanut products
- soybean and soy products
- tree nuts
- milk and dairy products
- wheat and wheat products
- crustaceans, mollusks and their products
- egg and egg products
- fish and fish products
- other allergens such as buckwheat, celery, cottonseed, mustard, mustard seed, rice, lupin, sesame seed and sunflower seeds

Nutrition Information (per 100g product)

Nutrient:	
Total Calories	145 Kcal
Calories from Saturated Fat	0 Kcal
Total Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Polyunsaturated Fat	0 g
Monounsaturated Fat	0 g
Cholesterol	0 mg
Total Carbohydrates	58.8 g
Total Sugars	0 g
Sugar Alcohols	0 g
Other Carbohydrates	0 g
Dietary Fiber	0 g
Soluble Fiber	0 g
Insoluble Fiber	0 g
Protein	0 g
Calcium	0.3 mg
Iron	0.04 mg
Potassium	36,200 mg
Sodium	30 mg
Moisture	5 g

Other Essential Vitamins and Minerals:

Thiamine	0 mg
Riboflavin	0 mg
Niacin	0 mg
Vitamin D	0 mg
Vitamin E	0 mg alpha-tocopherol
Vitamin B ₆	0 mg
Folic Acid	0 µg DFE
Vitamin B ₁₂	0 µg
Vitamin A	0 µg RAE
Vitamin C	0 mg

There have been no sugars added during the production process. The total sugars value represents the sugars in this finished ingredient. ADM is not listing added sugars on technical documents to lessen confusion for formulators when calculating their Nutrition Facts panel information.

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Safety Data Sheet

Original Preparation Date: 02-Mar-2009

Revision Date: 09-Feb-2017

Revision Number: 1

1. Identification

Product Name:

Potassium Citrate Granular

Product Code:

092310

Synonyms:

1,2,3-Propanetricarboxylic acid, 2-hydroxy-, potassium salt, hydrate (1:3:1).

CAS 6100-05-6 / 866-84-2. EINECS 212-755-5.

Use of the Substance / Preparation:

Food additive

Contact Manufacturer:

Archer Daniels Midland Company

4666 Faries Parkway

Decatur, IL 62526, USA

Telephone Number: (+1) 217-424-5200

Emergency response telephone number:

Chemtrec 1-800-424-9300 (CCN 1635)

2. Hazard(s) identification

Emergency Overview

Health injuries are not known or expected under normal use. May form combustible dust concentrations in air (during processing and handling).

Appearance

Colorless to White

Physical State

Powder / Crystalline Granules

Odor

Odorless

This product IS classified as hazardous according to 29 CFR 1910.1200 (known as HCS 2012), amended to conform to the United Nations' Globally Harmonized System of Classification and Labeling of Chemicals (GHS). Depending on the intended use, this product is classified as hazardous according to the criteria contained in the Hazardous Products Regulations (SOR/2015-17), also known as WHMIS 2015.

NOTE: Certain products covered under other Canadian legislation, including but not limited to cosmetics, devices, drugs or food (as defined in the Food and Drugs Act), pest control products (as defined in the Pest Control Products Act), consumer products (as defined in the Canada Consumer Product Safety Act), and Hazardous waste (being a hazardous product that is sold for recycling or recovery and is intended for disposal), are NOT subject to the label and SDS requirements of the Hazardous Products Regulations (SOR/2015-17), also known as WHMIS 2015. As supplied for use in food, an SDS and WHMIS compliant labeling are NOT required for this product. Since Canadian employers must still provide education and training on health effects, safe use, and storage, and in the interest of providing relevant product information to our customers, this SDS is being provided on a voluntary basis.

OSHA Defined Hazard(s)	Combustible Dust
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HPR Defined Hazard(s)	Combustible Dust
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Label Elements

NOTE: While label elements are provided within this SDS, under 29 CFR 1910.1200 (b)(5), products already subject to the labeling requirements of other specified federal acts, may be exempt from OSHA labeling.

Signal Word:	Warning
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Hazard Statement(s):	May form combustible dust concentrations in air.
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3. Composition/information on ingredients

Chemical nature of the preparation Substance

Chemical Family monohydrate salt derived from citric acid
Molecular Formula $K_3C_6H_5O_7 \cdot H_2O$

Non-hazardous Components

Chemical Name	CAS-No	Weight %	North American Substance Hazard Class
Tripotassium citrate monohydrate	6100-05-6	100	None known

4. First-aid measures

Description of first aid measures

Eye Contact Rinse thoroughly with plenty of water, also under the eyelids.

Skin Contact Wash off with warm water and soap.

Inhalation Move to fresh air.

Ingestion Clean mouth with water and afterwards drink plenty of water.

General Advice When symptoms persist or in all cases of doubt seek medical advice.

Most important symptoms and affects, both acute and delayed

Eyes Contact with eyes may cause mechanical irritation.

Skin Product dust may cause mild, mechanical irritation.

Inhalation Dust may cause irritation of respiratory tract. See section 8 of this sheet for exposure limits pertaining to nuisance dust or "particulates not otherwise regulated".

Ingestion Health injuries are not known or expected under normal use.

Indication of any immediate medical attention and special treatment needed

Notes to Physician Special forms of treatment and immediate medical attention are not specified. Treat Symptomatically.

5. Fire-fighting measures

Flammable Properties

As with most organic solids, combustion is possible at elevated temperatures or by contact with an ignition source. Fine dust dispersed in air may ignite. Risk of ignition followed by flame propagation or secondary explosions should be prevented by avoiding accumulation of dust, e.g. on floors and ledges.

Extinguishing media

Suitable Extinguishing Media Water. Carbon dioxide (CO₂). Foam. Dry chemical. Use extinguishing measures that are appropriate to local circumstances and the surrounding environment. Dry powder.

Unsuitable Extinguishing Media No information available.

Special hazards arising from the substance or mixture

Hazardous Combustion Products Carbon monoxide (CO), Carbon dioxide (CO₂).

Specific Hazards Arising from the Chemical None known.

Sensitivity to mechanical impact No information available.

Sensitivity to static discharge Yes. (as dust).

Advice for fire-fighters

Protective Equipment and Precautions for Firefighters As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

NFPA

Health 0

Flammability 1

Stability and Reactivity 0

Physical hazard None known



6. Accidental release measures

Personal Precautions, Protective Equipment, and Emergency Procedures

Ensure adequate ventilation. Avoid dust formation. Avoid sparks, flames, static electricity discharges, etc. in the presence of dust.

Environmental Precautions

Prevent further leakage or spillage if safe to do so.

Methods for Containment

Keep in suitable, closed containers for disposal.

Methods and Materials for Containment and Cleaning Up

Shovel or sweep up. Avoid dust formation. After cleaning, flush away traces with water.

7. Handling and storage

Handling

Ensure adequate ventilation. Avoid dust formation in confined areas. Fine dust dispersed in air may ignite. Refer to NFPA 61, "Standard for the Prevention of Fires and Dust Explosions in Agricultural and Food Processing Facilities".

Storage

Keep in a dry, cool and well-ventilated place.

