



Ingredion Incorporated
5 Westbrook Corporate Center
Westchester, Illinois 60154
United States
t: +708-551-2600
w: ingredion.com

May 29, 2019

Certificate of Non-GMO Compliance

We are pleased to confirm that the products listed below are not derived from genetically modified organisms (GMOs).

These products are considered not genetically modified or derived from a genetically modified organism as defined by the EC regulations 1829/2003 and 1830/2003EC on labeling and traceability of genetically modified food and feed and any amending legislation.

Thank you for your interest in Ingredion Incorporated's products.

North America Quality Assurance

Westchester, IL
Ingredion Incorporated

Q-NATURALE® 100 (17955900)
Q-NATURALE® 100V (17955904)
Q-NATURALE® 200 (17955901)
Q-NATURALE® 200V (17955903)
Q-NATURALE® 300 (17955902)



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January 1, 2018

Allergen & Sensitizing Agent Information
Q-NATURALE® 100V, Q-NATURALE® 200V

With regards to your inquiry concerning the presence of allergens and sensitizing agents in Q-NATURALE® 100V and Q-NATURALE® 200V, the attached table provides information concerning the presence of these materials.

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

Kellie Campbell

Ingredion Incorporated
Westchester, IL 60154

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Next Review Date: January 1, 2021



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December 26, 2017

RE: Q-NATURALE[®] 200 and Q-NATURALE[®] 200V

We are writing in response to your request for an ingredient statement or percent breakdown for the above mentioned products. Q-NATURALE[®] 200 and Q-NATURALE[®] 200V are the purified extract of the Chilean Soap Bark Tree (*Quillaja saponaria* Molina). We are pleased to inform you that these products are 100% *Quillaja saponaria* extract.

Ingredients

78-80% w/w water

20-22% w/w *Quillaja saponaria* extract soluble solids

Thank you for your interest in Ingredion's products.

Kellie Campbell

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Q-NATURALE® 200V I7955903

Q-NATURALE® is a natural emulsifier extracted from Quillaja trees. It is recommended to replace gum Arabic in flavor emulsions. Some other key qualities of Q-NATURALE® are ease of use, very low usage level, high oil loading, fine emulsion particle size, and stable in alcoholic beverages.

Chemical and Physical Properties

	Min.	Max.
pH	3.7	4.2
Moisture (loss on drying)%	78.0	80.0
Saponin (dry basis)%	65.0	75.0

Physical Appearance

	Typical
Color	Amber
Form	Liquid

Microbiological Limits

	Max.
Aerobic Plate Count/g	10,000
Yeast/g	200
Mold/g	200

Nutritional Data/100 g

	Typical
Calories	80
Calories from fat	1
Total Fat, g	0.16
Saturated Fat, g	0.07
Trans Fat, g	<0.01*
Cholesterol, mg	<0.8*
Sodium, mg	88
Total Carbohydrate, g	19.4
Dietary Fiber, g	1
Total Sugars**, g	<0.35*
Added Sugars, g	0
Other Carbohydrate, g	18.05
Protein, g	0.3
Vitamin D, mcg	<4*
Calcium, mg	125
Iron, mg	1.6
Potassium, mg	190
Ash, g	0.9

* Not present at Limit of Quantification.

** "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

Note: Natural extracts vary in content throughout the year. Results shown are for specific to specific batch and will vary from lot to lot.

While this information is typical of Q-NATURALE® 200V it should not be considered as a specification.

Certification

Kosher pareve
Halal

Packaging and Storage

Q-NATURALE® 200V is packaged in plastic bottles or HDPE pails. Q-NATURALE® 200V should be stored in a clean, dry area at ambient temperature in the unopened originally sealed container.

Shelf Life

The best before date for Q-NATURALE® 200V is 24 months from the date of manufacture.

Regulatory Data

Source *Quillaja saponaria* Molina

United States

FDA Regulation	21 CFR 172.510 FDA GRAS notification GRN 165 FEMA No.2973 (1965, 2014)
Labeling	Water, Quillaia extract

Canada

CFDA Regulation	B.16.100, Table IV (effective March 4, 2016)
Labeling	Water, Quillaja extract

Features and Benefits

Q-NATURALE® comes in a liquid form and instantly disperses requiring no over-night hydration unlike gum arabic. It can replace gum arabic at much lower usage levels for a wide range of oil loads. It is grown using sustainable agricultural practices. Q-NATURALE® meets Non-GMO and is manufactured at ISO certified facility. Q-NATURALE®'s excellent emulsification property also offers the ability to create high oil load emulsions. It is easy to formulate within a broad range of pH, temperatures and has excellent long-term room/cold temperature stability. Q-NATURALE® offers a clean label, superior and consistent technical performance, and a reliable supply chain.

