This document is valid without signature. It will not be automatically resent after revision but could be upon customer request.

This document applies to the following products (referred to as *"dried maltodextrin and dried glucose syrup"* or the *"Product(s)"* or *"dried sweeteners"*): Maldex, Maldex G, Glucodry and Glucodry G.

1. GENERAL PRODUCT INFORMATION

1.1. Product definition

Maltodextrins

Maltodextrins are not defined in the Council Directive 2001/111/EC of 20 December 2001.
Starch Europe (EU professional association) published in Starch 43,6,247 (1991) a definition that describes maltodextrin as nutritive saccharides consisting of glucose and its oligomers and polymers, with a dextrose equivalent of less than 20.
The Food Chemical Codex (FCC, 12th edition) defines maltodextrins as a purified, concentrated, nutritive mixture of saccharide polymers obtained by the partial hydrolysis of edible starch.
The FDA Code of Federal Regulations § 184.1444 Maltodextrin.defines maltodextrin as a non-sweet nutritive saccharide polymer that consists of D-glucose units linked primarily by [alpha]-1-4 bonds and that has a dextrose equivalent of less than 20.
The maltodextrins are compliant with the definition of maltodextrins stated in:

- Food Chemical Codex (FCC, 12th edition)
- FDA Code of Federal Regulations § 184.1444 Maltodextrin

Dried glucose syrups

The Council Directive 2001/111/EC of 20 December 2001 defines dried glucose syrup as partially dried glucose syrup with at least 93% by weight of dry matter, but which must otherwise meet the following requirements: Dextrose equivalent not less than 20 % by weight of dry matter and expressed as D-glucose and - Sulphated ash not more than 1 % by weight of dry matter
The dried glucose syrups are compliant with the definitions of dried glucose syrups stated in:

- Council Directive 2001/111/EC of 20 December 2001
- Codex Alimentarius (Codex-Stan 212-1999)
- Food Chemical Codex (FCC,12th edition)

1.2. Product Portfolio

Commercial Name	Tereos Code	Description
Maldex	M1	Dried maltodextrin
Maldex G	M5	Dried Maltodextrin (Coarse, Granulated)
Glucodry	M2	Dried glucose syrup
Glucodry G	M6	Dried glucose syrup (Coarse, Granulated)

2. MANUFACTURING SITES

The Tereos Starch & Sweeteners Europe Product(s) is marketed by Tereos Starch & Sweeteners Belgium NV, Burchtstraat 10, B - 9300 Aalst. Phone: +32 (0) 53 73 33 33

2.1. Overview manufacturing sites

Raw material available	Aalst (Belgium)	Marckolsheim (France)
Maize		X
Wheat	X	

2.2. Manufacturing sites information

Manufacturing site	Certificates
Tereos Starch & Sweeteners Belgium NV Burchtstraat 10 B - 9300 AALST Phone : +32 (0) 53 73 33 33	ISO9001 FSSC22000 ISO 50001 ISO 14001 Halal - Kosher
Tereos Starch & Sweeteners Europe SAS Z.I et Portuaire F - 67390 MARCKOLSHEIM Phone : +33 (0)3 88 58 60 60	ISO9001 FSSC22000 ISO50001 Non-GMO IP Supply Chain standard Halal - Kosher

3. PRODUCT INFORMATION

3.1. Product identification

Commercial Name	Customs tariff number	CAS number	EINECS/ELINCS EC number	Food Additives E number (1)	INCI name (2)
Maldex	1702905000	9050-36-6	232-940-4	N/A	Maltodextrin
Maldex G	1702905000	9050-36-6	232-940-4	N/A	Maltodextrin
Glucodry	1702309090	Maize based: 68131-37-3 Wheat based: -	Maize based: 268-616-4 Wheat based: 931-687-3	N/A	N/A
Glucodry G	1702309090	Maize based: 68131-37-3 Wheat based: -	Maize based: 268-616-4 Wheat based: 931-687-3	N/A	N/A

(1) According to Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council EU
(2) INCI (International Nomenclature for Cosmetic Ingredients), Regulation EU n°1223/2009.
Cosing ingredients data base: https://ec.europa.eu/growth/sectors/cosmetics/cosing_en

3.2. Product composition

Commercial name	Product name(1)	% of commercial product
Maldex, Maldex G	Maltodextrin	100
Glucodry, Glucodry G	Dried glucose syrup	100

(1) According to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers

3.3. Product characteristics
The following information is indicated on the product specification:
- Product description
- Sensory information

- Physicochemical and microbiological characteristics
- Labelling
- Recommended storage conditions
- Shelf life: it is printed on the packaging and/or reported on the certificate of analysis or transport documents. The shelf life is specified as a 'best-before' date rather than a 'use by' date. It is defined as the minimum shelf-life period after the product has been put into its final packaging.

3.4. Remaining shelf life
The Product(s) has a remaining shelf life of minimum 100 days when leaving Tereos Starch & Sweeteners Europe facilities.