8. Exposure controls/Personal protection

Exposure Limits

Where exposure limits have not been established for specific components of this material, please observe the OSHA and ACGIH established limits for particulates not otherwise classified (PNOC). OSHA PEL: [15 mg/m³ (total dust) 8-hr TWA], [5 mg/m³ (respirable) 8-hr TWA]. ACGIH TLV: [10 mg/m³ (inhalable) 8-hr TWA], [3 mg/m³ (respirable) 8-hr TWA].

Biological Limit Values

No biological limit values have been listed for the component(s) of this product.

Appropriate Engineering Controls General Hygiene Considerations

Ensure adequate ventilation, especially in confined areas.
Handle in accordance with good industrial hygiene and safety practice.

Personal Protective Equipment

Eye/face Protection.

Safety glasses with side-shields. If airborne dust concentrations are excessive, wear goggles.

Skin and Body Protection

Protective clothing and gloves may be worn to reduce the potential of mechanical irritation. Appropriate body protection should be selected based on activity and possible exposure.

Respiratory Protection

Respirator with a dust filter. In case of insufficient ventilation wear suitable respiratory equipment.



9. Physical and chemical properties

Appearance	Colorless to White
Physical State	Powder / Crystalline Granules
Odor	Odorless
Odor Threshold	No information available
pH	approx 8.0
Flash Point	Not applicable (solid)
Autoignition Temperature	No information available
Boiling point	Not applicable
Melting/Freezing Point	Decomposes before melting
Decomposition temperature	No information available
Oxidizing Properties	No information available
Flammability Limits in Air	No information available
Explosion Limits	No information available
Water Solubility	190g/100 ml@ 25 °C
Solubility(ies)	Insoluble in: Alcohol. Ether.
Evaporation Rate	Not applicable
Vapor Pressure	Not applicable
Vapor Density	Not applicable
Specific Gravity / Relative Density	No information available
Viscosity (kinematic)	No information available
Partition Coefficient (n-octanol/water)	No information available
Explosive Properties	No information available

10. Stability and reactivity

Stability Stable under normal conditions.

Possibility of Hazardous Reactions None under normal processing.

Conditions to Avoid Avoid dust formation.

Incompatible Materials No materials to be especially mentioned.

Hazardous Decomposition Products Thermal decomposition can lead to release of irritating gases and vapors. Carbon oxides.

11. Toxicological information

Information on toxicological effects

Acute toxicity	Based on available data, no evidence of acute toxicity.
Skin corrosion/irritation	Based on available data, not, or only slightly irritating.
Serious eye damage/eye irritation	Based on available data, no evidence of serious eye damage / irritation.
Respiratory or skin sensitisation	Based on available data, not expected to be a skin or respiratory sensitiser.
Germ cell mutagenicity	Based on available data, the classification criteria are not met.
Carcinogenicity	Based on available data, no evidence of carcinogenicity. There are no known carcinogenic chemicals in this product.
Reproductive toxicity	Based on available data, no evidence of reproductive toxicity
STOT - single exposure	No evidence of toxicity.
STOT - repeated exposure	No evidence of toxicity.
Aspiration hazard	Based on available data, no known aspiration hazard.

Potential health effects

Eyes	Contact with eyes may cause mechanical irritation.
Skin	Product dust may cause mild, mechanical irritation.
Inhalation	Dust may cause irritation of respiratory tract. See section 8 of this sheet for exposure limits pertaining to nuisance dust or "particulates not otherwise regulated".
Ingestion	Health injuries are not known or expected under normal use.

12. Ecological information

Ecotoxicity

Contains no substances known to be hazardous to the environment. Contains no substances known to be not degradable in waste water treatment plants.

Persistence/Degradability	No information available
Mobility	Partly soluble in water. in water.
PBT and vPvB assessment	No information available.
Other adverse effects	Nothing specific known.

13. Disposal considerations

Whenever possible, as rules and regulations allow, please recycle or manage materials to minimize waste.

Waste Disposal Methods	Dispose of in compliance with the laws and regulations pertaining to this product in your jurisdiction. Can be landfilled or incinerated, when in compliance with local regulations.
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14. Transport information

Domestic transport regulations (USA)

DOT Not regulated.

Domestic transport regulations (Canada)

TDG Not regulated.

Domestic transport regulations (Mexico)

MEX Not regulated.

International transport regulations

ICAO Not regulated.

IATA Not regulated.

IMDG/IMO Not regulated.

15. Regulatory information

International Inventories

The components of this product are reported in the following inventories:

Chemical Name	TSCA	DSL	NDSL	ICL	EINECS	ELINCS	AICS
Tripotassium citrate monohydrate	No	Yes	Yes	Yes	Yes 212-755-5	No	Yes

Chemical Name	ENCS ISHL	CHINA	PICCS	KECL	Taiwan	Turkey	NZIoC
Tripotassium citrate monohydrate	Yes 212-755-5	Yes	Yes	Yes KE-20842	Yes	No	Yes

USA

Federal Regulations

Ozone Depleting Substances:

No Class I or Class II material is known to be used in the manufacture of, or contained in, this product.

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product is not known to contain any chemicals which are subject to the reporting requirements of the Act or regulations contained in 40 CFR 372.

CERCLA/SARA 103-302

Sections 103-302 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product is not known to contain any chemicals which are subject to the reporting requirements of the Act or regulations contained in 40 CFR 103-302.

SARA 311/312 Hazardous Categorization

Refer to the OSHA hazard classification(s) provided in section 2 of this SDS.

Acute Health Hazard	No
Chronic Health Hazard	No
Fire Hazard	Yes (when in the form of combustible dust)
Sudden Release of Pressure Hazard	No
Reactive Hazard	No

Clean Air Act, Section 112 Hazardous Air Pollutants (HAPs) (see 40 CFR 63)

This product is not known to contain any HAPS.

State Regulations

State Right-to-Know

No known components subject to "Right-To-Know" legislation.

Canada

(NPRI) Canadian National Pollutant Release Inventory

No known component is listed on NPRI.

Mexico

Mexico - Grade

Slight risk, Grade 1

16. Other information

Prepared By:	ADM Specialty Food, Corn
Original Preparation Date:	02-Mar-2009
Revision Date:	09-Feb-2017
Revision Number:	1
Reason for revision:	New SDS format. This version replaces all previous versions.

