

Product Specification Sheet

Effective Date:	2/19/2020	Supersedes:	New
Product:	Inulin Powder	Country of Origin:	Belgium or Chile
Product Code:	IN	GFSI/GMP Status:	FSSC, HACCP
Certified Organic:	No	Kosher Certified:	Yes
Gluten Free:	Gluten Free: Yes Non-GMO Status: Non-GM		Non-GMO
*Other certifications may be available from the manufacturer. Please contact your sales rep to discuss.			

Botanical Name:	Cichorium intybus
Ingredient Declaration:	100% inulin powder from chicory root
Packaging:	Food grade bag in a cardboard carton
Storage Conditions:	Store in a cool, dry place away from direct sunlight.
Retest Date:	18 months from production date

Organoleptic	Method	Specification	Test Frequency
Color	Organoleptic	White to slightly yellow	Every lot by manufacturer
Appearance	Organoleptic	Fine Powder	Every lot by manufacturer
Aroma	Organoleptic	Slightly sweet	Every lot by manufacturer
Flavor	Organoleptic	Slightly sweet	Every lot by manufacturer
Physical and Chemical	Method	Specification	Test Frequency
рН	AOAC/BAM/MFHPB	5.0-7.0	Every lot by manufacturer
Inulin	AOAC/BAM/MFHPB	<u>></u> 90%	Every lot by manufacturer
Microbiological	Method	Specification	Test Frequency
APC	AOAC/BAM/MFHPB	<u><</u> 1,000 CFU/g	Every lot
Coliforms	AOAC/BAM/MFHPB	Negative	Every lot
E. Coli	AOAC/BAM/MFHPB	Negative	Every lot
Staphylococcus	AOAC/BAM/MFHPB	Negative	Every lot
Salmonella	AOAC/BAM/MFHPB	Negative	Every lot
Listeria	AOAC/BAM/MFHPB	Negative	Every lot
Yeast	AOAC/BAM/MFHPB	<u><</u> 20 CFU/g	Every lot
Mold	AOAC/BAM/MFHPB	<u><</u> 20 CFU/g	Every lot

*Testing Protocol: Cambridge Commodities may validate manufacturer's test results using a 3rd party, accredited laboratory. COA's provided will be certified laboratory results on items indicated as tested every lot unless they are unavailable or other format, such as manufacturers COA is agreed upon in advance between the customer and CCI. Testing methods vary based on who is conducting the testing.

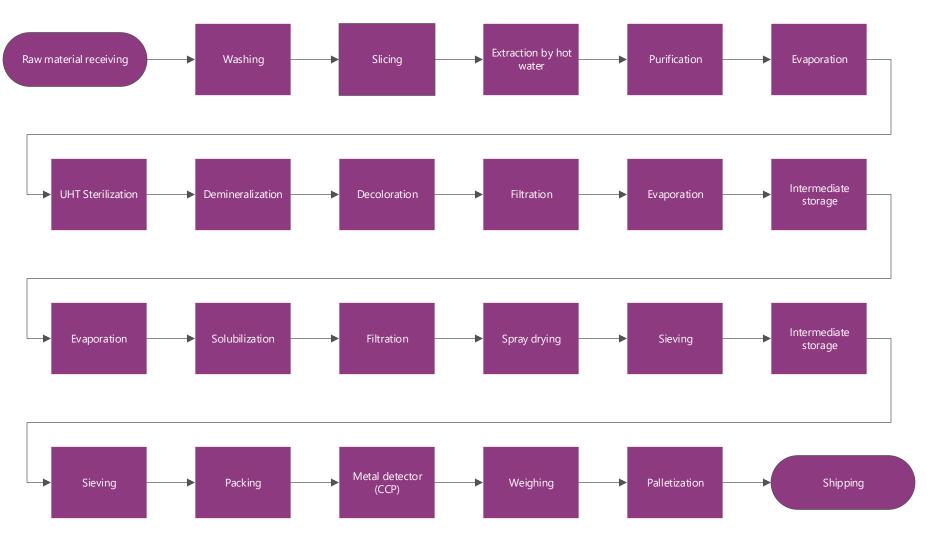


Change Log

Change:	Date:	Customer Notice:	Approved:
New	2/19/2020	No	BP









Cambridge Commodities, Inc. 3071 Venture Dr. Ste. 100 Lincoln, CA 95648 Tel: 530-273-3663 Fax: 530-273-3223 FDA# 10272501960