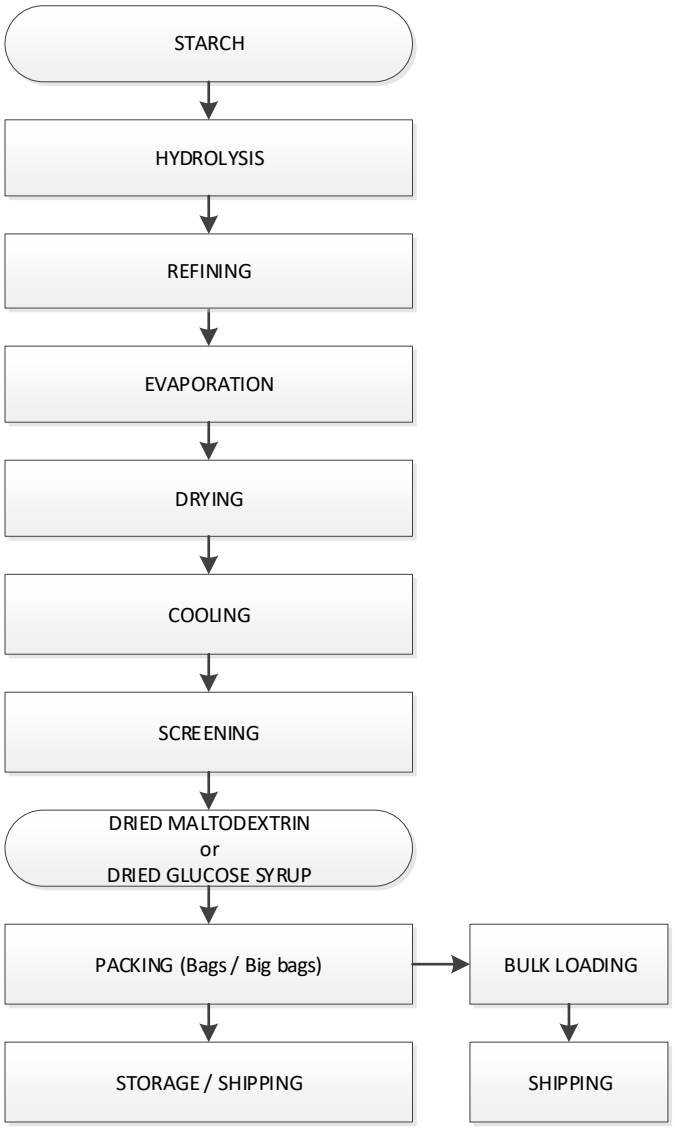
3.5. Nutritional information
A Nutritional Information Sheet is available upon request.

3.6. Origin information

Origin of raw materials
Tereos Starch & Sweeteners Europe uses wheat, maize as raw material to produce the Product(s). Following the nature of its sourcing strategy Tereos Starch & Sweeteners Europe is not able to commit to a specific geographic origin for its sourced raw materials, while operating on European and global level for the purchase of its raw materials. It is the policy of Tereos Starch & Sweeteners Europe to preferentially use locally grown raw materials. Raw materials are imported when there is no or not enough locally grown raw materials available.

Origin of the Product(s):
The « country of origin » of the Tereos Starch & Sweeteners Europe Product(s) is related to the country of manufacture of the Product(s) by Tereos Starch & Sweeteners Europe. This information is printed on the invoice linked to the delivery of the Product(s) shipped and it is based on applicable rules and regulations for defining the country of origin. Tereos Starch & Sweeteners Europe kindly remarks there is no relation between the country of origin of the Tereos Starch & Sweeteners Europe Product(s) and the geographical origin or country from which Tereos Starch & Sweeteners Europe sourced the raw materials to produce such Product(s).

3.7. Process flow



3.8. Processing aids

3.8.1. SO_2

SO_2 may be used as a processing aid at different steps of production processes:

- Maize based dried sweeteners: SO_2 is added during the wet milling process to allow effective starch separation. It acts in the breakdown of the protein matrix of the corn kernels in which the starch granules are embedded.
- SO_2 is added to the starch milk for its bacteriostatic and anti-oxidizing effects.

The SO_2 content in dried maltodextrin and dried glucose syrup is reduced to ≤10mg/kg by the refining processes and carries no further function in the Product(s).

3.8.2. Enzymes

Enzymes are used at different stages of dried maltodextrin and dried glucose syrup production. Refining is however conducted in such a way that no residual enzyme or enzyme activity can be found in the Product(s).

3.8.2.1. Compliance to EU food enzyme regulation

Regulation (EC) 1332/2008 of 16 December 2008 lays down rules on food enzymes used in food and aims to establish a union List of authorized food enzymes.
As a food business operator using food enzymes, Tereos Starch & Sweeteners Europe closely monitors the regulatory status of the food enzymes used in its processes with both relevant trade associations and enzymes suppliers.
Tereos Starch & Sweeteners Europe aims to ensure that enzymes suppliers have or will submit to European Food Safety Authority ("EFSA") an application as requested in Regulation (EC) 1332/2008, in order for the enzymes and their uses to be included in the union list in due time.
Until the EU list of food enzymes is published, the national rules on the marketing and use of food enzymes and food produced with food enzymes continue to apply in EU countries

3.8.2.2. GMO status & labelling

Tereos Starch & Sweeteners Europe products and their ingredients do not contain or consist of a GMO nor are they produced by means of a GMO. However, the enzymes used in starch processing are generated using production strains/microorganisms which have been genetically modified. These enzymes, which have been used for many years already, are produced by the enzyme supplier under well-controlled conditions in closed fermentation tanks. After fermentation, the enzymes are separated from the production strain, purified and mixed with inert diluents for stabilization. Due to these different separation processes no microorganism is present in the final enzyme product and contamination in the final product is completely avoided.
As enzymes are considered starch processing aids, they do not fall within the scope of Regulation (EU) n°1829/2003 on GM Food and Feed, and no GM labelling is required on the final food for processing aids used in food production.