Abbreviations and acronyms

A1 - Known Human Carcinogen
A2 - Suspected Human Carcinogen
A3 - Animal Carcinogen
A4 - Not classifiable as a human carcinogen
ACGIH TLV - American Conference of Governmental Industrial Hygienists Threshold Limit Values
CAS - Chemical Abstract Service
Ceiling - Ceiling Limit Value: Concentrations that should never be exceeded at any given time (instantaneous)
CHINA - Chinese Inventory of Existing Chemical Substances (China)
CLP - Classification, Labelling and Packaging, Regulation (EC)1272/2008
CSA - Chemical Safety Assessment
CSR - Chemical Safety Report
Delisted - Substances Delisted from Report on Carcinogens
DNEL - Derived No Effect Level
DOT - U.S. Department of Transportation
DSL - Domestic Substance List (Canada)
EC - European Commission
EC No. - European Community number
EC50 - Half maximal effective concentration
EINECS - European Inventory of Existing Commercial Chemical Substances (EU)
ELINCS - European List of Notified Chemical Substances (EU)
ENCS - Existing and New Chemical Substances (Japan) / ISHL - Industrial Health and Safety Law (Japan)
EPCRA - Emergency Planning and Community Right-to-Know Act of 1986 (USA)
FOSFA - The Federation of Oils, Seeds and Fats Associations
GHS - Globally Harmonized System of Classification and Labelling of Chemicals
Group 1 - Carcinogenic to Humans
Group 2A - Probably Carcinogenic to Humans
Group 2B - Possibly Carcinogenic to Humans
Group 3 - Not Classifiable
IARC - International Agency for Research on Cancer
IATA - International Air Transport Association Dangerous Goods Regulations
IBC - International Code for the Construction and Equipment of Ships carrying Dangerous Chemicals in Bulk
ICAO - International Civil Aviation Organisation
ICL - In Commerce List (Canada)
IDLH - Immediately Dangerous to Life or Health
IMDG - International Maritime Dangerous Goods Code
IMO - International Maritime Organization
IUB - International Union of Biochemistry and Molecular Biology
KECL - Korean Existing and Evaluated Chemical Substances (Korea)
Known - Known Carcinogen
LC50 - Lethal concentration that produces fatalities in 50% of a given test population
LD50 - Median lethal dose of a given test population
Marpol - International Convention for the Prevention of Pollution From Ships
MEPC - Marine Environment Protection Committee
MEX - NOM-002-SCT/2003 List of Hazardous Substances and Materials Most Commonly Transported
MEXICO - Mexico Occupational Exposure Limits
NDSL - Non Domestic Substances List (Canada)
NFPA - National Fire Protection Association
NIOSH - National Institute of Occupational Safety and Health
NOAEL - No Observed Adverse Effect Level
NTP - National Toxicology Program
NZIoC - New Zealand Inventory of Chemicals (New Zealand)
OECD - Organisation for Economic Co-operation and Development
OSHA - Occupational Safety & Health Administration
OSHA PEL - Occupational Safety and Health Administration Permissible Exposure Limits

PICCS - Inventory of Chemicals and Chemical Substances (Philippines)

PNEC - Predicted No-Effect Concentration

Present - Carcinogen or potential carcinogen to be identified under OSHA's Hazard Communication Standard

Reasonably Anticipated - Reasonably Anticipated to be a Human Carcinogen

SEN - Sensitizer notation. May reflect risk of dermal and/or inhalation sensitization (consult ACGIH documentation).

Skin notation - Potential for cutaneous absorption

STEL - Short Term Exposure Limit: Concentrations that should not be exceeded except for short periods of time (usually 15-minutes)

STOT - Specific Target Organ Toxicity

STV - Short Term Value (same as STEL)

TDG - Transportation of Dangerous Goods (Transport Canada)

TSCA - Toxic Substances Control Act, Section 8(b) Inventory (USA)

TWA - Time Weighted Average: Average concentration that should not be exceeded during a work day (usually 8-hours)

Under Consideration - Under Consideration by the National Toxicology Program

vPvB - Very Persistent and Very Bioaccumulative

WHMIS - Workplace Hazardous Materials Information System

The information provided on this SDS is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as a guide for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered as a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other material or in any process, unless specified in the text.

End of sheet



Potassium Citrate USP-NF/FCC (Product Code 092310)

FOOD SAFETY SUMMARY & FLOW CHART

Food Safety Plans are an integral piece of ADM's production facility quality and food safety systems. Potassium Citrate is produced at the Southport, NC manufacturing facility. A cross-functional team of ADM colleagues review annually, at a minimum, Potassium Citrate manufacturing hazard analysis and risk assessments to ensure accuracy and adequacy.

Allergens

Incoming processing aids used in the manufacture of Potassium Citrate are declared free of allergens. This product does not contain any allergens listed under the US Food Allergen Labeling and Consumer Protection Act of 2004, nor is it manufactured with equipment that comes in contact with these listed allergens.

Biological Risk Summary

Historically, Potassium Citrate is not associated with nor does it support the growth of microorganisms due to its natural inhospitable environment including pH, low water activity, high 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. Periodically, finished products are tested for the presence of these substances and they are not present in Potassium Citrate.

Physical Contamination

Considering all of the process steps and conditions, there are two Preventive Controls (PCs) identified in the manufacturing process of Potassium Citrate. A simplified process flow diagram showing the major processing steps and PCs is shown on the next page. The product is screened after the storage bins and packaging line via ¼ inch scalping screens. For tote packaging, the product flows through an in-line metal detector (PC 1) with sensitivities of 1.8 mm non-ferrous, 1.5 mm ferrous, and 2.0 mm or larger stainless steel prior to entering the tote. For bag packaging, each *filled* bag of Potassium Citrate passes through a metal detector (PC 2) that is capable of detecting 1.8 mm non-ferrous, 1.5 mm ferrous, and 2.0 mm or larger stainless steel.

Potassium Citrate USP-NF/FCC

Food Safety & Quality Information

Food Safety Summary and Flow Diagram

Food Safety Plans are an integral piece of ADM's production facility quality and food safety systems. Potassium Citrate is produced at ADM's Southport, NC manufacturing facility. A cross-functional team of ADM colleagues review annually, at a minimum, Potassium Citrate manufacturing hazard analysis and risk assessments to ensure accuracy and adequacy.

Biological Risk Summary

Historically, Potassium Citrate is not associated with nor does it support the growth of microorganisms due to its natural inhospitable environment including pH, low water activity, high osmotic pressure and production methods.

Physical Risk Summary

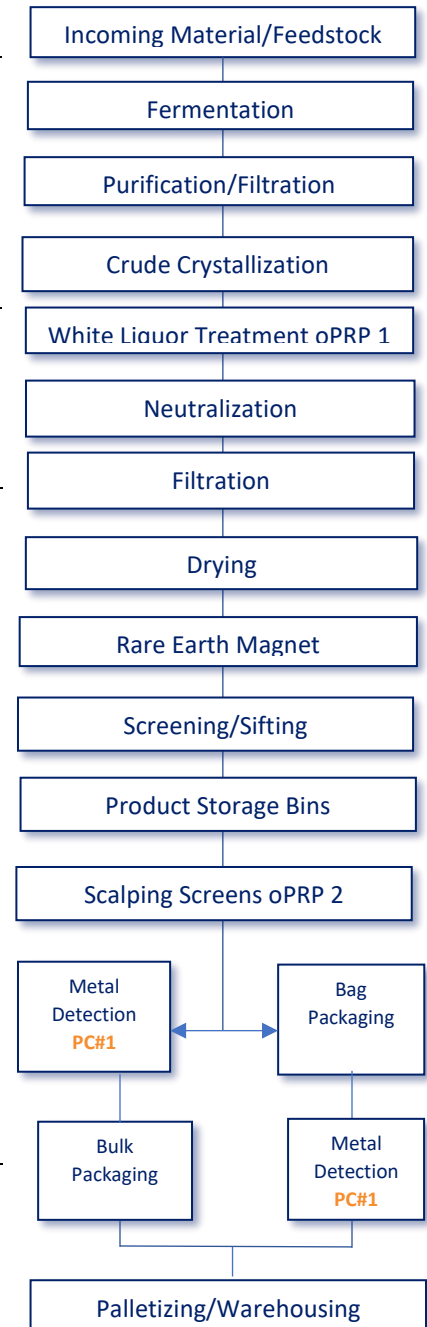
Considering all of the process steps and conditions, there is one Preventative Control (PC) identified per package size in the manufacturing process of Potassium Citrate for physical contamination. A simplified process flow diagram showing the major processing steps and PCs is shown on the right. The product is screened prior to the storage bins and packaging line via ¼ inch scalping screens. For tote and drum packaging, the product flows through an in-line metal detector and for bags, each filled bag passes through a metal detector (**PC #1**).