100g Nutritional

Product Name:	Inulin Powder
Country of Origin:	Chile or Belgium

Component	Amount per 100g
Total Calories	210
Total Fat	0
Trans Fat	0
Polyunsaturated Fat	0
Saturated Fat	0
Monounsaturated Fat	0
Protein	0
Carbohydrates	97
Sugars	8
Added Sugars	0
Fiber	89
Chloresterol	1
Sodium	2
Vitamin A	3
Vitamin C	4
Vitamin D	5
Vitamin E	6
Vitamin B1	7
Vitamin B2	8
Vitamin B3	9
Calcium	10
Potassium	11
Phosphorus	12
Copper	13
Magnesium	14
Iron	15
Zinc	16



Cambridge Commodities, Inc. 3071 Venture Dr. Ste. 100 Lincoln, CA 95648 Tel: 530-273-3663 Fax: 530-273-3223

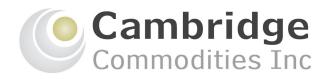
FDA# 10272501960

Allergen Declaration

Product Name:	Inulin Powder
Country of Origin:	Chile or Belgium

Allergen Components and Derivatives	Present in Product	Present in other products manufactured on the same line	Present in the same mfg facility
Milk/Dairy Products	No	No	No
Eggs	No	No	No
Wheat Products (including sources of gluten)	No	No	No
Soy	No	No	No
Peanuts	No	No	No
Tree Nuts	No	No	No
Crustaceans	No	No	No
Fish	No	No	No
Seeds (sesame, poppy, sunflower or cotton)	No	No	No
Corn	No	No	No
Mustard	No	No	No
Celery	No	No	No

Our warehouse and copacking facilities maintain handling and production systems that are physically separated, inventory is separated and proper procedures are in place to prevent cross-contamination between all products.



Gluten Free Statement

Product: Inulin Powder

The inulin powder sold by Cambridge Commodities, Inc. is naturally gluten free and an effective allergen control procedure has been implemented to avoid allergen cross contact from other gluten containing products. This product meets the requirement of gluten free at <20 ppm gluten results.

Bailey Pavusko

Bailey Pavusko – QA Specialist



Vegetarian/Vegan Statement

Product: Inulin Powder

The inulin powder sold by Cambridge Commodities, Inc. is produced to a standard in accordance with the following:

- Does not contain: meat, fish, fowl, animal by-products including bone char, eggs/egg • products, milk/milk products, or honey/honey bee products.
- Ingredients and finished products are not tested on animals. ٠
- Does not contain known animal-derived GMOs or genes used to manufacture ingredients or finished products.

Bailey Pavusko Bailey Pavusko – QA Specialist

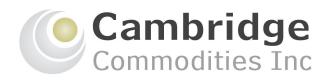


Pesticide Statement

Product: Inulin Powder

The inulin powder sold by Cambridge Commodities, Inc. is free of pesticide residue.

Bailey Pavusko Bailey Pavusko – QA Specialist



Solvent Statement

Product: Inulin Powder

There are no solvents used in the production of the inulin powder sold by Cambridge Commodities, Inc.

Bailey Pavusko

Bailey Pavusko – QA Specialist



WADA Statement

Product: Inulin Powder

The inulin powder purchased and distributed by Cambridge Commodities, Inc. does not contain nor come in contact with substances listed on the WADA prohibited substance list.

Bailsy Pavusko Bailey Pavusko – QA Specialist



Aflatoxin Statement

Product: Inulin Powder

The inulin powder sold by Cambridge Commodities, Inc. is, to the best of our knowledge, free from Aflatoxins.

Bailey Pavusko Bailey Pavusko – QA Specialist

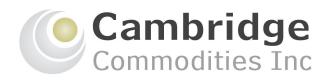


Preservative Statement

Product: Inulin Powder

There are no preservatives used in the production of the inulin powder sold by Cambridge Commodities, Inc.