4. REGULATORY INFORMATION

4.1. Compliance to European Food Regulations

The Product(s) complies with the food regulations in force of the European Community and of the country of manufacturing site where existing, including but not limited to:

- Regulation (EU) n°178/2002 of the European parliament and of the council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
- Regulation (EU) n°852/2004 of 29 April 2004 as amended on the hygiene of foodstuff.
- Regulation (EU) n°1169/2011 as amended on food information to the consumers.
- Directive 2001/111/EC of 20 December 2001 relating to certain sugars intended from human consumption.
- Regulation (EU) n°1332/2008 of 16 December 2008 as amended on food enzymes.
- Regulation (EU) n°2023/915 of 25 April 2023 as amended setting maximum levels for certain contaminants in foodstuffs.
- Regulation (EU) n°396/2005 of 23 February 2005 as amended on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.
- Regulation (EU) n°2015/2283 of 25 November 2015 as amended on novel foods, for which the Maltodextrin do not fall under the definition of Engineered nanomaterial.

4.2. Compliance with European Feed Regulations

Tereos Starch & Sweeteners Europe hereby certifies that the feed dextrose complies with the European feed regulations in force and to the legislation of the country of the manufacturing site, including but not limited to:

- Regulation (EC) n°178/2002 of the European parliament and of the council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
- Regulation (EC) n°183/2005 of 12 January 2005 as amended laying down requirements for feed hygiene
- Regulation (EC) n°767/2009 of 13 July 2009 as amended on the placing on the market and use of feed.
- Regulation (EU) n°2015/2283 of 25 November 2015 as amended on novel foods, for which the feed dextrose does not fall under the definition of Engineered nanomaterial.

- Regulation (EC) n°396/2005 of 23 February 2005 as amended on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.
- Regulation (EC) n°1332/2008 of 16 December 2008 as amended on food enzymes.
- Directive 2002/32 of 7 May 2002 as amended on undesirable substances in animal feed.
- The feed dextrose used as a guidance the European Commission recommendations on mycotoxins.
- Commission Recommendation 2006/576/EC of 17 August 2006 gives guidance values for DON, ZEA, OTA, Fumonisin B1+B2 in products intended for animal feeding.
- Commission Recommendation 2013/165/EU of 27 March 2013 gives indicative levels for T2 and HT2 toxin in cereals and cereal products

4.3. Genetically Modified Organisms status

Tereos Starch & Sweeteners Europe Product(s) derived from maize or wheat, complies with the conditions specified in Regulations (EC) 1829/2003 on genetically modified food and feed and (EC) 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms, for which no additional specific labelling and traceability requirements apply.

	Yes/No	Comment
Is the Product(s) produced using soya and/or maize as raw material?	Yes	Maize can be used as raw material
Is the Product(s) produced using genetically modified crops?	No	
Is there any non-GMO policy for purchasing of Raw materials?	Yes	Tereos Starch & Sweeteners Europe has a non-GMO purchasing policy implemented
Does the Product(s) or an ingredient of the Product(s) contain and/or consist of a GMO? (1)	No	
Are the Product(s) ingredients, or processing aids produced using a GMO or a GMO derivative? (1)	Yes	Enzymes
Is GMO monitoring (analysis) performed?	Yes	For maize, a monitoring, sampling, and analysis programme is in place for incoming maize based on the risk assessment. Systematic pre-sampling and PCR screening is conducted to confirm the non-GM character of the corn when maize suppliers are not participating in third party NON-GMO certification schemes.
Which measures had been taken to assure the absence of GMO and avoid cross contamination?		Covered by risk assessment in HACCP study Non-GMO IP Supply Chain standard VALID-IT Non-GM protocol

(1) Adventitious or technically unavoidable presence of GMO in a proportion no higher than 0.9% of a food or feed or one of its components are not considered here.

For wheat and wheat-based products GM analysis are not performed as there is no GM wheat available on the market in Europe

4.4. Food Packaging Declaration

Tereos Starch & Sweeteners Europe hereby declares that for the Product(s), the packaging is in accordance with below listed regulations for food contact materials:

- Regulation (EU) n°1935/2004 as amended, on materials and articles intended to come into contact with food and repealing Directive 80/590/EEC and 89/109/EEC.
- Regulation (EU) n°10/2011 of 14 January 2011 as amended, on plastic materials and articles intended to come into contact with food, also called PIM (Plastic Implementation Measures), and repealing Directive 2002/72/EC.
- Regulation (EU) n°2023/2006 of 22 December 2006 as amended, on good manufacturing practice for materials and articles intended to come into contact with food.

4.5. REACH regulation – CLP regulation – MSDS documents

Tereos Starch & Sweeteners Europe provides hereby information with regards to the implementation of the requirements as laid down in the following Regulations:

- REACH regulation (EU) n°1907/2006 concerning the Registration, Evaluation, Authorization and Restriction of Chemicals (REACH);
- CLP regulation (EU) n°1272/2008 on classification, labelling and packaging of substances and mixtures.

As a manufacturer and downstream user, Tereos Starch & Sweeteners Europe is supporting the objectives of these legislations, is committed to meet the legal obligations, and will continue cooperation with all stakeholders, ensuring the availability of its products in the market.
Regarding the use of our products in food, feed stuffs and medicinal products, these are exempted from registration under REACH.