Bagged Product: Each bag passes a metal detector with sensitivities set to detect
 1.8 mm non-ferrous,
 1.5 mm Ferrous, and
 2.0 mm Stainless Steel

Supersack/Drum product: In-line metal detector sensitivities set to detect
 1.8 mm non-ferrous,
 1.5 mm Ferrous, and
 2.0 mm Stainless Steel

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 Potassium Citrate.

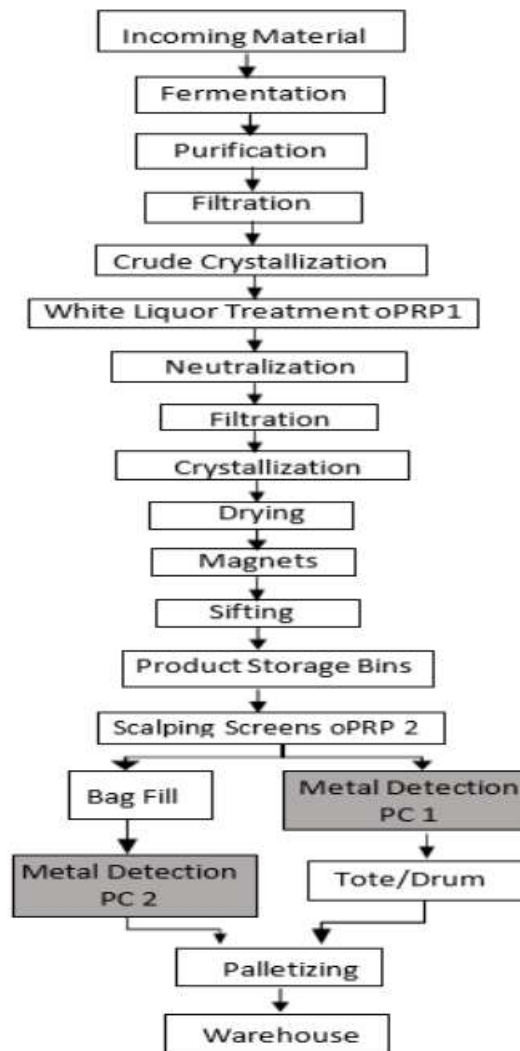




355 Chestnut Street Norwood, NJ 07648
Tel. (201) 784-6100, Fax (201) 784-8566

FLOW CHART

PCG050 POTASSIUM CITRATE USP FCC





ARCHER DANIELS MIDLAND COMPANY

ARCHER DANIELS MIDLAND COMPANY
4666 FARIES PARKWAY
DECATUR IL 62526-0000

9535789

20190218092310

IXCOR93: A335094 789092310

CERTIFICATE OF ANALYSIS

POTASSIUM CITRATE, USP/FCC, GRAN

(ADM PRODUCT CODE 092310)

THIS CERTIFICATE OF ANALYSIS IS VALID ONLY FOR THE SHIPMENT AS DESCRIBED IN THE SHIPMENT INFORMATION SHOWN BELOW.

SHIP TO: 000789 ADM SPECIALTY INGREDIENTS DIVISIO SOLD TO: 000789 ADM SPECIALTY INGREDIENTS DIVISIO
CITRIC ACID CITRIC ACID
SOUTHPORT NC SOUTHPORT NC

SHIPMENT INFORMATION:

CONTAINER/LOT #: S901031 LOAD/MFG DATE: 01-03-2019 ADM ORDER #:
LOT CODE: S901031-190103- SHIP DATE: --
CONTAINER CODE: 0H 50# BAG BEST BY DATE: 01-03-2022 WEIGHT/QUANTITY: 1

PRODUCT ANALYSIS:

TEST	RESULT	UNIT	LIMIT	REFERENCES
IDENTIFICATION	POSITIVE FOR POT & CITRATE		(X) MEETS USP/FCC	USP/FCC
ASSAY	99.90	%	(+) 99.0 - 100.5	USP/FCC
LOSS ON DRYING	5.70	%	(+) 3.0 - 6.0	USP/FCC
ALKALINITY	NO PINK COLOR PRODUCED		(X) MEETS USP/FCC	USP/FCC
TARTRATE	NO CRYSTALLINE PRECIP FOR		(X) MEETS USP	USP
SODIUM	<3000 MG/KG		(+) <3000 MG/KG	EP
HEAVY METALS	< 1 PPM		(X) NMT 5PPM	USP
ON USS 16 MESH	0.0	%	(+) < 1%	ADM
MESH, % THROUGH #100	0.1	%	(+) < 10%	ADM
LEAD	< 1 PPM		(X) NMT 1PPM	FCC

* TESTING FREQUENCY: + PER LOT; X WEEKLY; # ANNUALLY

PRODUCT GUARANTEES:

USP-NF/FCC (EXCIPIENT/FOOD USE ONLY)
* THIS PRODUCT COMPLIES WITH PH EUR, BP, USP, FCC, JP, E332, & FAO/WHO FOOD ADDITIVE SPECIFICATIONS. IT OCCURS AS TRANSPARENT CRYSTALS OR AS A WHITE GRANULAR POWDER AND IS ESSENTIALLY ODORLESS.
* PRODUCT IS MANUFACTURED AT ADM SOUTHPORT, NC

CERTIFIED BY: SHALENE REECE, QA SUPERINTENDENT
RUN DATE: 02/18/2019 RUN TIME: 11:58:06



**Archer Daniels Midland Company
Carbohydrate Solutions**

ADM Technical Services | 4666 Faries Parkway, Decatur IL 62526
P: 800.238.9026 | F: 217.451.2153 | CPTechService@adm.com

Declaration of Wood Pallets

This is to certify that the pallets used in the shipment of ADM's Corn Processing Packaged Products are in compliance with ISPM-15 wood packaging materials standards. The storage environment and shipping containers are carefully monitored to ensure the pallets used for our products will be free of any insect infestation at the point of delivery. All pallets used for ADM's Corn Processing Packaged Products have been heat treated and have not been treated with any chemicals.

If you have any questions, please feel free to contact us.

Date Approved
2019-01-08

Version
3.0

Document #
CBU.TS.MISC.028

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. WE DISCLAIM ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIM THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. Our responsibility for claims arising from any claim for breach of warranty, negligence, or otherwise shall not include consequential, special, or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by Archer Daniels Midland Company ingredients.



Archer Daniels Midland Company Corn Business Unit

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Packaging Information for Citric Acid and Citrate Salts

Bag Materials:

Multi-layered bags consisting of 1/Capcote 150-40 Natural Kraft Paper (NK) perforated, 1.0 High Density Polyethyelene (HDPE). 1/40 Natural Kraft, 1/50 Natural Kraft Rough Finish (NKRF). The bag is a pinch-bottom design with a heat-sealed top.