Effective Date: December 12, 2017

Next Review Date: December 12, 2020

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

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1600 – 90 Burnhamthorpe Rd., West
Mississauga, Ontario L5B 0H9
Canada
905.281.7950

www.ingredion.us

INGREDIENTS:
Water, quillaja extract



Ingredion Incorporated
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Westchester, IL 60154
1-708-551-2600
www.ingredion.com
Product of Chile

Q-NATURALE® 200V Emulsifier

Quillaja Extract
NATURAL

Batch No.:

Best Before:

Refrigerate on opening. Best before date
applies to original unopened containers.

Net Contents: 20 kg



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January 1, 2018

Gluten Free Status – Q-NATURALE® 100, Q-NATURALE® 100V, Q-NATURALE® 200, Q-NATURALE® 200 V, and Q-NATURALE® 300

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 product listed above meets the definition of “gluten-free”. Thank you for your interest in Ingredion Incorporated products.

Kellie Campbell

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CENTRO ISLÁMICO DE CHILE
DEPARTAMENTO HALAL

HALAL PRODUCT CERTIFICATE

Certificate Nº: 03-032019

Date: 15 March, 2019

Granted To: **NATURAL RESPONSE S.A.**

Location: Quilpué, Chile.

Centro Islámico de Chile certifies that the following products are Halal.

Products:

- | | |
|--|---------------------|
| - QL 1000 /QUILLAJA EXTRACT/ FOAMATION Q/ QUILLAJA M/FOAMATION EX/ FOAMATION FCB | QUILLAJA EXTRACT Q/ |
| QUILLAJA EXTRACT COKE | |
| - QUILLAJA EXTRACT NP/FOAMATION EX NP | Q NATURALE 100 |
| - ANDEAN Q ULTRA/ QUILLAJA ULTRA/QL 25/ FOAMATION PC Q ULTRA | Q NATURALE 200 |
| - ANDEAN Q ULTRA NP/ QUILLAJA ULTRA NP | Q NATURALE 300 |
| - QUILLAJA ULTRA ORGANIC/ANDEAN Q ULTRA ORGANIC/ QL 25 ORGANIC/ FOAMATION PC Q ULTRA ORGANIC/ FOAMATION PC | Q NATURALE 100 V |
| QDP ULTRA ORGANIC | Q NATURALE 200 V |
| - FOAMATION Q NP/ FOAMATION Q 200 | |
| - QD 100/ QUILLAJA DRY 100/DK SAPONIN/ FOAMATION Q DRY/FOAMATION EX DRY NP/FOAMATION EX DRY | |
| - ANDEAN QDP ULTRA ORGANIC | |
| - WSAP/WSAP M | QP UF 300 |
| - EVADRY 30/FOAMATION QB DRY | CBE 10B |
| - VXSAP | SUPER SAP |
| - NOVOSAP | QPSAP ULTRA |
| - ULTRA DRY 100Q/ SAPONIN ULTRADRY 100Q/DK SAPONIN ULTRA/ULTRA DRY 100Q NP/Q NATURALE 200 DRY/Q NATURALE | DIAGNOSAP |
| DRY NP/Q NATURALE 200 DRY NP | |

This certificate is valid until **15 March, 2020** and subject to renewal at that time.

Kamel Sufan S.
President
Centro Islámico de Chile

Yusuf G. Hoosen
Halal Certification Dept.
Centro Islámico de Chile



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B" H
הרבנות הראשית לצ"לה
הרב יצחק שקד

CERTIFICATE OF KASHRUT

THIS IS TO CERTIFY THAT THE FOLLOWING PRODUCTS LISTED BELOW
PREPARED BY "**NATURAL RESPONSE S.A**" LOCATED AT AVENIDA INDUSTRIAL
1970, QUILPUE SANTIAGO CHILE AND DISTRIBUTED BY DESERT KING
INTERNATIONAL AND INGREDION INCORPORATED ARE MANUFACTURED UNDER
OUR SUPERVISION **AND THEY ARE KOSHER**

QL 1000 /QUILLAJA EXTRACT/ FOAMATION Q/ QUILLAJA M/FOAMATION Ex/ FOAMATION FCB	QUILLAJA EXTRACT C/ QUILLAJA EXTRACT COKE
QUILLAJA EXTRACT NP/FOAMATION Ex NP	Q NATURALE 100
ANDEAN Q ULTRA/ QUILLAJA ULTRA/QL 25/ FOAMATION PC Q ULTRA	Q NATURALE 200
ANDEAN Q ULTRA NP/ QUILLAJA ULTRA NP	Q NATURALE 300
QUILLAJA ULTRA ORGANIC/ANDEAN Q ULTRA ORGANIC/ QL 25 ORGANIC/ FOAMATION PC Q ULTRA ORGANIC/ FOAMATION PC QDP ULTRA ORGANIC	Q NATURALE 100 V
FOAMATION Q NP/ FOAMATION Q 200	Q NATURALE 200 V
QD 100/ QUILLAJA DRY 100/DK SAPONIN/ FOAMATION Q DRY/FOAMATION Ex DRY NP/FOAMATION Ex DRY	ANDEAN QDP ULTRA ORGANIC
WSAP/WSAP M	QP UF 300
EVADRY 30/FOAMATION QB DRY	CBE 10B
VAXSAP	SUPER SAP
NOVOSAP	QPSAP ULTRA
ULTRA DRY 100Q/ SAPONIN ULTRADRY 100Q/DK SAPONIN ULTRA/ULTRA DRY 100Q NP/Q NATURALE 200 DRY/Q NATURALE DRY NP/Q NATURALE 200 DRY NP	DIAGNOSAP

THIS CERTIFICATION IS VALID THROUGH **JANUARY OF 2020** AND IS SUBJECT TO
RENEWAL AT THAT TIME.

