



January 1, 2018

Allergen & Sensitizing Agent Information Regarding N-CREAMER® 2000

With regards to your inquiry concerning the presence of allergens and sensitizing agents in N-CREAMER® 2000, the attached table provides information concerning the presence of these materials.

Material	Contained as ingredient?
Milk ^{1,2,3}	No
Eggs ^{1,2,3}	No
Fish ^{1,2,3}	No
Crustacean shellfish ^{1,2,3}	No
Molluscs ^{2,3}	No
Tree Nuts ^{1,2,3}	No
Peanuts ^{1,2,3}	No
Legumes	No
Soybeans ^{1,2,3}	No
Wheat ^{1,2}	No
Gluten-containing Grains ^{2,3,4}	No
Sesame seeds ^{2,3}	No
Celery ³	No
Mustard ³	No
Lupin ³	No
Sulfites ^{2,3}	Yes, <10 ppm
Monosodium glutamate (MSG)	No
Hydrolyzed vegetable protein (HVP)	No
Butylated hydroxyanisole (BHA)	No
Butylated hydroxytoluene (BHT)	No
Tertiary butylhydroquinone (TBHQ)	No
Colorings ⁵	No

¹ Allergens identified by the FDA as causing serious allergic reactions in some individuals

² Priority Food Allergens identified by Health Canada

³ Allergenic foods identified in Annex IIIa of the EU Labeling Directive

⁴ Gluten-containing grains include barley, oats, rye, triticale, wheat, kamut, spelt, or their hybridized strains.

⁵ FD&C certified (including Yellow 5 & 6), titanium dioxide, carmine, artificial colorings

This product may be manufactured at a facility that uses one or more of these allergens in their processes. These facilities have Allergen Control Programs in place to prevent cross-contamination following production with an allergen component.

Thank you for your interest in Ingredion Incorporated products.

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