Bailey Pavusko Bailey Pavusko – QA Specialist



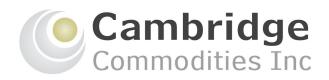
GMO Statement

Product: Inulin Powder

Cambridge Commodities, Inc. inulin powder does not contain Genetically Modified Organisms (GMO).

Bailey Pavusko

Bailey Pavusko – QA Specialist

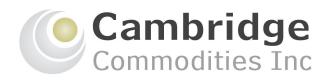


Irradiation Statement

Product: Inulin Powder

To the best of our knowledge, the inulin powder sold by Cambridge Commodities, Inc. has not been irradiated.

Bailey Pavusko Bailey Pavusko – QA Specialist



Melamine Statement

Product: Inulin Powder

The inulin powder sold by Cambridge Commodities, Inc. is, to the best of our knowledge, free from melamine.

Bailey Pavusko Bailey Pavusko – QA Specialist



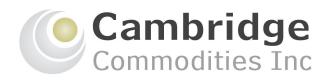
Natural Statement

Product: Inulin Powder

Cambridge Commodities, Inc. hereby attests that the inulin powder sold by Cambridge Commodities, Inc. are of natural origin.

Source Material: Chicory Root

Bailey Pavusko Bailey Pavusko – QA Specialist



Ethylene Oxide Statement

Product: Inulin Powder

Cambridge Commodities, Inc. hereby attests that no Ethylene Oxide is used during any point of the production of the inulin powder sold by Cambridge Commodities, Inc.

Bailey Pavusko

Bailey Pavusko – QA Specialist



Benzoic Acid Statement

Product: Inulin Powder

Cambridge Commodities, Inc. hereby attests that the inulin powder sold by Cambridge Commodities, Inc. is not manufactured with nor does it come in contact with benzoic acid. Additionally, there is no benzoic acid brought into our facility.

Bailey Pavusko Bailey Pavusko – QA Specialist

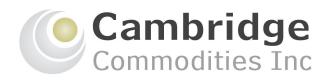


BSE/TSE Statement

Product: Inulin Powder

The inulin powder sold by Cambridge Commodities, Inc. is free from any ingredients associated with BSE (Bovine Spongiform Encephalopathy), TSE (Transmissible Spongiform Encephalopathy) or "Mad Cow Disease".

Bailey Pavusko Bailey Pavusko – QA Specialist



Sewage Sludge Statement

Product: Inulin Powder

There is no sewage sludge used in the production of the inulin powder sold by Cambridge Commodities.

Bailey Pavusko

Bailey Pavusko – QA Specialist

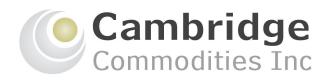


MSG Statement

Product: Inulin Powder

The inulin powder sold by Cambridge Commodities, Inc. is, to the best of our knowledge, free from Monosodium Glutamate (MSG).

Bailey Pavusko Bailey Pavusko – QA Specialist



Cruelty Free Statement

Product: Inulin Powder

Cambridge Commodities, Inc. only sources cruelty free ingredients. Our inulin powder is not produced using animal ingredients or labor nor is it tested on animals.

Bailey Pavusko

Bailey Pavusko – PCQI/QA Specialist



Ready to Eat (RTE) Statement

Product: Inulin Powder

The inulin powder sold by Cambridge Commodities, Inc. is considered ready to eat and does not require any further processing.

Bailey Pavusko

Bailey Pavusko – QA Specialist



FoodChain ID Standard Ingredient Form

This form facilitates the verification process for enrolled participants. The Non-GMO Project (NGP) Standard requires FoodChain ID to assess all potential GMO (*) risk ingredients, including highly processed ingredients and sub-ingredients. Detailed information from suppliers is required and highly appreciated. Thank you for your cooperation.

<u>Instructions</u>: This form should be used with the latest version of <u>Adobe Reader</u>. The manufacturer of this ingredient should complete, sign and return this form to enrolled participant. In turn, the participant should upload the completed form to their record.

