

Standard Customer Questionnaire Response

Facility and Contact Information

Corporate Technical Department

Michael Burchell
Senior Director, Quality Management
830 Loring Avenue
Crockett, CA 94525
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Email: michael.burchell@asr-group.com

David P. Demone
Manager, Quality Assurance Programs
99 Wood Avenue South Suite 901.
Iselin, NJ 08830
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Kevin Ramsey
Technical Manager
1 Federal Street
Yonkers, NY 10705
Phone: 914-709-8282
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24 Hour Emergency Contact

Yonkers Refinery Security
1 Federal Street
Yonkers, NY 10705
Phone: 914-963-2400

Sales and Distribution

Domino Foods, Inc.

Standard Customer Questionnaire Response

Refinery Locations/Manufacturing Sites:

Baltimore Refinery

1100 Key Highway East
Baltimore, MD 21230

Kelly DeAngelo
Refinery Manager
Phone: 410-783-8628
Email: kelly.deangelo@asr-group.com

David Schindler
Quality Assurance Manager
Phone: 410-783-9799
Email: david.schindler@asr-group.com

Chalmette Refinery

7417 North Peters Street
Arabi, LA 70032

Derwood Brady
Refinery Manager
Phone: 504-278-5191
Email: derwood.brady@asr-group.com

Fred Goodrow
Environmental and QA Manager
Phone: 504-278-5106
Email: fred.goodrow@asr-group.com

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Refinery Locations/Manufacturing Sites (cont.):

Crockett Refinery

830 Loring Avenue
Crockett, CA 94525

Michael Corbin
Refinery Manager
Phone: 510-787-4283
Email: michael.corbin@asr-group.com

Pallavi Fancy
Quality Assurance Manager
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Yonkers Refinery

1 Federal Street.
Yonkers, NY 10705

Matt Shue
Refinery Manager
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Email: matt.shue@asr-group.com

Chris Vega
Quality Assurance Manager
Phone: 914-709-8094
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Manufacturing Sites:

Calumet Plant

2400 E 130th St
Chicago, IL 60633

Steve Doll
Plant Manager
Phone: 773-579-3880
Email: steve.doll@asr-group.com

Lisa Thorn
QA Supervisor
Phone: 773-579-3881
Email: lisa.thorn@asr-group.com

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Manufacturing Sites (cont.):

Chicago Plant

2905 S. Western Avenue
Chicago, IL 60608

Steve Doll
Plant Manager
Phone: 773-579-3880
Email: steve.doll@asr-group.com

Lisa Thorn
QA Supervisor
Phone: 773-579-3881
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Cleveland Plant

2075 East 65th Street
Cleveland, OH 44103

Dennis Yeckel
Plant Manager
Phone: 216-426-6900
Email: dennis.yeckel@asr-group.com

Paul Zickes
QA Supervisor
Phone: 216-426-6907
Email: paul.zickes@asr-group.com

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Manufacturing Sites (cont.):

Nashville Plant

3030 Seaboard Drive
Nashville, TN 37211

Tiffany Dunnell
Plant Manager
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Donna Cart
Production Supervisor
Phone: 504-278-5443
Email: donna.cart@asr-group.com

Florida Crystals Corporation Distribution Center

8501 US Highway 27
South Bay, Florida 33493

Shari Hanauer
Plant Manager
Phone: 561-992-5632
Email: shari.hanauer@floridacrystals.com

Derek DeBruyn
Quality Control Manager
Phone: 561-992-5613
Email: derek.debruyn@floridacrystals.com

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Allergens: Products distributed by Domino Food, Inc. (DFI) products are allergen free, with the singular exception noted below. There are no allergens associated with our Domino®, Florida Crystals® or C&H® Sugar brands or other products packaged at the facilities referenced above in the processing or packaging operations. Allergen training is provided to all new employees and reviewed on an annual basis. The official allergen statement and Food Allergen Control Policy are attached.

A Non-Dairy Creamer, packaged at both a contracted facility and one of our plants, utilizes an ingredient (sodium caseinate, a milk derivative) which may be considered an allergen by some. This product may be warehoused at our refineries and plants to facilitate distribution to customers. All potential cross-contamination is effectively controlled.

Audits: All Domino, FCC and C&H facilities are audited annually by Eagle Foods Registrations, Inc. and possess a Certificate of Registration indicating they have successfully met the requirements of the SQF Code: Level 3 Comprehensive Food Safety and Quality Management System. The date of expiry is shown on each certificate. A copy of the certificate may be obtained by submitting a written request for this documentation to the appropriate Quality Manager listed on the attached facility information sheet. The detailed audit summary may be reviewed during an on-site visit.

Bioterrorism Act:
See FDA / Bioterrorism Act.

Certificates of Analysis (COAs):
Certificates of Analysis (COAs) are available for all industrial products, typically product in 50 pound bags and larger. The COA is a standard format and is generated automatically at the time of shipment from secured and validated business software. Examples of specific COAs may be available by submitting a written request to the appropriate Quality Manager listed on the attached facility information sheet.

Continuing Guaranty:
The request for a letter of continuing guaranty must be submitted to our legal department using the form attached below.

Country of Origin:
ASR processes raw cane sugar from domestic sources, such as Florida, Louisiana, Texas, and off shore raw sugar suppliers. Raw sugar is grown throughout the world in tropical and sub-tropical climates. Raw sugar import tariff-rate quota allocations have been established for 40 countries by the US Sugar Quota Program. ASR can purchase raw sugar from any of the countries listed in the attached corporate statement.

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FDA / Bioterrorism Act:

All Domino, FCC and C&H facilities are registered with the FDA and in full compliance with the requirements of the Bioterrorism Act of 2002, including renewal of registration in 2014 and 2016. Registration numbers are not released for security reasons. A corporate statement is attached.

Food Chemicals Codex:

Our products typically meet all of the monograph specifications for sucrose, and other listed parameters in the current edition of the Food Chemicals Codex and the USP/NF compendium. Products which do not conform are detailed in the attached corporate statement.

Food Safety / Food Quality:

See HACCP.

Food Safety Modernization Act (FSMA):

The Food Safety Modernization Act of 2011 (FSMA) became effective in September, 2016. The legislation has been fully reviewed and effective programs have been implemented at all locations. We are in full compliance with the Act and will monitor future activities and requirements associated with the scope of the Act. A corporate statement is attached.

Genetically Modified Organisms (GMO):

Statements regarding the GMO status of our products are available upon request. These statements describe Non-GMO and GMO products in detail. Unique statements exist for specific products or product groups where applicable. A single corporate Non-GMO statement covering the core cane sugar products is included in this response package.

Gluten:

The majority of the products distributed by DFI do not contain gluten from wheat, barley, rye, oats, or any other crossbred hybrids which may cause severe allergic reactions in some persons. A family of malted barley syrup does contain gluten. A corporate statement describing the majority of products is attached; a statement addressing is malted barley syrup is available upon request.