50 Pound Dimensions = 15.5 inches X 28.5 inches X 3 inches
25 Kg Dimensions = 16.5 inches X 29 Inches X 3 Inches.

The components used in this packaging product have the following U.S. FDA compliance:

Natural Kraft Paper	21 CFR 176.170 and/or 176.180
HDPE (Olefin polymers)	21 CFR177.1520
Adhesives	21 CFR 175.105

Pallet Configuration:

50 lb. bags are stacked 10 layers high, 5 bags per layer (50/pallet) with finished pallet height of 48".
25 kg bags are stacked 8 layers high, 5 bags per layer (40/pallet) with finished pallet height of 42".

*Finished pallet height includes pallet.

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

ADM Technical Services

Date Approved
2017-09-05

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1.0

Document #
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September 10, 2018

The FSMA Final Rule, Mitigation Strategies to Protect Food Against Intentional Adulteration, was published on May 27th, 2016, at 81 FR 34165. The rule has an effective date of July 26, 2016, and a compliance date for facilities, other than small and very small businesses of July 26, 2019. Facilities are required to perform vulnerability assessments to identify significant vulnerabilities, implement mitigation strategies to control those vulnerabilities and to create a written Food Defense Plan which details the vulnerability assessment, the mitigation strategies employed and HACCP-style program management components.

ADM has developed and applied a science-based food defense vulnerability assessment model of which the concepts used have been integrated into a DHS Chemical Security Analysis Center (CSAC) funded project at the Food Protection and Defense Institute (FPDI). The Intentional Adulteration Assessment Tool (IAAT) resulted from collaboration and is available for use by the U.S. Food & Agriculture Sector.

ADM also employs the FDA's Key Activity Type (KAT) assessment methodology and a hybrid-KAT methodology in which scientific rigor is employed to ensure that process steps which are not Actionable Process Steps (APS) are not controlled unnecessarily.

The majority of ADM facilities which are subject to the Rule have been assessed within the past year and those facilities have received a draft food defense plan which complies with the Rule's requirements. We anticipate full compliance by the due date.

Thank you,

A handwritten signature in black ink, appearing to read "Clint Fairow", with a long horizontal flourish extending to the right.

Clint Fairow, M.S.
Global Food Defense Manager
Email: clint.fairow@adm.com



Archer Daniels Midland Company Carbohydrate Solutions

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Proposition 65 Statement

The Safe Drinking Water and Toxic Enforcement Act of 1986 in Title 27 of the California Code of Regulations, commonly known as “Proposition 65”, requires businesses to provide a “clear and reasonable” warning when they knowingly and intentionally cause an exposure to an OEHHA listed chemical, and prohibits the discharge of listed chemicals into sources of drinking water. Its purpose is to protect the state’s drinking water sources and provide California residents assistance in making informed decisions regarding exposure to listed chemicals that cause cancer or reproductive effects in purchased products and at physical sites.

After review of the Corn Division products*, it is ADM’s position that a Proposition 65 warning label is not required for the products we sell as none contain listed chemicals at levels above “no significant risk.”

ADM Corn Division Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Maltodextrin-Dry and Agglomerated (Clintose®) and Tapioca
Alcohol-Beverage, Fuel and Industrial*	Monk Fruit (VerySweet™)
Allulose (JustSweet™)	Rice Syrup
Corn Starch-Food, Industrial and Moulding	Stevia (SweetRight™)
Corn Syrup-Liquid and Solids	Sucralose (VivaSweet™)
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	Sucrose-Dry, Liquid and Invert
Erythritol	Sweetener Blends
Fructose-Crystalline and Liquid (CornSweet®)	Tapioca Starch-Modified and Native
High Fructose Corn Syrups (CornSweet®)	

**ADM ethanol is listed under California’s Proposition 65 State Drinking Water and Toxic Enforcement Act as causing cancer or reproductive toxicity when associated with abuse. Methanol is found in ADM’s non-denatured ethanol at less than 50 ppm. Methanol is also used as a denaturant in some of ADM’s Specially Denatured Alcohol formulas and may be present in concentrations up to 15%. Acetaldehyde, found in trace amounts in ethanol, is also listed.*

Date Approved
2018-10-24

Version
4.0

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Archer Daniels Midland Company Corn Business Unit

ADM Technical Services | 4666 Faries Parkway, Decatur IL 62526
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Melamine Statement

The ADM products listed below are derived, processed and refined without the use of melamine or melamine-related products:

All Products

Alcohol-Beverage, Fuel and Industrial Grade	Maltodextrin (Clintose®)
Allulose (JustSweet™)	Potassium Citrate
Citric Acid Anhydrous	Propylene Glycol
Corn Syrup-Liquid and Solids	Resistant Maltodextrins (Fibersol®)
Corn Starch-Food and Industrial Grade	Sodium Citrate-Anhydrous and Dihydrate
Crystalline Dextrose (Clintose®)	Sorbitol-Liquid, Dry and Non-Crystallizing
Crystalline Fructose (CornSweet®)	Sucralose (VivaSweet™)
Glycerin	Sucrose*-Dry, Liquid and Invert
High Fructose Corn Syrups (CornSweet®)	Sweetener Blends
Liquid Citric Acid-Food and Industrial Grade (Citrosol®)	Xanthan Gum (NovaXan™)
Maltitol Syrup	

*Sourced from sugarcane and sugar beets

Feed Products

Citristim	Golden Synergy™
Corn Germ Meal	Liquid Gold
Corn Gluten Feed	Liquid Lysine
Corn Gluten Meal	L-Lysine HCl
Distiller's Corn Oil	L-Threonine
Distiller's Dried Grains with Solubles	Modified Wet Distiller's Grains
Golden Gluten	Proplex DY, T, Y

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

ADM Technical Services

Date Approved
2017-09-05

Version
1.0

Document #
CBU.TS.MISC.074

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Archer Daniels Midland Company Carbohydrate Solutions

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Current Good Manufacturing Practices Statement

This is to certify that the products listed below are manufactured following Current Good Manufacturing Practices (cGMP) as defined in 21 CFR 117 for Human Food and 21 CFR 507 for Feed (Animal Food).

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Maltodextrin-Dry and Agglomerated (Clintose®) and Tapioca
Alcohol-Beverage, Fuel and Industrial	Monk Fruit (VerySweet™)
Allulose (JustSweet™)	Rice Syrups
Corn Starch-Food, Industrial and Moulding	Stevia (SweetRight™)
Corn Syrup-Liquid and Solids	Sucralose (VivaSweet™)
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	Sucrose*-Dry, Liquid and Invert
Erythritol	Sweetener Blends
Fructose-Crystalline and Liquid (CornSweet®)	Tapioca Starch-Modified and Native
High Fructose Corn Syrups (CornSweet®)	

Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com.

