



4650 S. Racine Avenue • Chicago, Illinois 60609 USA

February 23, 2017

### Allergen Statement for Vantage Oleochemicals' Fatty Acid Products: VDISTILL™, VOLEIC™, and VSTEARIN™ Products

VDISTILL™ DT20, Tallow Fatty Acid	VSTEARIN™ SA04, Stearic Acid	VOLEIC™ OA00, Oleic Acid
VDISTILL™DT43, Tallow Fatty Acid	VSTEARIN™ SA05, Stearic Acid	VOLEIC™ OA01, Oleic Acid
	VSTEARIN™ SA10, Stearic Acid	VOLEIC™ OA02, Oleic Acid
	VSTEARIN™ SA11, Stearic Acid	VOLEIC™ OA04, Oleic Acid
	VSTEARIN™ SA15, Stearic Acid	VOLEIC™ OA05, Oleic Acid
	VSTEARIN™ SA81, Stearic Acid	VOLEIC™ OA06, Oleic Acid
		VOLEIC™ OA10, Oleic Acid
		VOLEIC™ OA33, Oleic Acid

The Vantage Oleochemicals' Chicago site uses tallow as its primary raw material for manufacturing fatty acids and glycerine. However, some vegetable oils may be used as raw materials for specific products. These vegetable based products are produced on the same processing units as the tallow based products, but segregated wherever possible. The processing units are purged of any vegetable based material prior to making a tallow product and the products are stored in a product tank that is drained of any vegetable based fatty acid. The tallow fatty acid is then analyzed against the appropriate final product specification.

Vantage Oleochemicals certifies that to the best of our knowledge, and with input from our raw material suppliers, one or more of the raw materials that we use for the production of the products listed above may contain ingredients with the potential allergens that are marked in Table 1 below. The raw materials are subjected to hydrolysis at temperatures of at least 200 °C at pressures of not less than 40 bar for a minimum time of 20 minutes. The resultant fatty acid is then subject to final distillation at temperatures above 200°C. Both of these high temperature processes are expected to remove and/or

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denature any proteins, DNA or other impurities from the finished product. The tallow products have been tested to ensure no proteinaceous matter is present in them.

Table 1.

NO	<i>Almonds</i>	NO	<i>Fish</i>	NO	<i>Rye</i>
NO	<i>Animal Gelatin</i>	NO	<i>Legumes</i>	NO	<i>Safflower</i>
YES	<i>Animal Products</i>	NO	<i>Lupin</i>	NO	<i>Sesame Seeds</i>
NO	<i>Autolyzed Yeast</i>	NO	<i>Macadamia Nuts</i>	NO	<i>Shellfish</i>
NO	<i>Barley</i>	NO	<i>Milk Products</i>	TRACE	<i>*Soybean Oil</i>
NO	<i>Brazil Nuts</i>	NO	<i>Molluscs</i>	NO	<i>Sulfites/Sulphur Dioxide</i>
NO	<i>Buckwheat</i>	NO	<i>Monosodium Glutamate</i>	TRACE	<i>*Canola Oil</i>
NO	<i>Cashews</i>	NO	<i>Mustard</i>	NO	<i>Sunflower Oil</i>
NO	<i>Celery</i>	NO	<i>Oats</i>	NO	<i>Other Tree Nuts</i>
TRACE	<i>*Coconut Oil</i>	NO	<i>Pecans</i>	NO	<i>Walnuts</i>
TRACE	<i>*Corn Oil</i>	NO	<i>Pine Nuts</i>	NO	<i>Wheat</i>
NO	<i>Crustaceans</i>	NO	<i>Pistachios</i>		
NO	<i>Eggs</i>	NO	<i>Peanuts</i>	NO	<i>Artificial Colors</i>
NO	<i>Filberts</i>	NO	<i>Rice</i>	NO	<i>Artificial Flavors</i>

\*Processed on same manufacturing equipment as Tallow and Tallow Fatty Acids

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