Good Manufacturing Practices (GMPs):

Domino, FCC and C&H facilities have documented strict GMP policies which are actively enforced by all supervisory and management personnel. All new employees receive GMP specific training and on an annual basis additional refresher training is given to all employees. All GMP training is documented. A corporate statement is attached.

HACCP:

A Hazard Analysis and Critical Control Point (HACCP) plan for all Domino, FCC and C&H facilities referenced in this document is in place and in use. This documentation is an integral portion of the overall Food Safety Plan mandated within the SQF Code. As per corporate policy, we do not publish or share copies of the HACCP plan nor the process flow diagrams contained within these Food Safety Manuals. The complete plan may be reviewed on-site as a part of a requested and approved facility visit.

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HACCP (cont.): Certification to Level 3 of the SQF standard requires development of a Food Quality Plan and associated Food Quality Manual. This segment of the SQF documentation parallels the Food Safety portion as the Food Quality Manual is also developed utilizing HACCP principles. As with the Food Safety documentation, the contents are not shared or published, however, on-site review may be requested.

Metal detectors are the critical control point for all packaged dry sugar products, while filters are the critical control point for all liquid products. Control points include rare earth magnets and scalping screens. The Food Safety (HACCP) program is built upon a foundation of risk analysis and prerequisite programs all focused on food safety and preventing contamination. All new employees receive HACCP specific training and on an annual basis additional refresher training is given to all employees. All HACCP training is documented.

Halal: All products distributed by DFI do not contain ethyl alcohol, natural L-Cysteine extracted from human hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products. A corporate statement is attached.

Ingredient Sifting:

Screening of dry, free flowing products is an integral part of the process to achieve conformance to well documented product specifications. All product screening meets the intent of section 1.13 of the current edition of the AIB Consolidated Standards for Inspection.

Powdered sugar and brown (soft) sugar products have unique flow characteristics. Screening or sifting of these products is not possible in conventional screening devices due to elevated moisture, very fine particle size, or the characteristic sticky nature of brown sugar. These product groups must be evaluated utilizing the guidance contained in other sections of the Standards. A corporate statement is attached.

Ingredients: All sugar products distributed by DFI are produced using pure cane sugar. There is no refined beet sugar in any of our products. Some commodity products and specialty products do have additives for improved functionality. A partial list of products and constituents follows:

All granulated and liquid sugars (sugar)

All powdered (confectioners) sugars, (sugar, cornstarch or maltodextrin)

Co-crystallized product (honey or molasses or maltodextrin)

None of the ingredients have been grown with sewage sludge and the products do not contain any synthetic compounds. Corporate statements are attached.

Insurance: All requests for certificates of insurance must be submitted to Chris Winterling by emailing chris.winterling@floridacrystals.com or at 561-366-5120.

Irradiation Treatment:

None of the products distributed by DFI are irradiated. A corporate statement is attached.

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Kosher: All products distributed by DFI are certified Kosher by the Circle K rabbinical organization. The “Kosher for Passover” status varies by product. Kosher certificates may be obtained by contacting Joyce Scalgione at joyce.scalgione@asr-group.com or at 732-590-1185.

Laboratory Testing:

All testing of in-process and finished products is completed by the Quality Assurance laboratory located with the refinery. Testing is conducted using ICUMSA and other documented and validated methods.

Lot Coding:

All Domino, FCC and C&H products are marked with a standardized lot coding based on a corporate coding system. The official lot code is five digits, however, additional digits and letters may also appear to aid in production tracking within the refinery or plant. Several products have a unique coding which differs from the standard 5 digit format. The full description of this system is detailed in the lot coding memo below.

Melamine:

None of the products produced by Domino, FCC or C&H contain melamine.

Microbiology:

Testing for microbiological activity of all finished products is completed on-site at refineries. Some non-refining plants perform on-site testing; others utilize the services of accredited contract laboratories. This testing includes but is not limited to yeast, mold, mesophiles, thermophiles, etc. Limited, random pathogen testing is also completed to validate the effectiveness of operational practices and procedures.

Nutritional Statements:

Nutritional statements, in a format compliant with requirements scheduled to become effective in July, 2018, for All White Granulated Sugars, Confectioners 6X Powdered Sugar and Confectioners 10X Powdered Sugar are attached below. Nutritional statements for other products may be obtained via a request to your Customer Service Representative.

Pest Control:

A formal pest control program is in place at each Domino, FCC and C&H facility. The pest control program is accomplished using a combination of an outside contractor in addition to certified pest control applicators employed within the facility. All pesticides are approved for use within a food facility. All applications are documented and all labels, MSDS, and FDA registration numbers are on file.

Pesticides and Antibiotics:

None of the products distributed by DFI contain pesticides or antibiotics. Off-shore (foreign) raw cane sugar is tested for organo-phosphate, organo-nitrogen, organo-chloride, and methyl carbamate residual once per year. All analysis to date has indicated none of these compounds have been present in our incoming raw sugar supply. Since the Code of Federal Regulations (CFR) establishes pesticide levels for domestic food ingredients/supplies, we do not conduct pesticide analysis for domestic sourced raw sugar. A corporate statement is attached.

Phenylalanine: All products distributed by DFI, with the exception of Blue Aspartame, are phenylalanine free.

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Recall: Domino, FCC and C&H facilities have an established recall and traceability program. All materials and ingredients can be traced from receipt at the refinery to shipment to the customer. Mock recalls are conducted at least annually and the effectiveness of these mock recalls is monitored by the corporate technical department.

Reprocessing: All products not meeting the specifications of Domino, FCC or C&H are segregated and labeled for reprocessing. All reprocessing is completed using the same processes as used for raw sugar. There is limited rework existing at 2 of the non-refining plants; when this activity is required the rework is always conducted within the same day to maintain lot integrity. All other nonconforming products are reprocessed through some portion of the refining process, other processes at non-refining locations or returned to refineries for reprocessing.

Residual Solvents:

Class 1, Class 2, Class 3 and Table 4 solvents are neither utilized nor generated in the refining process, with the single exception noted. Isopropyl alcohol is the only Class 3 solvent utilized. This material is used as a seed carrier and is totally evaporated during crystallization. Testing is not routinely performed given the historical absence of all volatiles.

Quality System Certification:

See HACCP.

Sales Terms and Conditions:

All products are quoted and sold pursuant to Domino Foods, Inc., standard terms and conditions located at <http://www.dominosugar.com/sales-terms-and-conditions>.

Sanitation: Master Cleaning Schedules (MCSs) are established and maintained for all departments within each facility. Sanitation efficiency is monitored via a combination of internal and cross-departmental auditing.