Ingredient name:	
Ingredient Manufacturer name:	

1. Is this ingredient 95+% Certified Organic?

2.	Has this ingredient been verified as a product through the Non-GMO Project Product Verification
	Program?

□Yes □No

□Yes □No

If you have answered YES to question 2, please answer 2.1, 2.2, and 2.3. Then skip to the end of this document and fill out the signature section. If you have answered NO, please proceed to question 3.

- 2.1 The NGP verified product name should be listed either on the NGP website or on the addendum of the NGP Certificate. If the NGP verified product is not listed on the NGP website, please provide the NGP Certificate with addendum.
- 2.2 Please provide name of customer to whom you are selling your NGP verified product below:

2.3 Is any third party receiving and/or handling the NGP verified product in permeable^{*} form?

□Yes □No

*Permeable form: handling of NGP verified product in unsealed form.

3. Ingredient properties (check either box A or B, displayed below)

□ A. The ingredient consists of a single input ("mono"). **Please identify the single raw material source (e.g. flax seed)**: _______. Select this option only if this is a 100% single ingredient and does **not** contain (or is used to process) any additives (i.e. preservatives, carriers, anti-caking agents, etc.) or processing aids (enzymes, solvents, extractants, microorganisms, etc.) in its manufacturing process.

If you checked box A, please skip question 4.

□ B. The ingredient contains multiple inputs ("compound"). Select this option if the ingredient contains more than one input.

4. In the table displayed below, list all of ingredient's raw materials, additives, incidental additives, processing aids² and fermentation media/substrates and any other inputs that are used in the manufacturing process of the ingredient.



Examples include but are not limited to anti-caking agents in salts and standardizing agents in powders, solvents in extracts, all processing aids, including enzymes, microorganisms and extractants, as well as additives like preservatives, carriers, pH adjusters and antioxidants in oils.

Sub-ingredient name	Identify all inputs used in manufacturing of sub-ingredient(s) or indicate that sub-ingredient is 100% raw material	Is this input a processing aid*?
Example: Sunflower Oil	Example: 100% Sunflower seeds OR sunflower seeds, citric acid and vitamin E.	Check the box if the ingredient is a processing aid.

□ Additional rows needed and supplementary list is attached. (Please sign and date supplemental list.)

* Fermentation microorganisms are not considered processing aids for purposes of the Non-GMO Project Standard.

The following questions apply to the ingredient itself, and if a compound, to ALL its sub-ingredients and/or inputs used to produce its sub-ingredients. These should be fully disclosed in the table above (including any proprietary formulation).

	Is this ingredient or its sub-ingredients, including inputs used to produce them, microbial or produced with a microbial culture? (Please select YES even if microorganism has been removed or degraded in finished fermented or processed material) Please list ingredient/sub-ingredient(s) and/or all inputs to which your response applies:					
	If you have answered Yes to question 5.1 please answer the following questions:					
	5.2 Are any of the micro-organisms viable? ³					
	<i>If No,</i> please explain how micro-organisms are rendered non-viable (describe processes used):					
	5.3 Is/are the input(s) present in purified ⁴ form? \Box Yes \Box No					
	If Yes, please identify the purified inputs and processes involved in purification:					
	additional information about requirements for cultured/microbially processed ingredients that contribute 0.5% or greater to a finished pro Illed in the Non-GMO Project Product Verification Program (discounting salt and water), request Annex II of this form.	— duct				
6.	Is this ingredient or its sub-ingredients, including inputs used to produce them, either enzymes or produced with the help of enzymes?					
	□Yes □No					

(Please select YES even if enzyme has been removed or degraded in finished fermented or processed material).



Please list ingredient/sub-ingredient(s) and/or all inputs to which your response applies:

7.	Is this ingredient or its sub-ingredients, including inputs used to produce them, a product of synthetic
	biology (<i>i.e.</i> produced with synthetically created nucleic acid sequences and/or genes)?
	□Yes □No

If Yes: Please list all ingredient/sub-ingredient(s) and/or all inputs to which your response applies:

8. Is this ingredient or its sub-ingredients, including inputs used to produce them, derived from animal sources (e.g. dairy, meat, eggs, bee products, wool/hides, etc.)?