**Sourced from sugarcane and sugar beets*

Feed Products

CitriStim®	Distiller's Dried Grains with Solubles
Corn Germ Meal	Golden Gluten™
Corn Gluten Feed	Golden Synergy™
Corn Gluten Meal	Liquid Gold™
Distiller's Corn Oil	Wet/Modified Wet Distiller's Grains

Date Approved
2019-01-22

Version
3.0

Document #
CBU.TS.MISC.006

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Letter of Guarantee – Carbohydrate Solutions

ADM hereby warrants and guarantees that all of the following products sold to you have been approved by the U.S. Food and Drug Administration for their use in foods or are Generally Recognized as Safe (GRAS), or exempt from the provisions of the 1958 Additives Amendment to the Food, Drug and Cosmetic Act, and are allowed for sale in Canada.

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Maltodextrin-Dry and Agglomerated and Tapioca
Alcohol-Beverage and Food	Monk Fruit
Allulose [§]	Rice Syrups
Corn Starch-Food, Industrial and Moulding	Stevia
Corn Syrup-Liquid and Solids	Sucralose
Crystalline Dextrose-Dry and Agglomerated	Sucrose*-Dry, Liquid and Invert
Erythritol	Sweetener Blends
Fructose-Crystalline and Liquid	Tapioca Starch-Modified and Native
High Fructose Corn Syrups	Tapioca Syrups

Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com

*Sourced from sugarcane and sugar beets

§Allulose is not approved for sale in Canada

We further guarantee that none of the foregoing products comprising any shipment or other delivery now in transit or hereafter made to you as is, as of the date of such shipment or delivery, has been adulterated or misbranded within the meaning of the Federal Foods, Drug and Cosmetic Act or any practically similar state or municipal law, or is an article which may not, under Section 404 or 505 of said Act, be introduced into Interstate Commerce. All of the foregoing is a continuing guarantee, subject to revocation upon written notice.

For further inquiries, please do not hesitate to contact us.

ADM Quality Center of Excellence



Country of Origin Statement

The products listed below are manufactured within the boundaries of the United States of America, and are never outside its boundaries prior to shipment. The corn used as the raw material was sourced in the U.S.A.

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Crystalline Dextrose-Dry and Agglomerated (Clintose®)*
Alcohol-Beverage, Fuel and Industrial	Fructose-Crystalline and Liquid (CornSweet®)*
Corn Starch-Food, Industrial and Moulding	High Fructose Corn Syrups (CornSweet®)*
Corn Syrup-Liquid and Solids	Maltodextrin-Dry and Agglomerated (Clintose®)
Corn Sweetener Blends	

**Some Non-GM varieties excluded*

Feed Grade Products

CitriStim®	Distiller's Dried Grains with Solubles
Corn Germ Meal	Golden Gluten™
Corn Gluten Feed	Golden Synergy™
Corn Gluten Meal	Liquid Gold™
Distiller's Corn Oil	Modified Wet Distiller's Grains

For further inquiries, please do not hesitate to contact us.

ADM Quality Center of Excellence



Genetically Modified Organisms (GMO) Statement

Archer Daniels Midland Company (ADM) contracts to procure its raw material corn from only European Union (EU) approved varieties. Due to our large scale of operations, non-GM and GM corn cannot be segregated from one another. Consequently, ADM’s products may or may not be produced from GM corn. The list of products can be seen at the end of this document.

Industry consensus is that GM DNA, or protein, in the raw material stream is denatured, degraded, or removed through refining by successive processing which includes physical separation, heating, purification, and filtration. As a result, GM DNA, or protein, cannot be detected in measurable amounts in highly refined products.

While GM DNA or protein is not expected, ADM does periodically test for its presence. Previous samples tested for GM DNA were reported non-detect down to 0.1% by a third party. Our experience of the manufacturing process and historic non-detectable test results by PCR (Polymerase Chain Reaction), we can ascertain that our products are PCR negative for quantifiable value of GM DNA.

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Fructose-Crystalline and Liquid (CornSweet®)
Alcohol-Beverage, Fuel and Industrial Grade	High Fructose Corn Syrups (CornSweet®)
Allulose (JustSweet™)	Maltodextrin-Dry and Agglomerated (Clintose®)
Corn Syrup-Liquid and Solids	Sweetener Blends
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	



National Bioengineered Food Disclosure Standard: Acidulant Products

On December 21, 2018, the Agricultural Marketing Service, USDA released the final rule establishing the new mandatory National Bioengineered Food Disclosure Standard (NBFDS). The NBFDS requires food manufacturers, importers, and other entities that label foods for retail sale to disclose information about bioengineered (BE) food and BE food ingredients. This rule is intended to provide a mandatory uniform national standard for disclosure of information to consumers about the BE status of foods. This rule is effective from February 19, 2019 and has an implementation date of January 1, 2020. The mandatory compliance date for BE labeling is January 1, 2022.

ADM *Acidulant* products (*Citric acid, Sodium Citrate, and Potassium Citrate*) may be derived from bioengineered crops. These highly refined *Acidulant* products, produced at ADM Southport, NC, have been purified through multi-step process that will remove protein and DNA, and other impurities. Testing for the presence of recombinant DNA using PCR analysis on ADM *Acidulant* products has repeatedly shown non-detectable limits (0.01% limit of detection) for the CaMV 35s promoter and NOS terminators.

ADM has conducted the validation of the corn processing system, by testing incoming seeds and the finished product going through the documented refining process.

As expected, the PCR results were positive for seed while the refined finished product, *Acidulant* products tested all negative. Based on ADM's interpretation of the USDA AMS NBFDS, the validation testing data, historical testing data as well as our knowledge and experience with the process, ADM Acidulants, including Citric acid (and Citrosol), Sodium Citrate, and Potassium Citrate will not require disclosure under the National Bioengineered Disclosure Standard.

For further inquiries, please do not hesitate to contact us.

ADM Quality Center of Excellence



Pesticides Statement

ADM’s Corn Business unit employs an ongoing pesticide monitoring program to ensure there are no detectable pesticide residues found in our finished products as listed below.

For products where corn is the primary raw material, corn is sourced through regional grain distribution systems, regulated by the USDA. The EPA regulates the types of pesticides that may be employed on corn, and has published a list of approved pesticides. Corn that is purchased on the open market may or may not have been treated with these approved materials. ADM does not apply any pesticides on the corn that we process.

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	High Fructose Corn Syrups (CornSweet®)
Alcohol-Beverage, Fuel and Industrial	Maltodextrin-Dry and Agglomerated (Clintose®) and Tapioca
Allulose (JustSweet™)	Monk Fruit (VerySweet™)
Corn Starch-Food, Industrial and Moulding	Stevia (SweetRight™)
Corn Syrup-Liquid and Solids	Sucralose (VivaSweet™)
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	Sucrose*-Dry, Liquid and Invert
Erythritol	Sweetener Blends
Fructose-Crystalline and Liquid (CornSweet®)	Tapioca Starch-Modified and Native

Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com.