4.5.1. Maltodextrins

Regarding the use of our products in other applications (industrial, cosmetics), the compliance status of the Tereos Starch & Sweeteners Europe maltodextrins is described as follows:

- Maltodextrins are included in annex IV of the REACH Regulation as products that causes minimum risk because of their intrinsic properties and are exempted from registration under REACH. These products, not subject to REACH registration and not meeting the criteria for classification as hazardous, fall out of the scope of both REACH and CLP regulations.
- There is no legal requirement to have MSDS documents available. TSSE kindly informs their valued customers that MSDS documents are made available to the customers. Based on the best of our today knowledge, the MSDS documents for these products have been updated and aligned with the layout as required by REACH and CLP regulations. No REACH registration number should be mentioned.

4.5.2. Dried glucose syrups

Regarding the use of our products in other applications (industrial, cosmetics), the compliance status of the Tereos Starch & Sweeteners Europe dried glucose syrups is described as follows:

Applicable for maize-based products:

- The maize-based dried glucose syrups are included in annex IV of the REACH Regulation as products that cause minimum risk because of their intrinsic properties and are exempted from registration under REACH. These products, not subject to REACH registration and not meeting the criteria for classification as hazardous, fall out of the scope of both REACH and CLP regulations.
- There is no legal requirement to have SDS documents available. Tereos Starch & Sweeteners Europe kindly informs their valued customers that SDS documents are made available to the customers. Based on the best of our today knowledge, the SDS documents for these products have been updated and aligned with the lay out as required by REACH and CLP regulations. No REACH registration number should be mentioned.

Applicable for wheat -based products:

- As the EINECS definition of glucose syrups only refers to corn-based products, wheat-based dried glucose syrups must be registered under REACH.
- REACH registration dossiers of these products have been submitted on time for the manufacturing facilities involved and included the CLP provisions. We are pleased to confirm the dossiers reached successfully the registration process, and the European Chemicals Agency (ECHA) granted the official REACH registration numbers.
  - Tereos Starch & Sweeteners Belgium NV = 01-2119537290-46-0003
  - Tereos Starch & Sweeteners Europe SAS = 01-2119537290-46-0002
- These products do not fulfil the classification criteria according to the CLP regulation and are considered non-hazardous. There is no need to change their labels and packaging.
- Based on the best of our today knowledge, the MSDS documents for REACH-registration relevant products have been updated and aligned to the comprehensive requirements of the REACH and CLP regulations. The respective REACH registration numbers are mentioned on the SDS documents.

4.6. REACH- Substances of Very High Concern (SVHC)

Tereos Starch & Sweeteners Europe hereby confirms that none of the dried maltodextrins and dried glucose syrups meet the criteria of article 57 of REACH regulation (EU) n°1907/2006 as amended relating to 'Substances of Very High Concern'.
In addition, the European Chemicals Agency (ECHA) updates on a regular basis the candidate list of substances of very high concern for authorization, in the framework of REACH.
To the best of its knowledge, Tereos Starch & Sweeteners Europe hereby confirms that none of the dried sweeteners is on the last updated candidate list of SVHC, nor contains such substances at a concentration above 0.1%.

4.7. General Recognized as Safe (GRAS)
Maltodextrin (from maize origins) is listed in the US Code of Federal Regulations under CFR part 21 chapter 184.1444. and Dried Glucose Syrup (from maize origin) is listed in the US Code of Federal Regulations under US CFR part 21 chapter 184.1865.
The Product(s) is considered direct food substances affirmed as generally recognized as safe (GRAS).

4.8. No animal testing (Regulation (EU) n°1223/2009 of the European Parliament and of the council of the 30 November 2009 on cosmetic products as amended.)
The Cosmetics Regulation prohibits the placing on the market of cosmetic products, or products containing ingredients, which have been tested on animals to meet the requirements of that Cosmetic Regulation using a method other than a validated alternative method.
The animal testing ban set out in the Cosmetic Regulation consists of several separate prohibitions regarding the testing ban and the marketing ban which came fully in force in March 2013, to support research and innovation in the area while promoting animal welfare worldwide.
Tereos Starch & Sweeteners Europe complies with these requirements which are in line with 2013's European Commission communication on the animal testing and marketing ban and on the state of play in relation to alternative methods in the field of cosmetics (European Commission, 2013).

4.9. Status with regards to the Regulation (EU) n°1223/2009 of the European Parliament and of the council of the 30 November 2009 on cosmetic products as amended.
The Regulation (EC) N° 1223/2009 of the European parliament and of the council of the 30 November 2009 on cosmetic products (as amended) applies to cosmetic finished products.
Tereos Starch & Sweeteners Europe confirms that the Product(s) is neither a cosmetic product nor listed in:
- Annex II: List of substances prohibited in cosmetics products,
- Annex III: List of substances which cosmetic products must not contain, except subject to the restrictions laid down in list of allowed ingredients with restrictive conditions of use:
    - o Annex IV: List of colorants allowed in cosmetic products,
    - o Annex V: List of preservatives allowed in cosmetic products,
    - o Annex VI: List of UV-filters allowed in cosmetic products of the Regulation (EC) N° 1223/2009 of the European parliament and of the council of the 30 November 2009 on cosmetic products

4.10. World Anti-Doping Agency (WADA) - Prohibited list
Since 2004, the World Anti-Doping Agency, ("WADA") has published an annual List of Prohibited Substances and Methods ("List"). The List identifies the substances and methods prohibited in and out-of-competition, and in particular sports. The substances and methods on the List are classified by different categories (e.g., steroids, stimulants, gene doping). For complete WADA's List, please refer to WADA's website: https://www.wada-ama.org/.
Tereos Starch & Sweeteners Europe hereby certifies that all its products:
-are not substances listed in the WADA's List.
-do not contain substances listed in the WADA's List.
-are not in direct contact with any substance listed in the WADA's List during manufacturing or storage.
World Anti-Doping Code International Standard Prohibited List 2025 with effect on 1 January 2025

4.11. Radioactivity status
Tereos Starch & Sweeteners Europe hereby indicates that the raw materials used for the manufacturing of the Product(s) are sourced in Europe. To date, there is no regulatory threshold for radioactivity. The radiological quality of a food/feed product is regulated only for post-accident contexts as described in the Council Regulation (Euratom) 2016/52 of 15 January 2016 laying down maximum permitted levels of radioactive contamination of food and feed following a nuclear accident or any other case of radiological emergency.