SDS: The SDS for All White Granulated Sugars and Confectioners and Powdered Sugars are attached. The SDS for other products may be obtained via request to joyce.scalgione@asr-group.com or through your Customer Service Representative.

Shelf Life Guidelines:

The standard shelf life guideline for all products distributed by DFI is attached.

Specifications: Product specification sheets for the specific Domino, FCC or C&H products purchased by your company can be obtained by submitting a request to your Customer Service Representative.

Traceability: See Recall.

Trans Fat: All products distributed by DFI are free of trans fatty acids. A corporate statement is attached.

Food Allergen Control PolicyDocument No. **ALL/01-050/B7**Date: **May, 2015****1.0 INTRODUCTION**

The following describes the current policy in effect at the food manufacturing facilities of American Sugar Refining, Inc. ("Corporation") regarding the control of food allergens. This policy is applicable to all employees, contractors and visitors. Employee awareness of the seriousness of food allergen reactions and their avoidance is an important part of the Corporation's overall food safety program.

2.0 FOOD INGREDIENTS AND REFINED SUGAR PRODUCTS

2.1 None of the Corporation's refined sugar products contain any known allergens, including: crustaceans/shellfish (such as crab, crayfish, lobster, and shrimp), mollusks (oysters, clams, mussels, and scallops) and their products, fish (fresh or saltwater finfish), pork or any other animal, eggs, gluten, sulfites, MSG, milk/dairy, milk proteins, caseinate, whey, milk byproducts (casein, cheese, curds, lactose, and nougat), butter, peanuts, peanut by-products, chocolate/chocolate derivatives, wheat (bran, bread crumbs, farina, wheat gluten, wheat starch, semolina, malt wheat germ), barley, rye, oats, psyllium, soy, millet, spelt, triticale products, artificial flavorings, caramel color, hydrolyzed protein (vegetable/animal), alcohol, autolyzed yeast/yeast extracts, tocopherols (vitamin E), celery and its products, mustard and its products, sesame and its products, poppy and its products, latex, iodine, lupin and its products, cinnamon, cocoa, vanilla, legumes/pulses, coriander, umbellifereae, carrots, fruits, tree nuts (including almonds, Brazil nuts, cashews, filberts, hazelnuts, macadamia nuts, chestnuts, pecans, pine nuts, pistachios, and walnuts) nor their derivatives and by-products are present in any of the products we manufacture or distribute. An exception to this statement exists when one or more of the allergens above are specifically listed as an ingredient in a product.

At facilities where a portion of the product line may potentially contain material considered to be an allergen by some, such as gluten from malted barley, local procedures exist to isolate products, test for the presence of allergens and effectively clean the systems during product changeover. Statements to customer, product labeling and employee training are addressed at all affected facilities.

2.2 Prior to purchasing any food ingredient for use, the acceptability of the food ingredient with respect to allergen content is determined in advance by the Purchasing Department. The Director – Quality Management must approve the product before its use is permitted.


2.3 The suppliers/vendors of all food ingredients are required to identify and control allergens, and provide written documentation as evidence their product is allergen-free.

2.4 Raw materials and other ingredients are inspected and segregated as necessary to ascertain that they are suitable for processing into food and are stored under conditions that will protect against allergen contamination and minimize deterioration.

3.0 MANUFACTURING OPERATION AND CONTROL

The evaluation for potential allergen hazards (i.e., chemical hazard) is a part of each site's documented Food Safety Plan prepared using Hazard Analysis and Critical Control Point (HACCP) principles.

All manufacturing operations in the receiving, inspecting, transporting, segregating, preparing, production, packaging, and storing of food products are conducted in accordance with applicable sanitation principles. Overall sanitation of the facilities is under the supervision of one or more competent individuals assigned responsibility for this function.

Prepared by: 
David Demone

Approved by: 
Michael Burchell

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3.1 Manufacturing Operations

1. Equipment, utensils, and finished food product containers are maintained in an acceptable condition through appropriate cleaning and sanitizing, as necessary. Production equipment is taken apart for thorough cleaning as required.
2. All food manufacturing, including packaging and storage, is conducted under such conditions and controls as are necessary to minimize the potential for the growth of microorganisms, or for the contamination of food by allergens or other unwanted contaminants.
3. Food products that can support the rapid growth of undesirable microorganisms, such as liquid sucrose, are stored in a manner that prevents the final food product from becoming adulterated.
4. Work-in-process is handled in a manner that protects against contamination.
5. Effective measures are taken to protect finished food products from contamination by raw materials, other ingredients, or refuse.
6. Equipment, containers, and utensils used to convey, hold, or store raw materials, work-in-process, rework, or final food product is constructed, handled, and maintained during manufacturing or storage in a manner that protects against contamination from allergens or other unacceptable contaminant.


4.0 WAREHOUSING AND DISTRIBUTION

The storage and transportation of finished food product is under conditions that protects against physical, chemical, and microbial contamination as well as against deterioration of the food product and the container.

5.0 PERSONNEL AND GMP PRACTICES

Since the Corporation's refined sugar products do not contain known allergens, proper employee awareness and training are the most significant preventive measures against an unintentional allergen reaching our finished product. As such, facility management takes all reasonable measures and precautions to ensure the following with respect to allergen contamination prevention:

- 5.1 Cleanliness - All persons working in direct contact with food, food-contact surfaces, and food-packaging materials conform to hygienic practices while on duty to the extent necessary to protect against the contamination of food products. The methods for maintaining cleanliness include, but are not limited to:
1. Wearing protective outer garments.
 2. Maintaining adequate personal cleanliness.
 3. Washing hands thoroughly, especially after eating.
 4. Maintaining gloves, if they are used in food handling, in an intact, clean, and sanitary condition.

Prepared by: 
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5. Storing clothing or other personal belongings in areas other than where food is exposed or where equipment or utensils are washed.

5.2 Supervision - Responsibility for assuring compliance by all personnel with all requirements of this part is assigned to supervisory personnel at each manufacturing location.

5.3 Awareness Training – Each employee receives initial orientation training and subsequent annual awareness training utilizing a program developed by one of the Corporation’s key customers. The significant elements of this training program include, but are not limited to:

1. Food allergies represent an abnormal response to normal food, resulting from an overreaction by the immune system to a food protein. Symptoms may occur within minutes and can be potentially life-threatening.
2. While any food with protein can trigger an allergic reaction over 90% of all cases are caused by 8 food groups (peanuts, tree nuts, milk, eggs, shellfish, fish, soybeans, and wheat).
3. Symptoms of a reaction range from mild to severe and may involve itching, skin rash, or breathing problems, including life threatening reactions. Extremely small amounts of an allergen may cause a reaction in some individuals.
4. A common sense approach to food allergens will keep the workplace free from the potential of contamination. Follow all policies that restrict eating of food or drinking of beverages in processing or production areas. If allergens such as peanuts are handled be certain hands are thoroughly washed before returning to processing or production areas.


