Contents:

1. Supplier Information
2. Emergency Contacts
3. Product Information
4. Regulatory Status
5. Ingredient Statement
6. Quality Documents
7. Kosher/Halal Status
8. Allergen Status
9. Sulfur Dioxide and Sulfite Level
10. Gluten Status
11. GMO Status
12. Irradiation, ETO and Sewage Sludge
13. Organic Statement
14. Diet Suitability
15. Bovine Spongiform Encephalopathies (BSE) / Transmissible Spongiform Encephalopathies (TSE)
16. Sudan I – IV Dyes Content
17. Country of Origin
18. Shelf Life
19. Storage Conditions
20. Lot Code Explanation
21. Certificate of Analysis
22. current Good Manufacturing Practices (cGMP)
23. Guarantee (Continuing)
24. HACCP/Flowchart
25. Audit Information
26. Emergency/Recall Procedures
27. Bioterrorism
28. Pest Control
29. Pesticides
30. Proposition 65
1. Supplier Information

Name: Tate & Lyle
Address: 919 08 Boleráz 114
         Slovakia
Main Phone: +421 (33) 5561 601
Main Fax: +421 (33) 5561 602
www.tateandlyle.com

2. Emergency Contacts

During office hours: +421 33 5561 601
After office hours: +421 33 5561 140
After Hours Emergency: +421 911 726 366

3. Product Information

Common Name: Maltodextrins
Material Number: 16105060
Specification Number: 300000000511
CAS Number: 9050-36-6
EINECS Number: 232-940-4
21 CFR References:

Food Grade: Yes
Appearance: powder
Color: White To Light Yellow
Odor: Bland

4. Regulatory Status

- This product complies with the requirements of EU Directives and Regulations in force on foods and food ingredients. Prospective purchasers are advised to conduct their own
tests, studies and regulatory review to determine the fitness of Tate & Lyle products for their particular purposes, product claims or specific application.

5. Ingredient Statement

Maltodextrin

6. Quality Documents

Quality documents (Specification, Technical Data Sheet, MSDS & Nutritional) available upon Request.

7. Kosher/Halal Status

Certified Kosher: Yes
Certified Kosher for Passover: No

The above-mentioned ingredient or its components is certified Kosher by:
- London Beth Din Kashrut Division (KLBD)

Certified Halal: Yes

8. Allergen Status

If present in this Tate & Lyle ingredient, allergens will be denoted as “Present” in the table below:

<table>
<thead>
<tr>
<th>Allergen</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Absent</td>
</tr>
</tbody>
</table>

Meaning of Present/Absent/Present-Exempt
Present - Intentionally added during the production process.
Absent - Not intentionally added during the production process.
Present-Exempt - Intentionally added during the production process, however have been given exemption from being required to be labeled on the final package.
The above list of allergens is in accordance with all applicable EU and US legal requirements.

Additional allergen information:
- Although all reasonable care has been taken in managing allergen risk, the above statement should not be considered as a guarantee or claim of “free of...”.

9. Sulfur Dioxide and Sulfite Level

The sulfur dioxide and sulfite level for above-mentioned ingredient or its components is:

<table>
<thead>
<tr>
<th>Package</th>
<th>Sulfur Dioxide and Sulfite Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bulk, Bag, Super Sack</td>
<td>&lt; 10 ppm</td>
</tr>
</tbody>
</table>

10. Gluten Status

This product is not either originating from gluten containing cereals or not identified as containing gluten and complies with the applicable EU and US legal requirements based on real-time PCR gluten test methodology. It can be safely used in foodstuffs for people intolerant to gluten.

11. GMO Statement

Tate & Lyle certifies that the above mentioned product is produced from non GMO sources therefore it is not considered to be genetically modified organisms under EC regulations 1829 and 1830/2003.

12. Irradiation, ETO and Sewage Sludge

The above-mentioned ingredient or its components have not been produced and handled with the use of:
1. treatment with ionizing radiation
2. exposure to ethylene oxide
3. sewage or sludge.
13. Organic Statement

- Products manufactured at this Tate & Lyle facility are not designated as Organic.

14. Diet Suitability

Vegetarian: Suitable  
Vegan: Suitable  
Ovo-Vegetarian: Suitable  
Lacto-Vegetarian: Suitable  
Lacto-Ovo-Vegetarian: Suitable

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

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

16. Sudan I – IV Dyes Content

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

17. Country of Origin

The above-mentioned ingredient or its components is manufactured in the following country: Slovakia

18. Shelf Life
The expected shelf life for the ingredient based on being stored under the proper storage conditions:

<table>
<thead>
<tr>
<th>Package</th>
<th>Shelf Life</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bulk, Bag, Super Sack</td>
<td>730 Days</td>
</tr>
</tbody>
</table>

19. Transportation Information/Storage Conditions

Storage Conditions

<table>
<thead>
<tr>
<th>Container</th>
<th>Storage Temperature</th>
<th>Storage conditions to achieve maximum shelf life</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bulk, Bag, Super Sack</td>
<td></td>
<td>Clean, dry area, ambient temperature. Away from odorous materials.</td>
</tr>
</tbody>
</table>

20. Lot Code Explanation

Batch Numbering Scheme:

PACKED PRODUCTS

PPYYM9NNNN

PP - Plant ID
YY - Last two digits of the year (2012)
9NNNN - Plant related sequential number

Example: KO12G91130

KO - Plant ID for Tate & Lyle Netherlands
12 - Last two digits of the year (2012)
G - Month, July
91130 - Plant related sequential number

BULK DELIVERIES
21. Certificate of Analysis

- Certificates of Analysis are available by request.

22. Current Good Manufacturing Practices (cGMP)

- The process used for the production of this product is operated based on Tate & Lyle's procedures, quality guidelines, HACCP programs and Good Manufacturing Practices. This operation complies with the FDA Good Manufacturing Practices detailed in 21 CFR 110 for Food Manufactures, and those referenced in the European Commission Regulation (EC) No. 852/2004 on hygiene of foodstuff.

23. Guarantee (Continuing)

- Available upon request.

24. HACCP/Flowchart

- Available upon request.

25. Audit Information

- Third Party audits are performed annually at Tate & Lyle locations. Information available upon request.
26. Emergency/Recall Procedures

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

27. Bioterrorism

- Tate and Lyle is in compliance with 21 CFR Part 1-Registration of Food Facilities, and Maintenance and Inspection of Records for Foods, under Public Health Security and Bioterrorism Preparedness and Response Act of 2002. Due to concerns with security, our legal department limits giving out the plant number unless there is an imperative border crossing issue.

28. Pest Control

- Tate & Lyle employs outside contractors to provide routine pest control service.

29. Pesticides

- Tate & Lyle has an ongoing pesticide monitoring program.

30. Proposition 65

- The State of California enacted the Safe Drinking Water and Toxic Enforcement Act of 1986 ("Proposition 65"), which "prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals." In our effort to satisfy the requirements of this law, independent laboratory analyses were obtained for those products which we manufacture or formulate for sale to you. The results of this analysis confirmed that there are no chemicals regulated under Proposition 65, other than naturally occurring chemicals, detectable in our products using standard analytical methods.