4.12. Absence of dioxins and dioxin-like polychlorinated biphenyls (PCBs)
The European Commission Regulation (EC) number 2023/915 of 25 April 2023 setting maximum level for certain contaminants in foodstuffs does not stipulate any maximum level for the Concerned Product(s) as manufactured by Tereos Starch & Sweeteners Europe. Furthermore, due to their lipophilic properties dioxins are highly unlikely to accumulate in starch derivatives and to be present in the Concerned Product(s).
Therefore, testing for polychlorinated dibenzo-para-dioxins (PCDDs), polychlorinated dibenzofurans (PCDFs) and polychlorinated biphenyls (PCBs) in the Concerned Product(s) is not performed.

4.13. Carcinogenic, Mutagenic, toxic for Reproduction (CMR) substances
(Regulation (EC) No 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures amending and repealing Directives 67/548/EEC and 1999/45/EC, and amending (EC) No 1907/2006 as amended.)

Tereos Starch & Sweeteners Europe declares that the Product(s) does not contain any substance classified as CMR category 1A, 1B or 2 according to Regulation (EC) No 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures amending and repealing Directives 67/548/EEC and 1999/45/EC, and amending (EC) No 1907/2006 as amended.

5. MISCELLANEOUS INFORMATION

5.1. Dietary suitability

Vegetarian or ovo-lacto vegetarian	Yes
Lacto-vegetarian	Yes
Ovo-Vegetarian	Yes
Vegan (100% vegetal)	Yes
Organic certified	No
Halal	Yes
Kosher	Yes (except Passover)
Alcohol free	Yes The Product(s) does not contain alcohol, and alcohol has not been used in the manufacturing process

5.2. No animal origin
The Product(s):
- is produced in processing plants solely processing vegetable raw material and are therefore not in contact with raw materials of animal origin. The manufacturing processes do not include the use of bone char or raw materials containing any animal products
- does not contain any animal or animal-derived ingredient
- the equipment used to manufacture the Product(s) is not used to manufacture products containing animal or animal derived ingredients

5.3. ISO Guideline 16128-2:2017 on technical definitions and criteria for natural and organic cosmetic ingredients for cosmetic sector
Tereos Starch & Sweeteners Europe indicates that the Natural Origin content Index Ino (including formulation water) of:

	Natural Origin content Index Ino (Including formulation water)
Maldex	1
Maldex G	1
Glucodry	1
Glucodry G	1

5.4. Irradiation statement
The Product(s) is not irradiated.

5.5. Batch Numbering System
The lot numbers are nine-digit numbers assigned by the SAP system as follows: XX Y DDD ZZZ

XX	Producing plant (B1= Aalst plant, F3= Marckolsheim plant)
Y	Year of manufacturing: I=2020 J=2021 etc..
DDD	Julian date (0-365)
ZZZ(Z)	Counter (+Sub Counter if applicable)

5.6. Change control

An essential part of providing consistent quality products is to assess the impact of potential changes in our processes and to appropriately communicate these changes which may have a potential impact on our customer's formulation and use of the Product(s). A team - in which a quality representative is involved - is responsible to assess such changes. Manufacturing changes which have an impact on the regulatory status or functionality of the Product(s) will be notified.

6. PRODUCT RISK ASSESSMENT

The control of hazards is based on HACCP (Hazard Analysis Critical Control Points) systems in each manufacturing unit. microbiological, allergens, chemical and physical risk are considered in our HACCP studies as a part of our Food Safety Management System. Each plant has multi-disciplinary HACCP team. The review of the HACCP study is carried out at least once per year and per plant.
The information included in the HACCP study and detailed process flow sheets with indication of CCP's (critical control points) and OPRP is confidential. It can be consulted on our production sites during an audit.

6.1. Control of chemical hazards

6.1.1. Allergen Management

- Products: an allergen list is provided at the end of this document.
- Process lines: allergens are evaluated in the HACCP risk assessment and operational procedures are implemented accordingly.
- Manufacturing sites: aspects relating to allergens are considered for sourcing, handling and storage of goods. All facilities have defined and implemented adequate controls to eliminate potential allergen cross-contamination.

6.1.2. Cleaning

Cleaning chemicals and sanitizers are approved for food use. Technical data sheets of those products are available. Chemical concentrations and applications are documented. Hazardous materials are clearly identified and stored according to the applicable safety legislation.

6.1.3. Contaminants

For raw materials, the requirements with regards to contaminants are taken up in purchasing contracts. These requirements are based on the current European legislation, additional local legislations (manufacturing country) and on the expected future legislation. Suppliers are requested to monitor and control the raw materials delivered to Tereos Starch & Sweeteners Europe.
Tereos Starch & Sweeteners Europe further checks compliance to regulations by performing regular monitoring on its raw materials as well as on its finished products. The analyses are performed by external accredited laboratories. The contaminants monitoring report is available upon request.

