



BSE/TSE

Bovine Spongiform Encephalopathy/ Transmissible Spongiform Encephalopathy

Cargill Texturizing Solutions – Lecithins - EMEA

Concerns : Standard grade lecithins
De-oiled lecithins
Lecithin fractions

We, Cargill Texturizing Solutions hereby certify that our standard grade lecithins, deoiled lecithins and lecithin fractions are produced with materials of vegetable or anorganic origin.

Based on our knowledge of the manufacturing process of our products and controlled handling and storage of the raw materials, we certify that no material of animal origin is use.

Therefore we certify that there is no potential for BSE/TSE transmission from our products

This statement will be reviewed within 15 months.

Food Safety, Quality & Regulatory Management

Claims: *The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.*

Contact

Cargill Texturizing Solutions

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BSE/TSE Standard, de-oiled & lecithin fractions - EMEA
February 2016

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Extraction solvents

Cargill Texturizing Solutions

Cargill Texturizing Solutions confirm that the ingredients they manufacture and sell comply with Directive 2009/32/EC of the European Parliament and of the Council of 23 April 2009 on extraction solvents used in the production of foodstuffs and food ingredients.

We also confirm that the food additives that we manufacture and sell comply with purity criteria set up in EU Commission Regulation 231/2012 for each respective additive, including residual solvents when applicable.

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Extraction solvents
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Food contaminants monitoring

Cargill Texturizing Solutions

Cargill Texturizing Solutions (CTS) is committed to producing products that comply with all relevant legislation in the country of manufacturing. To ensure conformance to legislative requirements, all Cargill production processes undergo a periodic Hazard Analysis Critical Control Point (HACCP) assessment with the results of these studies forming the basis for the contaminant monitoring programs Cargill undertakes on its raw materials and final products.

Cargill CTS can assure its customers that the results of its contaminant monitoring program are reviewed by multidisciplinary teams in order to meet legislative and customer requirements.

Product specifications confirm conformance, where appropriate, to 1881/2006/EC, as amended, setting maximum limits for specific contaminants in food in the EU.

The contaminant monitoring programs undertaken by Cargill CTS, and the analytical results so obtained, are considered as confidential by CTS. Please be aware that although CTS does not reveal the results of its contaminant monitoring programs to third parties, other than competent authorities or certification bodies, these results are made available for review during site certification and customer audits.

Finally, Cargill CTS can confirm that its Regulatory Affairs department continues to closely monitor regulatory developments and newly emerging issues through relevant Manufacturers Associations.

This statement will be reviewed within 15 months.

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Irradiation status

All product lines

In compliance with legislation, Cargill Texturizing Solutions (CTS) does not use irradiation in its processes. The food/feed ingredients/products produced and sold by CTS are not subject to irradiation.

In addition, none of the raw materials used for the manufacturing of our products have been treated by irradiation.

To the best of our knowledge, our food/feed products are fit for human consumption with regard to the level of radioactivity.

This statement will be reviewed within 15 months.

Food Safety, Quality & Regulatory Management

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Irradiation status – All product lines
September 2016

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Melamine in foodstuffs

Cargill Texturizing Solutions

Cargill Texturizing Solutions hereby confirms that all food products manufactured and sold within the EU fully comply with Commission Regulation (EC) 1881/2006 setting maximum levels for certain contaminants in food, as amended by Regulation (EU) No 594/2012 as regards the maximum levels of melamine in foodstuffs.

Cargill Texturizing Solutions considers the deliberate adulteration of food or feed with melamine to be a criminal offence.

Cargill Texturizing Solutions considers the possibility that trace amounts of melamine may be present as a result of extraneous environmental contamination as remote and has not instigated any periodic confirmatory testing of its products.

This statement will be reviewed within 15 months.

Food Safety, Quality & Regulatory Management

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