6.0 SANITARY OPERATIONS

6.1 General Maintenance - Buildings, fixtures and other physical facilities are maintained in a sanitary condition and are kept in repair sufficient to prevent food from becoming adulterated or contaminated within the meaning of the Food, Drug and Cosmetic Act. Cleaning and sanitizing of utensils and equipment is conducted in a manner that protects against contamination of food, food-contact surfaces, or food-packaging materials.

6.2 Substances Used in Cleaning and Sanitizing

1. Cleaning compounds and sanitizing agents used in cleaning and sanitizing procedures are free from undesirable microorganisms and are safe and adequate under the conditions of use.
2. Cleaning compounds, sanitizing agents, and pesticide chemicals are identified, held, and stored in a manner that protects against contamination of food products, food-contact surfaces, or food-packaging materials.

6.3 Sanitation of Food-Contact Surfaces - All food-contact surfaces, including utensils and food contact surfaces of equipment are cleaned as frequently as necessary to protect against contamination of food by allergens or other contaminants.

Prepared by: 
David Demone

Approved by: 
Michael Burchell



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1. Food-contact surfaces used for manufacturing or holding low moisture food are in a dry, sanitary condition at the time of use. When the surfaces are wet-cleaned, they are, when necessary, sanitized and thoroughly dried before subsequent use.
 2. In wet processing, when cleaning is necessary to protect against the introduction of microorganisms into food, all food-contact surfaces are cleaned and sanitized before use and after any interruption during which the food-contact surfaces may have become contaminated.
 3. Non-food-contact surfaces of equipment used in the operation are cleaned as frequently as necessary to protect against contamination of food.
 4. Single-service articles (such as utensils intended for one-time use, paper cups, and paper towels) are stored in appropriate containers and are dispensed, used, and disposed of in a manner that protects against contamination of food or food-contact surfaces.
 5. Sanitizing agents are adequate and safe under conditions of use.
- 6.4 Storage and Handling of Cleaned Portable Equipment and Utensils - Cleaned and sanitized portable equipment with food-contact surfaces and utensils are stored in a location and manner that protects food-contact surfaces from contamination with allergens or other potential contaminants.

7.0 SANITARY FACILITIES AND CONTROLS

In order to provide adequate protection from allergen contamination, the Corporation's manufacturing facilities are equipped with adequate sanitary facilities and accommodations including but not limited to:

- 7.1 Water Supply - The water supply is sufficient for the operations intended and is derived from an adequate source. Running water at a suitable temperature, and under pressure as needed, is provided in all areas where required for the processing of food, for the cleaning of equipment, utensils, and food-packaging materials, or for employee sanitary facilities.
- 7.2 Hand-Washing Facilities - Hand-washing facilities are adequate and convenient and furnished with running water at a suitable temperature. Compliance with this requirement is accomplished by providing:
 1. Hand-washing and, where appropriate, hand-sanitizing facilities at each location in the facilities where good sanitary practices require employees to wash and/or sanitize their hands.
 2. Effective hand-cleaning and sanitizing preparations.
 3. Sanitary towel service or suitable drying devices.
 4. Where appropriate, devices or fixtures, such as water control valves, so designed and constructed to protect against recontamination of clean, sanitized hands.

Prepared by: 
David Demone

Approved by: 
Michael Burchell



Food Allergen Control Policy

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- 5. Readily understandable signs directing employees handling unprotected food, unprotected food-packaging materials, of food-contact surfaces to wash and, where appropriate, sanitize their hands before they start work, after each absence from post of duty, and when their hands may have become soiled or contaminated. These signs are posted in the processing room(s) and in all other areas where employees may handle such food, materials, or surfaces

8.0 EQUIPMENT AND UTENSILS

- 8.1 All of the facilities equipment and utensils are designed and are of such material and workmanship as to be adequately cleanable, and are properly maintained. All equipment is installed and maintained so as to facilitate the cleaning of the equipment and of all adjacent spaces. Food-contact surfaces are corrosion-resistant when in contact with food. They are made of non-toxic materials and designed to withstand the environment of their intended use and the action of food, and, if applicable, cleaning compounds and sanitizing agents. Food-contact surfaces are maintained to protect food from being contaminated by any source, including unlawful indirect food additives.
- 8.2 Equipment that is in the manufacturing or food-handling area and that does not come into contact with food is so constructed that it can be kept in a clean condition.
- 8.3 Holding, conveying, and manufacturing systems, including gravimetric, pneumatic, closed, and automated systems are of a design and construction that enables them to be maintained in an appropriate sanitary condition.
- 8.4 Compressed air or other gases mechanically introduced into food products or used to clean food-contact surfaces or equipment is treated in such a way that food products are not contaminated with unlawful indirect food additives.

9.0 VERIFICATION AND VALIDATION

The methods and input sources for verification and validation of the food allergen control program are detailed in a site specific Quality System procedure. This document further defines the frequency for these activities. The entire Food Allergen Control program is reviewed at a minimum of once per year.

REVISION HISTORY

| Issue Date | Version Number | Summary of Change |
|---------------|----------------|--|
| July, 2013 | 5 | New Document Template |
| January, 2014 | 6 | Added paragraph in 2.1 to address gluten in specific, isolated products and facilities and updated list; Revised title in 2.2; Removed site retention in 2.3; Removed 3 items from 5.1; Expanded scope in 5.0 |
| May, 2015 | 7 | This is a re-issue of procedure ALL/01-050/B6; all changes incorporated. The only revision was removal of strikethroughs and conversion of italicized text to provide a clean copy, free of additions and deletions, for distribution to external recipients |

Prepared by: *D. P. Demone*
David Demone

Approved by: *M Burchell*
Michael Burchell

DOMINO FOODS, INC.
As Agent for American Sugar Refining, Inc., Okeelanta Corporation,
Florida Crystals Food Corp., Sem Chi Rice Products Corp., or C&H Sugar Company, Inc.
REQUEST FOR LETTER OF CONTINUING GUARANTY & INDEMNIFICATION

A completed request form must be on file with the Legal Department. This form must be completed in its entirety. Incomplete or inaccurate information will delay processing your request.

-
-
1. Full Legal Business Name (include Corp., Inc, LLC, etc.)

 2. Address (physical corporate address - No., Street, Suite#, City, State, Zip Code)

 3. Federal Employer Tax Identification (FEIN) number

 4. Telephone Number

 5. Facsimile Number

 6. Name of Requestor and Telephone Number

The Continuing Guaranty and Indemnification will be returned via facsimile to the attention of the Requester. If you prefer that the Continuing Guaranty and Indemnification be mailed, e-mailed, or returned to a person other than Requester, please indicate alternative return instructions in the space provided below.