**Sourced from sugarcane and sugar beets*

Feed Products

CitriStim®	Distiller’s Dried Grains with Solubles
Corn Germ Meal	Golden Gluten™
Corn Gluten Feed	Golden Synergy™
Corn Gluten Meal	Liquid Gold™
Distiller’s Corn Oil	Wet/Modified Wet Distiller’s Grains



Mycotoxin Statement

Concerns regarding mycotoxins in the final food products manufactured within the Carbohydrate Solutions Business Unit are mitigated by the corn wet milling process. Published historical studies have determined that the wet milling process prevents mycotoxins, such as aflatoxins, fumonisins, ochratoxin, deoxynivalenol, and zearalenone from carrying through to the final product. These products have been tested with non-detectable results below 0.1ppb and include:

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Maltodextrin-Dry and Agglomerated (Clintose®) and Tapioca
Alcohol-Beverage, Fuel and Industrial	Monk Fruit (VerySweet™)
Allulose (JustSweet™)	Rice Syrups
Corn Starch-Food, Industrial and Moulding	Stevia (SweetRight™)
Corn Syrup-Liquid and Solids	Sucralose (VivaSweet™)
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	Sucrose*-Dry, Liquid and Invert
Erythritol	Sweetener Blends
Fructose-Crystalline and Liquid (CornSweet®)	Tapioca Starch-Modified and Native
High Fructose Corn Syrups (CornSweet®)	

Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com.

*Sourced from sugarcane and sugar beets

ADM has extensive quality control parameters in place to quantify the risk associated with procured corn utilized as the raw material. This program includes continual monitoring throughout the year in addition to increased testing during the initial onset of harvest. This supplemental program further mitigates the risk associated with mycotoxins in the Carbohydrate Solutions final food products.

Please contact us with questions.

ADM Technical Services



Archer Daniels Midland Company Carbohydrate Solutions

ADM Technical Services | 4666 Faries Parkway, Decatur IL 62526
P: 800.238.9026 | F: 217.451.2153 | CPTechService@adm.com

Pest Control Statement

Archer Daniels Midland Company (ADM) pest control services are performed under Integrated Pest Management (IPM) principles. Each ADM food processing location has developed a system to track and trend pest activities. There is a mechanism in place at all manufacturing locations to ensure that recommendations from the pest control providers are reviewed and corrective actions are completed to ensure continuous improvement of the Quality Management System.

Please do not hesitate to contact us if you have any questions.

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Archer Daniels Midland Company Carbohydrate Solutions

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Preservative Statement

ADM does not add any preservatives, bleaching agents, artificial flavors, pigments or dyes including sodium benzoate and benzoic acid to any of the following products:

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Maltodextrin-Dry and Agglomerated (Clintose®)* and Tapioca
Alcohol-Beverage, Fuel and Industrial*	Monk Fruit (VerySweet™)
Allulose (JustSweet™)*	Rice Syrups
Corn Starch-Food, Industrial and Moulding*	Stevia (SweetRight™)
Corn Syrup-Liquid and Solids*	Sucralose (VivaSweet™)§
Crystalline Dextrose-Dry and Agglomerated (Clintose®)*	Sucrose†-Dry, Liquid and Invert
Erythritol	Sweetener Blends*
Fructose-Crystalline and Liquid (CornSweet®)*	Tapioca Starch-Modified and Native
High Fructose Corn Syrups (CornSweet®)*	

Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com.

†Sourced from sugarcane and sugar beets

Sulfiting agents are used as a processing aid early in the corn wet milling process (products identified by *), but through the various refining steps, the amount of sulfites in the finished product is reduced. The sulfite limits for the above products are listed on their respective technical documents located in the allergen section. No sulfiting agents are used in the sugar refining process.

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Gluten Free Statement

The FDA defines “gluten” as the protein, or antigenic fraction proteins, present in wheat, barley, rye, or related grain species or cross-bred varieties or derivatives thereof to which some people are intolerant or allergic.

The ADM products listed in the table below are not included in this FDA definition. These products are produced from corn, soybeans, sucrose or other plants that do not contain the soluble proteins that have the gliadin protein responsible for celiac sprue disease. Therefore, these ADM products are considered to be gluten free and do not contain ingredients or by-products derived from wheat, barley, rye or other related grain species, cross-bred varieties and derivatives.

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Maltodextrin-Dry and Agglomerated (Clintose®) and Tapioca
Alcohol-Beverage, Fuel and Industrial	Monk Fruit (VerySweet™)
Allulose (JustSweet™)	Rice Syrups
Corn Starch-Food, Industrial and Moulding	Stevia (SweetRight™)
Corn Syrup-Liquid and Solids	Sucralose (VivaSweet™)
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	Sucrose*-Dry, Liquid and Invert
Erythritol	Sweetener Blends
Fructose-Crystalline and Liquid (CornSweet®)	Tapioca Starch-Modified and Native
High Fructose Corn Syrups (CornSweet®)	

Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com.

*Sourced from sugarcane and sugar beets

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Irradiation and Radioactive Contamination

All ADM approved food-grade and feed-grade manufacturing facilities have documented Food Safety Plans that are compliant with the Final Rule for the Hazard Analysis and Risk-Based Preventive Controls for Human and Animal Food. Each Food Safety Plan's associated Risk Assessment takes into consideration the possibility of radioactive contamination and irradiation. No radiological or irradiation risks have been identified by the Food Safety Teams.

The ADM products listed below have not been irradiated and are free of radioactive contamination.

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Maltodextrin-Dry and Agglomerated (Clintose®) and Tapioca
Alcohol-Beverage, Fuel and Industrial	Monk Fruit (VerySweet™)
Allulose (JustSweet™)	Rice Syrups
Corn Starch-Food, Industrial and Moulding	Stevia (SweetRight™)
Corn Syrup-Liquid and Solids	Sucralose (VivaSweet™)
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	Sucrose*-Dry, Liquid and Invert
Erythritol	Sweetener Blends
Fructose-Crystalline and Liquid (CornSweet®)	Tapioca Starch-Modified and Native
High Fructose Corn Syrups (CornSweet®)	

Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com.

*Sourced from sugarcane and sugar beets

Feed Products

CitriStim®	Distiller's Dried Grains with Solubles
Corn Germ Meal	Golden Gluten™
Corn Gluten Feed	Golden Synergy™
Corn Gluten Meal	Liquid Gold™
Distiller's Corn Oil	Wet/Modified Wet Distiller's Grains

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Archer Daniels Midland Company Carbohydrate Solutions

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BSE (Bovine Spongiform Encephalopathy) and TSE (Transmissible Spongiform Encephalopathy) Statements

Archer Daniels Midland Company (ADM) manufactures the products listed below. These products do not contain and are not processed with any animal products, by-products, or animal-derived products.

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Maltodextrin-Dry and Agglomerated (Clintose®) and Tapioca
Alcohol-Beverage, Fuel and Industrial	Monk Fruit (VerySweet™)
Allulose (JustSweet™)	Rice Syrups
Corn Starch-Food, Industrial and Moulding	Stevia (SweetRight™)
Corn Syrup-Liquid and Solids	Sucralose (VivaSweet™)
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	Sucrose*-Dry, Liquid and Invert
Erythritol	Sweetener Blends
Fructose-Crystalline and Liquid (CornSweet®)	Tapioca Starch-Modified and Native
High Fructose Corn Syrups (CornSweet®)	

Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com.

*Sourced from sugarcane and sugar beets

Feed Products

Citristim®	Distiller's Dried Grains with Solubles
Corn Germ Meal	Golden Gluten™
Corn Gluten Feed	Golden Synergy™
Corn Gluten Meal	Liquid Gold™
Distiller's Corn Oil	Wet/Modified Wet Distiller's Grains

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Residual Solvents Statement

This statement certifies that, based on our knowledge of the manufacturing process and our storage, shipping and handling procedures, the products listed below comply with the established standard for Residual Solvents as set forth in the current USP.