Frequency of testing		**Raw materials Wheat, Maize**	**Product(s)**
Mycotoxins	Aflatoxins (B1, B2, G1, G2), Ochratoxin A, Desoxynivalenol, T2&HT2, Fumonisins B1+B2, Zearalenone	4/year	1/year
Heavy metals	Cd, Hg, Pb, As	4/year	1/year
Pesticides	Organochlored Pesticides, Organophospored Pesticides, Pyrethroid Pesticides	4/year	1/year

6.2. Control of physical hazards

Glass, hard plastic, wood and foreign materials are clearly identified, protected, monitored, and detected to ensure safe products.

6.2.1. Glass and Hard Plastics Policy

As a general guideline, 'glass' is maximally designed out or not be used in the production lines. Where essential, it needs to be protected (layered or with protective film) against shattering or preferably replaced by polycarbonate in all areas where people work or pass by in uniforms (production area, operator rooms, corridors …). Employees are instructed not to bring household glass into the facility. All glass and hard plastic items are taken up in a register and are inspected on a regular basis. These inspections are documented.

6.2.2. Wood Policy

Wood is also maximally designed out or not used inside production lines because it splinters, represents choking hazard or can be hosting insects and moulds.

6.2.3. Foreign bodies prevention

The following measures are in place for foreign bodies risk prevention:
- Minimum a 2 mm safety screen, unless technically not possible for the product or capacity. Screen until 7 mm is acceptable *(FDA guidance on sharp and hard particles).* Material of the screen should be metal detectable.
- Optional: magnet after the screen.
- Optional: metal detector after the magnet or after screen (sensitivity based on installation and product; generally, < 3 mm for ferrous, 3.5 mm non-ferrous and 2-4 mm stainless steel).

Information on frequency of verification is available on site.

6.3. Control of biological hazards

According to the FDA Decision tree (NSF report 2000) for defining non potentially hazardous foods (pH and Aw), dried sweeteners can be considered as non-potentially hazardous, meaning that they are unlikely to contain pathogenic microorganisms.
The liquid form of the sweeteners (before drying) already creates an inhospitable environment for microorganisms, hence preventing their optimal growth. This is due to the high processing temperature (>60°C) as well as the unfavourable water activity (<0.91), high osmotic pressure, relatively high dry substance value and moderate pH. It suffices that only one of the conditions, allowing survival or growth, is not met to prevent the development of pathogenic micro-organisms. Moreover, the characteristics of the final dried products (low product moisture and moderate pH) are far from optimal for bacteria and thus further hamper growth of pathogenic microorganisms.
The production sites of Tereos Starch & Sweeteners Europe further implement GMP, Food Safety and quality management systems to mitigate the hazard of potential pathogen (re)contamination through process control and design. Control points in the manufacturing process are identified, controlled and routinely monitored.
Information regarding guaranteed and routinely tested microorganisms for your dried sweeteners can be found on the specification. Upon request the results can be reported on the COA.

7. CONTACT INFORMATION

7.1. Emergency contact

Emergency Phone number for all sites: +33 (0) 9 74 55 08 42
A call out rotation ensures 24/7 assistance for emergencies on each manufacturing site and at Tereos Starch & Sweeteners level.

7.2. Quality Contact

For further information, please contact please contact our email address: customer_requests@tereos.com

Our quality portal is at your disposal to consolidate all needed information regarding your purchased products into a single, user-friendly interface. From product data sheets to nutritional details, general specifications and certificates, everything you need is now conveniently accessible in one place, saving you time and effort. Key features of our portal include:

- **24/7 accessibility:** enjoy round-the-clock access to essential product information in a secure environment.
- **Real-time updates:** benefit from real-time/instant updates of the documents available online.
- **Improved communication:** experience instant self-service for your products' documentation.

Our new quality portal is accessible via Tereos Customer Portal, to which you already have your login information. If not, please contact your **sales representative**, who will provide you the link to the portal with your personal credentials.

8. REVISION HISTORY

Revision No	Date	Change

00	07-07-2020	Creation. Cancels and replaces the GPS-QU-146 for dried maltodextrin and GPS-QU-160 for dried glucose syrup.
01	06-10-2020	Update section 4.6 General Recognized as Safe (GRAS)
02	11-05-2021	Addition 5.7 ISO Guideline 16128-2:2017 on technical definitions and criteria for natural and organic cosmetic ingredients for cosmetic sector
03	12-05-2021	Update section 3.1 Product identification, section 5.1 Dietary suitability Update section 5.3 ISO Guideline 16128-2:2017 and remove section 5.7 Addition annex 8.2- Allergen List Maize origin
04	03-01-2022	2.1. Update raw material
05	28-03-2022	3.8.2.1 Compliance to EU food enzyme regulation 4.2 GM status 4.7 non-animal testing 4.8 Wada
06	18-11-2023	1.1. Definition, 2.2. Non-GMO IP Supply Chain standard
07	23-06-2023	Update 4.1 Compliance to European Food Regulations
08	21-03-2024	Update 4.9 WADA list dates
09	30-07-2025	Update paragraph 4.1 Compliance to European Food Regulations Update paragraph 4.2 Compliance to European Feed Regulations Update paragraph 4.10 WADA Update paragraph 7.1 Emergency Number Update paragraph 7.2 Quality contact Update potato origin removal