PLEASE RETURN YOUR COMPLETED FORM TO:

**Legal Department
Attn: Maricela Torres
Telephone: 561-366-5134
email to: maricela.torres@floridacrystals.com**

Subject: Bioterrorism Registration Renewal Letter

December, 2016

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding renewal of our registration to The Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (aka "Bioterrorism Act"), please be advised that Domino Foods, Inc. has registered and re-registered in 2016 its facilities in compliance with the requirements of the Bioterrorism Act and its regulations.

Title I, Section 102 of the Food Safety Modernization Act (FSMA) requires biennial registration renewal between October 1st and December 31st of each even-numbered year. The 2016 renewal process has been completed for all facilities subject to regulation under the Act.

For security reasons, we do not disclose our site by site bioterrorism registration numbers, but can assure our customers this information has been properly obtained and recorded.

Subject: California Transparency in Supply Chains Act of 2010

January, 2017

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding the California Transparency in Supply Chains Act of 2010, please be advised that Domino Foods, Inc. and its affiliates, including C&H Sugar Company, Inc., are dedicated to conducting business in a lawful and ethical manner. It is our expectation that our suppliers also conduct themselves in such a manner. We comply with the laws regarding slavery and human trafficking in the countries in which we are doing business and also require that our direct suppliers certify that they comply with the laws regarding slavery and human trafficking of the country or countries in which they are doing business.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: Certificate of Analysis Manufacturing Site

January, 2017

To: All Domino Foods, Inc. Valued Customers:

This letter is written in response to recent requests from our customers regarding the site of manufacture for Domino Foods, Inc.'s refined cane sugar, raw cane sugar and organic sugar and rice products appearing on the Certificate of Analysis (COA). Please be aware that the address that appears on each COA corresponds to the facility where the product was packaged. Confirmation of the site of manufacture can be obtained via comparison of the lot code to the address appearing on the COA. Documentation describing the lot coding system may be obtained by contacting our customer service organization.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: Food Chemicals Codex Statement

January, 2017

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding the compliance of our granulated sugar products with the Food Chemicals Codex (FCC) standards for sucrose, please be advised that Domino Foods, Inc.'s white granulated sugar products refined in the United States normally meet all of the monograph specifications listed for sucrose in the current edition of the Food Chemicals Codex. The only exceptions are Fruit Granulated Sugar, Bakers Special Granulated Sugar and C&H Con A Sugar, which have a maximum specification color above the FCC limit of 60 ICUMSA. As such, Fruit Granulated, Bakers Special Granulated and Con A Sugar color may exceed the FCC upper limit on occasion.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: Food Grade Statement

January, 2017

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding the regulatory status of white granulated sugars manufactured in the United States and distributed by Domino Foods, Inc., please be advised that these products are specifically listed in both the FCC (Food Chemicals Codex) and the Code of Federal Regulations, 21CFR Part 184 "Direct Food Substance Affirmed as Generally Regarded as Safe." These products are manufactured solely as a food for direct human consumption or further processing. As such, you may be assured that all white granulated sugar is both Food Grade and Safe for Human Consumption.

While other cane based refined sugar products, raw cane sugar, organic sugar and rice products distributed by Domino Foods, Inc. may not be specifically identified in either the Codex or the CFR, all of the products distributed by Domino Foods, Inc., with the exception of some blackstrap molasses and brown sugar run-off products, are produced solely for human consumption and are fit for human consumption.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: Food Safety Modernization Act

January, 2017

To: All Domino Foods, Inc. Valued Customers:

This letter is in response to customer inquiries regarding our compliance to the Food Safety Modernization Act of 2011. Based on our complete review and interpretation of this legislation, please be advised that all facilities which are a part of ASR Group and its operations are in full compliance with this Act and its preventive controls requirements for food safety. Please note the nature of our business exempts us from Section 104, Section 105, Section 107 through Section 116, Section 201 through Section 211, Section 303 through Section 309, and Section 401 through Section 405.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: Good Manufacturing Practices

January, 2017

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding our Good Manufacturing Practices (GMPs), a brief description of our GMP policies follows.

A detailed Current Good Manufacturing Practices (GMPs) Policy, most recently revised in March, 2016, applies to all employees, contractors, and visitors at each facility. The policy addresses personnel practices, such as hair nets, jewelry, eating and hand washing, using the Federal Guidelines for Food, 21 CFR Part 117. These guidelines were adopted by the Food Safety Modernization Act (FSMA), effective September, 2016. Other important categories addressed in the policy include glass and brittle plastics control, construction and maintenance of the plant and grounds, cleaning substances and cleaning practices, water/sewer system design, equipment and utensil design and control, and process controls from raw material receipt through final product shipment.

All employees receive annual refresher training on Good Manufacturing Practices along with other personal safety and food safety topics. Each facility is audited against the SQF Level 3 international standard at least once per year to ensure all of the internal quality assurance efforts are remaining current and effective.

As a company involved in providing food to industrial users, the food service industry, and direct consumers, Domino Foods, Inc. is committed to consistently providing quality products to the marketplace and has developed detailed programs to effectively fulfill this commitment.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: GRAS Compliance - Sucrose

January, 2017

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding the compliance of our granulated sugar products with the FDA's Generally Regarded as Safe (GRAS) list, please be advised that Domino Foods, Inc.'s white granulated sugar, granular raw cane sugar and organic sugar products conform to the definitions and requirements for "cane sugar" as stated in 21 CFR 184.1854.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: Ingredient Statements

January, 2017

To: All Domino Foods, Inc. Valued Customers:

This statement has been prepared in response to customer inquiries regarding ingredient statements for products distributed by Domino Foods, Inc. This guidance and information will allow customers to access ingredient statement information rapidly and directly.

As the majority of products distributed have either one of two ingredients, individual statements detailing these ingredients have not been prepared. The list of ingredients and the nominal percentage of each ingredient are shown on the Safety Data Sheet (SDS) or Material Safety Data Sheet (MSDS) for the product.

On the newer 16-section SDS, the ingredients, details will be provided in Section 3. "Composition / Information on Ingredients". On the 8-category MSDS, the ingredient details are shown in Section II, "Hazardous Material Identity Information".

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: Ingredient Sifting and Straining Statement

January, 2017

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding the 2013 AIB Consolidated Standards for Inspection, Prerequisite and Food Safety Programs Section 5.22 Specification Program and other references noted below, Domino Foods, Inc.'s position on the subject is detailed in the following comments.

All white granulated sugar products, all co-crystallized products such as DiPac, Amerfond, Brownulated, Qwik-Flo Honey and Qwik-Flo Molasses, C&H colored crystals, spray dried products and dry fondants are screened as an integral part of the manufacturing process designed to achieve a particle size profile conforming to documented product specifications. This required screening process simultaneously provides product sifting and a high level of product quality assurance. Particle sizes for the entire product line range from a 4 mesh US sieve (larger than 4000 microns) to smaller than a 200 mesh US sieve (75 microns).