Sweeteners and Food Additives

No Class 1, 2, 3, or non-ICH solvents are used in the manufacture of these products. Due to possible organic acid and other carbohydrate reactions that naturally occur in sugars, only Class 3 or non-ICH solvents may be present below 0.1%.

Acidulants-Citric Acid, Potassium and Sodium Citrate	High Fructose Corn Syrups (CornSweet®)
Allulose (JustSweet™)	Maltodextrin-Dry and Agglomerated (Clintose®) and Tapioca
Corn Starch-Food, Industrial and Moulding	Rice Syrups
Corn Syrup-Liquid and Solids	Sucrose*-Dry, Liquid and Invert
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	Sweetener Blends
Erythritol	Tapioca Starch-Modified and Native
Fructose-Crystalline and Liquid (CornSweet®)	
<i>Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com.</i>	
<i>*Sourced from sugarcane and sugar beets</i>	



Archer Daniels Midland Company Carbohydrate Solutions

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Animal Testing Statement

Archer Daniels Midland Company's (ADM) food ingredients business occasionally works with animals to evaluate the nutritional value and safety of our ingredients intended for consumption. This work is intended to help ADM meet standards set by regulatory authorities. ADM works closely with universities and/or contractors whose work is carefully evaluated by review boards that ensure the animal trials are safe, humane and ethically designed and conducted. ADM does not conduct animal testing on these products listed in the table below for cosmetic purposes and/or for use in household cleaning agents. Furthermore, ADM does not test products on animals' skin or eyes to determine safety. ADM would have no knowledge of animal testing performed on these products after they are sold into commercial or government markets.

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Monk Fruit (VerySweet™)
Alcohol-Beverage, Fuel and Industrial	Rice Syrups
Allulose (JustSweet™)	Stevia (SweetRight™)
Corn Starch-Food, Industrial and Moulding	Sucralose (VivaSweet™)
Corn Syrup-Liquid and Solids	Sucrose*-Dry, Liquid and Invert
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	Sweetener Blends
Erythritol	Tapioca Starch-Modified and Native
Fructose-Crystalline and Liquid (CornSweet®)	
High Fructose Corn Syrups (CornSweet®)	
Maltodextrin-Dry and Agglomerated (Clintose®) and Tapioca	

Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com.

**Sourced from sugarcane and sugar beets*

Feed Products

CitriStim®	Distiller's Dried Grains with Solubles
Corn Germ Meal	Golden Gluten™
Corn Gluten Feed	Golden Synergy™
Corn Gluten Meal	Liquid Gold™
Distiller's Corn Oil	Wet/Modified Wet Distiller's Grains

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Vegan/Vegetarian Statement

ADM has reviewed four Vegetarian diets: Ovo-Vegetarian, Lacto Vegetarian, Lacto-Ovo Vegetarian and Vegan. These categories will be outlined below:

Ovo-Vegetarian

Ovo Vegetarian does not eat dairy products, meat, poultry or fish/seafood of any kind, but does consume eggs.

Lacto Vegetarian

Lacto Vegetarian does not eat eggs, meat, poultry or fish/seafood of any kind, but does consume dairy products.

Lacto-Ovo Vegetarian

Lacto-Ovo Vegetarian does not eat meat, poultry or fish/seafood of any kind, but does consume eggs and dairy products.

Vegan

Vegan does not eat meat, poultry, fish/seafood, eggs or dairy products of any kind. A Vegan also refrains from honey.

Food and Industrial Grade Products

Acidulants-Citric Acid, Potassium and Sodium Citrate	Maltodextrin-Dry and Agglomerated (Clintose®) and Tapioca
Alcohol-Beverage, Fuel and Industrial	Monk Fruit (VerySweet™)
Allulose (JustSweet™)	Rice Syrups
Corn Starch-Food, Industrial and Moulding	Stevia (SweetRight™)
Corn Syrup-Liquid and Solids	Sucralose (VivaSweet™)
Crystalline Dextrose-Dry and Agglomerated (Clintose®)	Sucrose*-Dry, Liquid and Invert
Erythritol	Sweetener Blends
Fructose-Crystalline and Liquid (CornSweet®)	Tapioca Starch-Modified and Native
High Fructose Corn Syrups (CornSweet®)	

Some products available in GM and Non GM varieties. Contact SweetenerInsideSales@adm.com.

*Sucrose and invert can be sourced from raw cane sugar and sugar beets. The cane sugar refining process utilizes bone char as a filtration media to remove color and other impurities. Bone char is only used as a processing aid. A final filtration is used to separate and remove the processing aids from the final sugar product.

Based on the descriptions above, the ADM products in the table below would be suitable for these diets.

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Archer Daniels Midland Company Carbohydrate Solutions

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Recall & Traceability Statement

ADM Corn Processing tests internal traceability once per year on each product line at every production facility. These exercises are designed to test both internal traceability and the recall/withdrawal programs. The standards followed for each exercise requires at least 99.5% recovery for both internal tracing and recall/withdrawal programs. The exercise goal is to complete traceability of affected finished product within four hours. Times will vary slightly depending upon the given scenario.

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

ADM Technical Services

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24-Hour Contact List – Carbohydrate Solutions Technical Services and Quality

Technical Services Business Hours: Monday – Friday 8:00 a.m. to 4:30 p.m. (Central Time). For afterhours calls, please contact via cell phone number provided below.

Name	Area of Responsibility	Email	After Hours #
Mardoche Beya Customer Quality Representative	Crystalline Dextrose, Maltodextrin, Polyols* & DHA*	mardoche.beya@adm.com	217.620.5726
Heather Broers Customer Quality Representative	Starches & Tapioca Products	heather.broers@adm.com	217.619.1086
Shalynn Davis Customer Quality Representative	Honey & Molasses Products	shalynn.davis@adm.com	217.521.2407
Mark Flint Customer Quality Representative	Acidulants, Alcohol & Ethanol Products	mark.flint@adm.com	217.791.7496
Shelby Gembica Customer Quality Representative	High Fructose Corn Syrup	shelby.gembica@adm.com	402.276.1618
Jennifer Gordan Customer Quality Representative	Crystalline/Liquid Fructose, Xanthan Gum* & Texture Solutions*	jennifer.gordan@adm.com	217.433.6402
Brady Hoefer Customer Quality Representative	High Potency Sweeteners & Corn Co-Products (Feed)	brady.hoefer@adm.com	402.841.7322
Julie Jorgensen Customer Quality Representative	Heavy Corn Syrups, Sucrose & Liquid Sweetener Blends	julie.jorgensen@adm.com	507.530.3442
Angela Maurer-Hyett Sr. Customer Quality Manager	Carbohydrate Solutions	angelal.maurer-hyett@adm.com	217.358.9177
Melissa Nichols Product Steward	Carbohydrate Solutions	melissa.nichols@adm.com	217.358.1822

Standard documentation requests for the products listed above may be sent to CPTechService@adm.com.

*Documentation requests for Polyols, DHA, Fibersol, Xanthan Gum and Textured Solutions should be directed to SIQA@adm.com.

For further inquiries, please do not hesitate to contact us.

ADM Quality Center of Excellence