8.1. ANNEX - ALLERGEN LIST (WHEAT/MAIZE ORIGIN)

Allergenic foods and derivatives	Substance used to produce the Product(s)(s)[5]	The substance is present in the same production facility as the Product(s)	The substance is present on the same production line as the Product(s)	Potential Cross Contamination with the Product(s)	Presence in the Product(s) (Labelling)[6]
ALLERGENS BASED ON REGULATION EU n°1169/2011 and amendments					
Cereals containing gluten and products thereof [1]	Yes	Yes	Yes	No	No
Shellfish or Crustaceans and products thereof	No	No	No	No	No
Egg and product thereof	No	No	No	No	No
Fish / Seafood and products thereof	No	No	No	No	No
Peanuts and products thereof	No	No	No	No	No
Soybeans and products thereof	No	No	No	No	No
Milk and products thereof	No	No	No	No	No
Nuts and products thereof [2]	No	No	No	No	No
Celery and products thereof	No	No	No	No	No
Mustard and products thereof	No	No	No	No	No
Sesame and products thereof	No	No	No	No	No
Sulphur Dioxide & Sulphites [3]	Yes	Yes	Yes	No	No, ≤10mg/kg [3]
Lupin and products thereof	No	No	No	No	No
Molluscs and products thereof	No	No	No	No	No
ADDITIONAL ALLERGENS BASED ON (LeDa/ALBA list): FOOD DATABASE THE NETHERLANDS - vs 2.0 2011					
Gluten	Yes	Yes	Yes	No	No, <20 ppm/ds [1]
Lactose	No	No	No	No	No
Cocoa	No	No	No	No	No
Glutamate (E620-E625)	No	No	No	No	No
Chicken meat	No	No	No	No	No
Coriander	No	No	No	No	No
Corn / maize	Yes	Yes	Yes	No	No
Legumes [4]	No	No	No	No	No
Beef	No	No	No	No	No
Pork	No	No	No	No	No
Carrot	No	No	No	No	No
SENSITIVITIES					
Buckwheat and products thereof	No	No	No	No	No
Apple and products thereof	No	No	No	No	No
Banana and products thereof	No	No	No	No	No
Kiwi and products thereof	No	No	No	No	No
Orange and products thereof	No	No	No	No	No
Peach and products thereof	No	No	No	No	No
Mushrooms and products thereof	No	No	No	No	No
Yams and products thereof	No	No	No	No	No
Gelatin	No	No	No	No	No
Hyckorynuts, and products thereof	No	No	No	No	No
Pine nuts and products thereof	No	No	No	No	No
Chestnut and products thereof	No	No	No	No	No
Natural Latex	No	No	No	No	No
Allium family (Onion, garlic, shallots, chives, leek)	No	No	No	No	No
Colors (Natural & Artificial)	No	No	No	No	No
Alcohols (Spirit, Sugar, Ethyl,)	No	No	No	No	No
Umbellifareae family (Anise, caraway, parsley, etc)	No	No	No	No	No

Caffeine	No	No	No	No	No
Yeast	No	No	No	No	No
Bee pollen & honey	No	No	No	No	No
Flavors (Natural & Artificial) Artificial flavors	No	No	No	No	No

[1] **Cereals containing gluten, namely:** wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridized strains, and products thereof, except:(a)wheat based glucose syrups including dextrose(b) wheat based maltodextrins (c) wheat based dried glucose syrups glucose syrups based on barley(d)cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin are permanently exempted from the indication of 'wheat' origin in the context of the requirements on the labelling of allergens implemented by EU regulation.

Gluten free conform <20 ppm/ds: complies with the requirements for the 'gluten-free' labelling of foods in Codex Standard 118-1979 (rev. 2008) and in Commission Regulation (EU) n°828/2014.

[2] **Nuts, namely:** Almond (Prunus dulcis), Beech nut (Fagus spp.), Brazil nut (Bertholletia excelsa), Butternut (Juglans cinerea), Cashew (Anacardium occidentale), Chestnut (Chinese, American,European, Seguin) (Castanea spp.), Chinquapin (Castanea pumila), Coconut (Cocos nucifera L.), Filbert/hazelnut (Corylus spp.), Ginko nut (Ginkgo biloba L.), Hickory nut (Carya spp.), Lichee nut (Litchi chinensis Sonn.), Macadamia nut/Bush nut (Macadamia spp.), Pecan (Carya illinoensis), Pine nut/Pinon nut (Pinus spp.), Pili nut (Canarium ovatum Engl. in A. DC.), Pistachio (Pistacia vera L.), Sheanut (Vitellaria paradoxa C.F. Gaertn.), Walnut (English, Persian, Black, Japanese, California), Heartnut, Butternut (Juglans spp.) and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

[3] **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/liter in terms of the total SO_2.

Uses of Sulphur Dioxide & Sulphites:

- **Maize based sweeteners:** SO_2 is added during the wet milling processes to allow effective starch separation. It acts in the breakdown of the protein matrix of the corn kernels in which the starch granules are embedded.
- SO_2 is added to the starch milk for its bacteriostatic and anti-oxidizing effects.

For Tereos products applies ≤10mg/kg unless otherwise stated on your Product Specification.

Based on EU regulation 1169/2011 concerning the requirements with regard to allergen labelling, the presence of sulphite needs to be indicated on the label of the final food if the concentration in the final food is more than 10 mg/kg.