Screening applies to all products and means of delivery, including package, bulk truck and rail car. In every instance, the screens utilized are selected to achieve conformance to well documented product specifications. While some products are screened ("sifted") with a 30 mesh screen (600 micron) or smaller opening, all product screening meets the intent of section 1.13.1.3 which states "all other bulk dry ingredients are sifted with a 16-mesh (1000 microns) or the smallest mesh size through which the particle will pass."

Powdered sugar and brown (soft) sugar products have unique flow characteristics. Screening or sifting of these products is not possible in conventional screening devices due to elevated moisture, very fine particle size, or the characteristic sticky nature of brown sugar. These product groups must be evaluated utilizing "visual examination" of products not capable of being screened in a traditional manner.

Liquid products are pressure filtered during the manufacturing process and passed through inline filters ("strainers") during the loading process. As required in Section 1.14.1.3, "Strainer mesh sizes are sufficiently restrictive to remove foreign material from liquid material deliveries".

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: Irradiation Statement

January, 2017

To: All Domino Foods, Inc. Valued Customers:

This letter is written in response to inquiries regarding the potential irradiation of the products distributed by Domino Foods, Inc.

Please be advised that none of our refined sugar, raw cane sugar, organic sugar, rice products, stevia products, barley malt extract, invert sugar, rice and tapioca syrup, fondants, sugarcane molasses, honey, refiners syrup, flavor and texture modifiers or co-crystallized products have been irradiated.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: North American Lot Coding Scheme

January, 2017

To: All Domino Foods, Inc. Valued Customers:

LOT CODING SYSTEM *

PRIMARY:

| <u>4</u> | <u>7</u> | <u>07</u> | <u>2</u> | |
|---|--|--|--|--------------------|
| PACKAGING LOCATION CODE | YEAR | WEEK | DAY OF WEEK | |
| | 7 = 2017 | 7th week of year | 1 = Monday 2 = Tuesday etc. | |
| 1 = Yonkers 2 = Calumet 4 = Baltimore | 5 = Chalmette 6 = South Bay 6 = Sem-Chi Rice | 7 = Crockett 8 = Cleveland 9 = Chicago | B = Veracruz, MX N = Nashville R = Toronto, ON | Y = Belleville, ON |

Notes: * A Lot is defined as only the first 5 digits, beginning with the packaging location code; ending with the Day of Week. When required or applicable, shift or machine number may be present. Additional lettering, numbering or times may be added for identification purposes. For Calumet, the 6th character represents a batch number for the day and not the shift.

EXCEPTIONS:

DI-PAC:

| <u>4</u> | <u>7</u> | <u>C</u> | <u>18</u> | <u>SK****</u> | <u>10***</u> |
|--------------------------------|----------|---|----------------------|---------------|--------------------------------------|
| LOCATION CODE | YEAR | RUN NO. | WEEK | SKID | SKID NUMBER |
| 4 = Baltimore 5 = Chalmette | 7 = 2017 | A = 1st Run B = 2nd Run C = 3rd Run, etc. | 18th week of Year | Skid | 1 = 1st Skid 2 = 2nd Skid etc. |

Notes: *** A Lot of Di-Pac is defined as only the first 3 characters, beginning with the location code; ending with the Run No. Additional lettering, numbering or times may be added for identification purposes. **** Appears as shown on bags only; coding for drums differs in order and format.

CO-CRYSTALLIZED (Except Di-Pac) (includes Amerfond, Brownulated Brown Sugar, Envision, Super Envision, All Qwik-Flo Honey and All Qwik-Flo Molasses Products)

| <u>5</u> | <u>7</u> | <u>12</u> | <u>1*****</u> | <u>A**</u> | <u>2**</u> |
|--------------------------------|----------|----------------------|---------------|--------------------|-------------|
| LOCATION CODE | YEAR | WEEK | DAY CODE | SHIFT | MACHINE NO. |
| 4 = Baltimore 5 = Chalmette | 7 = 2017 | 12th week of year | | A = 1st B = 2nd | |

Notes: ***** The day code remains fixed at "1" for co-crystallized products packaged at Baltimore, as the lot for these products is defined as a 7 day week, Monday through Sunday. Chalmette has 2 processing and packaging systems for co-crystallized products. The day code for the original system will remain fixed at "1" for these products. The day code will remain fixed at "2" for the newer system to allow for unique traceability.

CO-PACKERS:

| <u>M</u> | <u>7</u> | <u>9</u> | <u>1</u> | <u>A**</u> | <u>2**</u> |
|--------------------------------------|----------|------------------------------|-----------------------------------|-------------------------------|--|
| FACILITY CODE | YEAR | WEEK | DAY OF WEEK | SHIFT | MACHINE NO. |
| | 7 = 2017 | 9th week of Year | 1 = Monday 2 = Tuesday etc. | A = 1st B = 2nd C = 3rd | |
| A = WB Logistics, Inc. | | Manteca, California | | | |
| C = PACA Foods | | Tampa, Florida | | | |
| D = Dutch American Foods | | Beecher, Illinois | | | |
| F = Erie Foods | | Rochelle, Illinois | | | |
| *F = Far East Food Products, Ltd. | | Richmond Hill, Ontario | | | * Products differ from those produced at Erie Foods |
| G = Archer Daniels Midland Company | | Chattanooga, Tennessee | | | |
| H = Brady Enterprises, Inc. | | East Weymouth, Massachusetts | | | |
| I = Hibernia Misiones | | Paraguay | | | |
| J = Maco Bag Corporation | | Newark, New York | | | |
| K = Kerry Ingredients | | Jackson, Wisconsin | | | |
| L = La Felsina | | Paraguay | | | |
| M = Maryland Food Packaging | | Elkridge, Maryland | | | |
| P = Sweetener Products Company | | Lodi, California | | | |
| Q = Complementos | | Queretaro, Mexico | | | |
| *R = Lake City Foods | | Mississauga, Ontario | | | * Products differ from those produced at Toronto |
| S = Zhucheng Haotian Pharm Co., Ltd. | | Shandong Province, China | | | |
| T = Toll Compaction | | Neptune, New Jersey | | | |
| U = THEM | | Marlton, New Jersey | | | |
| V = Kii Naturals, Inc. | | Vaughan, Ontario | | | |
| W = Delisource | | Queretaro, Mexico | | | |
| X = The Iidea Company | | Tlaquepaque, Mexico | | | |
| *X = Bueno Calidad | | Veracruz, Mexico | | | * Products differ from those produced at The Iidea Company |
| Z = Prosal/San Isidro | | Argentina | | | |

Notes: * A Lot is defined as only the first 5 digits, beginning with the facility code.
 Additional lettering, numbering or times may be added for identification purposes.
 ** When required or applicable

We trust this information is sufficient. Should you require additional information, please contact our Sales organization.