If Yes:	

Answer the following for each animal-derived input (ingredient, sub-ingredient or any inputs used in processing):

- Is rBGH, rBST (recombinant bovine growth hormone or recombinant bovine somatotropin) administered to the livestock?
 Yes
- Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their progeny) used?
 Yes
- Are Bee products, viz. honey, bee pollen, etc., used?

If Yes, for additional information about requirements for bee products that contribute 0.5% or more to a finished enrolled NGP product (discounting salt and water), request Annex III of this form.

9. Is the ingredient or any sub-ingredients derived from alfalfa, canola, corn, cotton, papaya, soy, sugar beets, yellow summer squash, or zucchini? (Disclosure of this information is required.)

□Yes □No

□Yes □No

□Yes □No

If you selected Yes to questions 5, 6, 7, 8 or 9, complete the following table for applicable ingredient, sub-ingredients and/or inputs used to produce the sub-ingredient:

•	0		Please check any of			of	Complete this section only if you answer Yes to Q9										
ingredient name/Input	of the	Organic or	r the following for														
name used to produce	finished	other Non-	- which you answered			red	Cro	p so	urc	e an	d co	oun	tries	s/reg	ion	s of origin	
Sub-ingredient	ingredient	GMO	Yes														
	(discounting	certificate	Q5	Q6	Q7	Q8	Q9	А	0	С	С	P	S	S	Y	Z	
	salt and	(i.e. IP)?						Alfalfa	Canola	Corn	Cotton	ap	Soy	gu	Yellow Souash	ucc	
	water) if	If Yes						lfa	ola		on	Рарауа		ar E	w S sh	hir	Countries and/or regions
	known	provide												Sugar Beets	Yellow Summe Souash		
		<u>certificate</u>												ts	Ime		of origin
		with													÷		
		addendum															

 $\hfill\square$ Additional rows needed and supplementary list is attached.



For additional information about requirements for reclassifying high GM risk crop ingredients to low GM risk designation as a result of exclusive procurement from GMO free countries/regions, request Annex IV of this form.

10. For any waterborne ingredient or sub-ingredient,⁵ algae/microalgae,⁶ fish or other water dwelling organism, please specify whether it is wild harvested/wild caught or cultivated⁷/farmed.⁸ Please disclose this information for each supplier used.

Input name(s) (e.g. Spirulina):	wild harvested/wild caught?	□Yes	□No
Input name(s):	_ wild harvested/wild caught?	□Yes	□No

If cultured algae accounts for more than 0.5% of final product (discounting salt and water), additional information about nutrients/substrates will be required; please request Annex II.

¹GMO or genetically modified organism: A plant, animal, microorganism, or other organism whose genetic makeup has been modified using recombinant DNA methods (also called gene splicing), gene modification, or transgenic technology. Cloned animals and their progeny are also considered GMOs under this Standard, as are the products of synthetic biology.

²Processing Aid: An input that is (1) added during the processing of the product but is removed in some manner from the product before it is packaged in its final form; (2) added during the processing of the product and converted into constituents normally present in the product and which does not significantly increase the amount of the constituents naturally found in the product; or (3) added to the product for its technical or functional effect during processing but is present in the finished product at insignificant levels and does not have any technical or functional effect in the finished product.

³Viable microbe: a microbe that performs metabolic functions and reproduces/multiplies itself.

⁴Purified material: an ingredient is considered purified if it has been extracted from other molecules, elements, or systems where found or produced and its impurities have been removed so that they have no technical effect.
⁵Waterborne ingredient or sub-ingredients: include but are not limited to 'sea vegetables,' 'fruits' or other freshwater inputs.

⁶Algaes/microalgaes: chlorella or spirulina species etc.

⁷Cultivated: for algaes.

***Farmed:** for fish or other waterborne animals.

Please sign to attest that your answers to the above questions are true and accurately rendered. Acceptable signature forms include handwritten signatures, hand signature images, and typed names with a company seal or electronic/digital script signatures; a printed name alone will not suffice as signature.

Signature (Manufacturer)

Printed name

Position	Title	

Date _____

Company Name