[4] **Legumes include:** All types of beans, all type of peas, bean sprouts, alfalfa, fenugreek, ketgang idjoe (Indonesian:mung beans), fenugreek.

[5] **Substance used to produce the dried sweetener(s):** The substance is used as a raw material, is an ingredient or is a substance present in the ingredient.

[6] Allergen labelling based on Regulation (EU) n°1169/2011.

8.2. ANNEX - ALLERGEN LIST MAIZE ORIGIN (DRIED SWEETENERS MANUFACTURED IN MARCKOLSHEIM PLANT)

Allergenic foods and derivatives	Substance used to produce the Product(s)[4]	The substance is present in the same production facility as the Product(s)	The substance is present on the same production line as the Product(s)	Potential Cross Contamination with the Product(s)	Presence in the Product(s) (Labelling)[5]
ALLERGENS BASED ON REGULATION EU n°1169/2011 and amendments					
Cereals containing gluten and products thereof	No	Yes	No	No	No
Shellfish or Crustaceans and products thereof	No	No	No	No	No
Egg and product thereof	No	No	No	No	No
Fish / Seafood and products thereof	No	No	No	No	No
Peanuts and products thereof	No	No	No	No	No
Soybeans and products thereof	No	No	No	No	No
Milk and products thereof	No	No	No	No	No
Nuts and products thereof [1]	No	No	No	No	No
Celery and products thereof	No	No	No	No	No
Mustard and products thereof	No	No	No	No	No
Sesame and products thereof	No	No	No	No	No
Sulphur Dioxide & Sulphites [2]	Yes	Yes	Yes	No	No, ≤10mg/kg [2]
Lupin and products thereof	No	No	No	No	No
Molluscs and products thereof	No	No	No	No	No
ADDITIONAL ALLERGENS BASED ON (LeDa/ALBA list): FOOD DATABASE THE NETHERLANDS - vs 2.0 2011					
Gluten	No	Yes	No	No	No
Lactose	No	No	No	No	No
Cocoa	No	No	No	No	No
Glutamate (E620-E625)	No	No	No	No	No
Chicken meat	No	No	No	No	No
Coriander	No	No	No	No	No
Corn / maize	Yes	Yes	Yes	No	No
Legumes [3]	No	No	No	No	No
Beef	No	No	No	No	No
Pork	No	No	No	No	No
Carrot	No	No	No	No	No
SENSITIVITIES					
Buckwheat and products thereof	No	No	No	No	No
Apple and products thereof	No	No	No	No	No
Banana and products thereof	No	No	No	No	No
Kiwi and products thereof	No	No	No	No	No
Orange and products thereof	No	No	No	No	No
Peach and products thereof	No	No	No	No	No
Mushrooms and products thereof	No	No	No	No	No
Yams and products thereof	No	No	No	No	No
Gelatin	No	No	No	No	No
Hyckorynuts, and products thereof	No	No	No	No	No
Pine nuts and products thereof	No	No	No	No	No
Chestnut and products thereof	No	No	No	No	No
Natural Latex	No	No	No	No	No
Allium family (Onion, garlic, shallots, chives, leek)	No	No	No	No	No
Colors (Natural & Artificial)	No	No	No	No	No
Alcohols (Spirit, Sugar, Ethyl,)	No	No	No	No	No

Umbellifareae family (Anise, caraway, parsley, etc)	No	No	No	No	No
Caffeine	No	No	No	No	No
Yeast	No	No	No	No	No
Bee pollen & honey	No	No	No	No	No
Flavors (Natural & Artificial)	No	No	No	No	No

[1] **Nuts, namely:** Almond (Prunus dulcis), Beech nut (Fagus spp.), Brazil nut (Bertholletia excelsa), Butternut (Juglans cinerea), Cashew (Anacardium occidentale), Chestnut (Chinese, American,European, Seguin) (Castanea spp.), Chinquapin (Castanea pumila), Coconut (Cocos nucifera L.), Filbert/hazelnut (Corylus spp.), Ginko nut (Ginkgo biloba L.), Hickory nut (Carya spp.), Lichee nut (Litchi chinensis Sonn.), Macadamia nut/Bush nut (Macadamia spp.), Pecan (Carya illinoensis), Pine nut/Pinon nut (Pinus spp.), Pili nut (Canarium ovatum Engl. in A. DC.), Pistachio (Pistacia vera L.), Sheanut (Vitellaria paradoxa C.F. Gaertn.), Walnut (English, Persian, Black, Japanese, California), Heartnut, Butternut (Juglans spp.) and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

[2] **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/liter in terms of the total SO_2.

Uses of Sulphur Dioxide & Sulphites:

- **Maize based sweeteners:** SO_2 is added during the wet milling processes to allow effective starch separation. It acts in the breakdown of the protein matrix of the corn kernels in which the starch granules are embedded.
- SO_2 is added to the starch milk for its bacteriostatic and anti-oxidizing effects.

For Tereos products applies ≤10mg/kg unless otherwise stated on your Product Specification.

Based on EU regulation 1169/2011 concerning the requirements with regard to allergen labelling, the presence of sulphite needs to be indicated on the label of the final food if the concentration in the final food is more than 10 mg/kg.

[3] **Legumes include:** All types of beans, all type of peas, bean sprouts, alfalfa, fenugreek, ketgang idjoe (Indonesian:mung beans), fenugreek.

[4] **Substance used to produce the dried sweetener(s):** The substance is used as a raw material, is an ingredient or is a substance present in the ingredient.

[5] Allergen labelling based on Regulation (EU) n°1169/2011.