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Gluten Free Status – N-DULGE® C1

On August 5, 2013 the FDA published the final rule to define the term “gluten-free” for voluntary use in the labeling of foods (78 FR 47154). This final rule defines the term “gluten free” to mean that the food bearing the claim:

- 1) Does not contain any one of the following:
 - a. An ingredient that is a gluten-containing grain;
 - b. An ingredient that is derived from a gluten-containing grain and that has not been processed to removed gluten; or
 - c. An ingredient that is derived from a gluten-containing grain and that has been processed to removed gluten, if the use of that ingredient results in the presence of 20 ppm or more gluten in the food;

or

- 2) Inherently does not contain gluten and any unavoidable presence of gluten in the food is below 20 ppm.

The final rule defines “gluten” as the proteins that naturally occur in a gluten-containing grain and that may cause adverse health effects in persons with celiac disease. “Gluten-containing grain” is defined as any one of the grains wheat (*Triticum*), rye (*Secale*), or barley (*Hordeum*), or their crossbred hybrids.

Based on this information, we are pleased to affirm that our N-DULGE® C1 meets the definition of “gluten-free”. Thank you for your interest in Ingredion Incorporated products.

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