Subject: Organizational Relationship

January, 2017

To: All Domino Foods, Inc. Valued Customers:

This letter is written in response to customer inquiries requesting clarification regarding the relationship between Domino Foods, Inc. (DFI) and American Sugar Refining, Inc., Florida Crystals Food Corp., C&H Sugar Company, Inc., Okeelanta Corporation, the Osceola Mill, Sem-Chi Rice Products Corp. and Tate & Lyle Sugars (each a "Manufacturing Member").

DFI is a marketing and sales cooperative which sell products produced by its Manufacturing Members and sold under the well-known brand names such as Domino®, C&H®, Florida Crystals®, Sem-Chi® and Tate+Lyle®. DFI, on behalf of all of the Manufacturing Members, processes orders, invoices sales, provides certificates or certificates of analysis, and packages and distributes product. These documents are in the name of DFI, as agent for the Manufacturing Members.

Whenever a document bears only the name of a Manufacturing Member, that name has been used to indicate the documentation is specific to that particular member. Documentation, such as specifications or nutritional information, may utilize the name or letterhead of the Manufacturing Member itself.

All of the employees of DFI and the Manufacturing Members function seamlessly as an integrated team, unaffected by the differing company distinctions.

I trust this explanation will clarify the relationship among the various companies. If further information is required, please contact me directly at 510-787-4344.

Subject: Pesticide Statement

January, 2017

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding the use and presence of pesticides in Domino Foods, Inc.'s refined cane sugar products, please be assured that no pesticides are used in the manufacture of any of the corporation's refined sugar products sold, marketed or distributed by Domino Foods, Inc. The limited application and use of any pesticides and/or insecticide chemicals at all of our manufacturing locations is totally controlled by licensed contract Pest Control Providers who are required to provide extensive documentation regarding the location, quantity, and timing of applications of any such material.

Currently, we randomly test incoming off-shore (foreign) raw cane sugar once per year to assure our products will meet FDA, NOP, CFIA and EU tolerances for the following pesticides: organo-phosphates, organo-nitrogen, organo-chlorides, and methyl carbamate. Since the Code of Federal Regulations (CFR) established pesticide levels for domestic food ingredients/supplies, we do not conduct pesticide analysis for domestically sourced raw sugar (Florida, Louisiana, or Texas). All analysis to date has indicated none of these compounds have been present in our incoming supply of raw sugar.

White granulated sugar plus several direct consumption raw cane sugars and organic sugars, Golden Granulated® Organic Extra Fine Raw Cane Sugar, Golden Granulated® Extra Fine Raw Cane Sugar, Golden Granulated® Raw Cane Sugar and Demerara Cane Sugar, are tested annually for the pesticide groups identified in the paragraph above. All results to date have confirmed that none of these compounds have been present in any of the five products listed above. As there are no pesticides present, the results of the testing are neither reported nor distributed. As all refinery products are subject to the same processing steps as white granulated sugars, the absence of pesticides for all other products may be inferred by association. Our intention is to continue this annual random pesticide testing program for raw sugar and a select group of finished products.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: SQF Level 3 Certification Audit

January, 2017

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding Safe Quality Food (SQF) certification, please note the following:

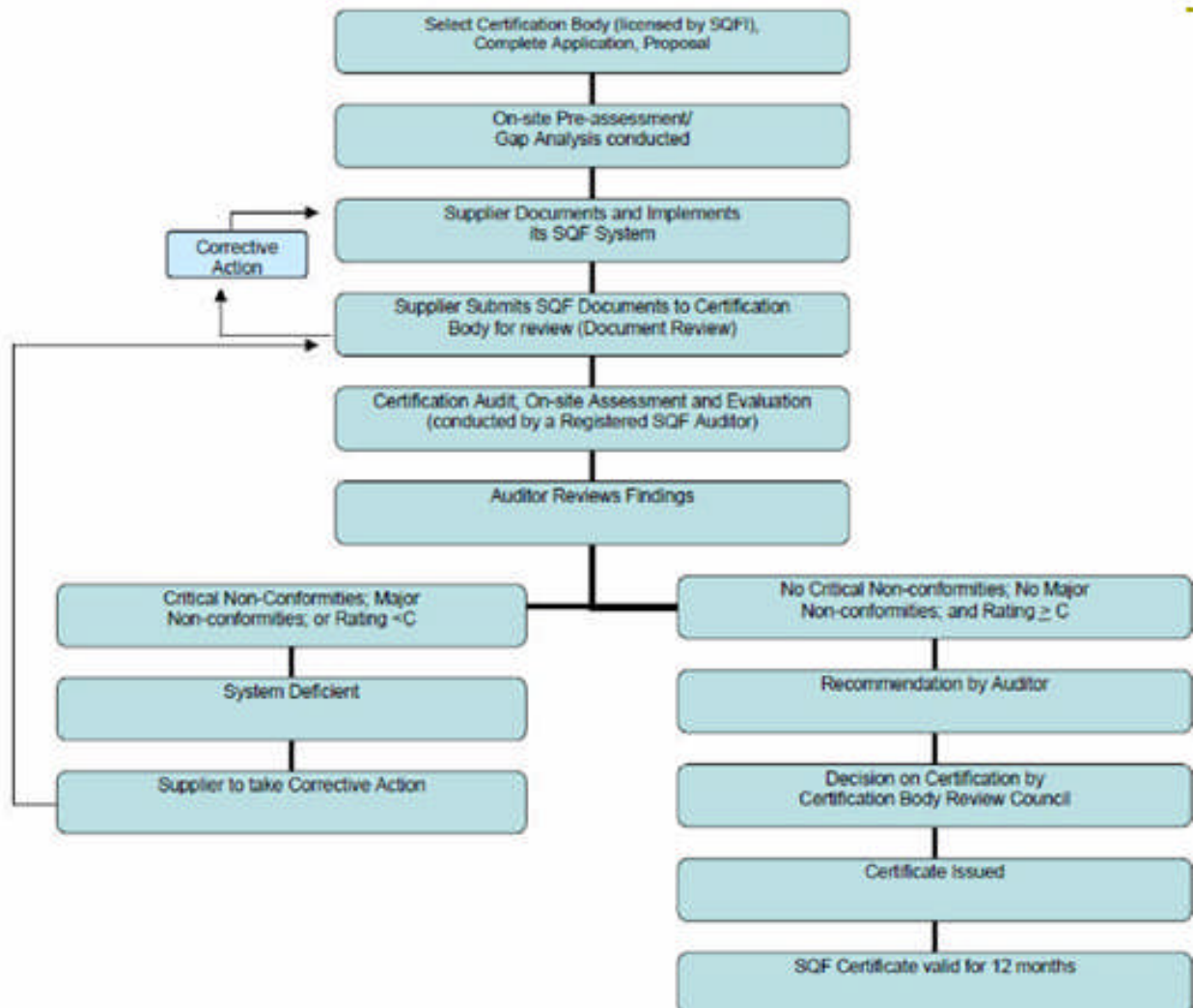
In 2010, American Sugar Refining, Inc./Domino Foods, Inc. contracted Eagle Food Registrations Inc. to perform SQF 2000 (currently known as SQF) Level 3 Certification Audits for all of our Refinery and Non-Refinery locations.