ח"ס" ר' יצחק שקד ראש הרבנות הראשית לצ"לה

ITZHACK SHAKED
RABBI OF THE JEWISH ORTHODOX
COMMUNITY OF CHILE



Av. Padre Hurtado Norte 1755 Vitacura - Santiago - Chile
Fono - (56-2) 2217-1402
E-mail rabbishaked@gmail.com

Santiago, Chile , January 2019



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October 26, 2018

Manufacturing Site and Statement of Origin

Ingredion Incorporated is pleased to inform you that the products sold to customers in the United States and Canada listed below are manufactured by Desert King International at their Natural Response S.A. plant, located at:

Natural Response S.A,
Avenida Industrial 1970
Quilpue, Chile

The country of origin of source material, Quillaja trees, is Chile.

Product	PIN	H.S. Tariff Classification	Country of Origin
Q-NATURALE® 100	17955900	1302.19	Chile
Q-NATURALE® 100V	17955904	1302.19	Chile
Q-NATURALE® 200	17955901	1302.19	Chile
Q-NATURALE® 200V	17955903	1302.19	Chile
Q-NATURALE® 300	17955902	1302.19	Chile

These products do not qualify as originating goods under NAFTA.

The H.S. Tariff Classification provided is offered in good faith. The importer of record is responsible for using reasonable care to correctly classify merchandise.

This certification is valid through December 31, 2020 unless revoked or amended in writing.

Thank you for your interest in Ingredion's products.

North America Quality Assurance

Westchester IL
Ingredion Incorporated



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May 29, 2019

LOT CODE EXPLANATION

Q-NATURALE® is the purified natural extract of the Chilean Soap Bark Tree (*Quillaja Saponaria Molina*).

Lot code Example: XXXXXXYY

XXXXXX=manufacture date DDMMYY

YY=Sequence number 2 or 4 digits

Thank you for your interest in Ingredion Incorporated products.

North America Quality Assurance

Ingredion Incorporated

Westchester, IL 60154

NAQuality.Documents@ingredion.com



CERTIFICATE



This is to certify that the food safety management system of the company

Natural Response S.A.

Quilpué

Avenida Industrial 1970, Quilpué
Región de Valparaíso
Chile

has been assessed and determined to comply with the requirements of

Food Safety System Certification (FSSC) 22000 (Version 4.1)

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2005, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements
(Version 4.1).

This certificate is applicable for the scope of:

Production of extracts of Quillaja saponaria (liquid and dry), from the reception of the raw material to the dispatch of finished product, including the external process of spray drying and storage of off-site finished product, for use as a food grade additive.

Category: K

Date of initial certification	2016-02-21
Certification decision	2019-04-01
Date of audit	2019-01-24
(Re)Issuing date	2019-04-01
This certificate is valid until	2021-06-29
Registration no.	60350008 FSSC V4
Frankfurt am Main	2019-04-01



DQS CFS GmbH
German Association for Sustainability

Dr. Sied Sadek
Managing Director

MANAGEMENT SYSTEM CERTIFICATE

Certificate No:
245644-2017-AQ-CHL-RvA

Initial certification date:
09, September, 2005

Valid:
22, July, 2017 - 15, September, 2018

This is to certify that the management system of

NATURAL RESPONSE S.A.

Avda. Industrial 1970, Quilpué, Valparaíso, Chile

Has been found to conform to the Quality Management System standard:

ISO 9001:2008

This certificate is valid for the following scope:

Research, development and production of quillay natural extracts for use in animal feed, food and special products.

Investigación, desarrollo y producción de extractos naturales de quillay para uso en alimentación animal, humana y productos especiales.

Place and date:
São Paulo, 13, September, 2017



The RvA is a signatory to the IAF MLA

For the issuing office:
DNV GL – Business Assurance
Av Alfredo Egydio de Souza Aranha, 100 -
Bloco D- 3º andar - Vila Cruzeiro, São
Paulo, SP, Brazil

Mauricio Venturin
Management Representative

Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid.

ACCREDITED UNIT: DNV GL Business Assurance B.V., ZWOLSEWEG 1, 2994 LB, BARENDRECHT, NETHERLANDS. TEL: +31102922689. assurance.dnvgl.com