SQF is a leading, global food safety and quality certification and management system. The Program provides independent certification that our food safety and quality management system conforms to international and domestic food safety regulations. This enables us to assure you, our customer, that our products have been produced, processed, prepared, and handled according to the highest possible standards, at all levels of the supply chain. The SQF Program emphasizes a HACCP-based approach to developing Food Safety Plans and Food Quality Plans. The SQF Codes are based on universally accepted CODEX Alimentarius HACCP Guidelines and offer the food sector a way to manage food safety and quality simultaneously.

A Supplier achieving SQF Certification will receive a Certificate of Registration for SQF, which will include the site name and location, the level of Certification (Level 3) and Products produced or manufactured at the site. Level 3 includes a Comprehensive Food Safety and Quality Management System and indicates the following: Pre-requisite Programs and fundamental food safety controls have been implemented; a Food Safety Plan is completed which incorporates the food safety risk analysis of the product and process and identifies the hazards and the actions taken to eliminate, prevent, or reduce their occurrence; a Food Quality Plan is completed which contains an analysis of the risks to food quality and that the actions taken to prevent the incidence of poor quality have been implemented and the remaining quality management system procedures have been implemented.

As you will note on the next page, the SQF Certification Process ends with the Certificate being issued. Therefore a valid Certificate attests that our management, products and personnel comply with the SQF Level 3 Code and that all non-conformities have been addressed. The Certificate is maintained by the SQF Institute and should be used in lieu of paper audits.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.



Subject: Sulfur Dioxide - Sulfite Statement

January, 2017

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding the potential presence of sulfur dioxide, sulfites and/or sulfating agents in Domino Foods, Inc. refined sugar products, please note the following:

Please be advised that there are no sulfiting agents used in our cane refining process at any location. We do not use sulfur dioxide in our manufacturing process, any sulfite in our product is naturally occurring, and we do not routinely test for this impurity. There may be, however, some incidental sulfite residual in the incoming raw sugar we process. Our refining process includes either ion exchange resin or bonechar filtration and vacuum pan crystallization which significantly reduces and/or eliminates the insignificant amount of sulfite in our finished products.

With respect to the potential presence of sulfites in our refined cane sugar products, periodic testing of sulfite levels in these products {in accordance with the modified Monier Williams method described in 21 CFR Part 101 as published in the Federal Register} indicate levels of SO₂ to be less than the FDA regulatory level of 10 ppm.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Subject: Trans Fat, Saturated Fat and Partially Hydrogenated Oil Statement

January, 2017

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding the potential presence of total fat, saturated fat and trans fat in our Domino Foods, Inc. refined sugar, raw cane sugar, organic sugar and rice products, please be assured that none of our refined cane sugar, raw cane sugar, organic sugar and rice products contain any fat whatsoever, including trans fat and saturated fat.

The FDA announced in June, 2015 that partially hydrogenated oils (PHOs) are not generally regarded as safe for use in human foods. This determination will be open for review and comment for 3 years with a final regulation expected to be promulgated in June, 2018. Be advised that none of our refined sugar, raw cane sugar, organic sugar and rice products contain any partially hydrogenated oils and no PHOs are utilized in the cane sugar milling, cane sugar refining or rice manufacturing processes.

The nutritional statement for all Domino Foods, Inc.'s products appears on the product label in simplified format. The content of this statement has been discussed and reviewed. The FDA has advised that there is no additional labeling required to meet the new trans fat labeling requirements

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

Safety Data Sheet

All White Granulated Sugars

Revision Date 12/22/2016 Version 1.0



Domino Foods, Inc.

According To Federal Register / Vol. 77, No. 58 / Monday, March 26, 2012 / Rules and Regulations and According to the Hazardous Products Regulation (February 11, 2015)

SECTION 1: IDENTIFICATION

1.1. Product Identifier

Product Form: Substance

Product Name(s): Domino® Extra Fine Granulated, Fruit Granulated, Bakers Special Granulated, Standard Granulated, Medium Granulated, Medium Fine Granulated, LCMT Granulated Sugar, Sanding No. 2, Superfine, Bottlers' Granulated Sugar, Canners' Extra Fine Granulated and Con AA Sugar; C&H® Con A Sugar, Con AA Sugar, Coarse Sanding Sugar, Special Sanding Sugar, Con Sanding Sugar, Special Coarse Sugar, Manufacturers Sugar, Special Grain Sugar, Extra Fine Granulated Sugar, Gel/Fruit Granulated Sugar, Bottlers Extra Fine Granulated Sugar, Cube Sugar, and Bakers Special Sugar and 35/50 Granulated Sugar; USP/NF and EP grade of any preceding product.

CAS No: 57-50-1

1.2. Intended Use of the Product

Sweetener

1.3. Name, Address, and Telephone of the Responsible Party

Company

American Sugar Refining Inc.

1 Federal Street

Yonkers, NY 10705

914-963-2400

1.4. Emergency Telephone Number

Emergency Number : 914-963-2400

SECTION 2: HAZARDS IDENTIFICATION

2.1. Classification of the Substance or Mixture

GHS-US/CA Classification

Comb. Dust

2.2. Label Elements

GHS-US/CA Labeling

Signal Word (GHS-US/CA)

: Warning

Hazard Statements (GHS-US/CA)

: May form combustible dust concentrations in air.

Supplemental Information

: Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking. Proper grounding procedures to avoid static electricity should be followed. Avoid generating dust. Prevent dust accumulation (to minimize explosion hazard).

2.3. Other Hazards

Exposure may aggravate pre-existing eye, skin, or respiratory conditions.

2.4. Unknown Acute Toxicity (GHS-US/CA)

No data available

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

3.1. Substance

Name : Extra Fine Granulated Sugar

CAS No : 57-50-1

| Name | Product Identifier | % * |
|---------|--------------------|-----|
| Sucrose | (CAS No) 57-50-1 | 100 |

3.2. Mixture

Not applicable

*Percentages are listed in weight by weight percentage (w/w%) for liquid and solid ingredients. Gas ingredients are listed in volume by volume percentage (v/v%).

SECTION 4: FIRST AID MEASURES

4.1. Description of First-aid Measures