

Allergens and Sensitizing Agents

National Sugar Marketing's (NSM) sugar products are protein-free carbohydrates manufactured in facilities that do not process known allergens. Sugar processing and handling facilities implement programs to ensure an allergen-free product through verifying the allergen-free status of processing aids and maintenance chemicals, maintaining allergen awareness training, and enforcing eating exclusion programs. The following industry-identified allergens have been considered and are not processed at sugar processing and handling facilities, nor are components in processing aids, lubricants, or raw materials:

Egg	Fish	Gluten/Gliadin	Wheat
Milk or Dairy	Mustard	Peanut	Sesame
Shellfish (Crustaceans)	Shellfish (Mollusks)	Soy & Soy Derivatives	Celery
Legume / Lupin	Buckwheat	Bee Pollen/Propolis	Mango
Royal Jelly	Peach	Pork	Tomato
Tree nuts	Coconut		

Sugar processing facilities perform annual third-party testing to verify the absence of FDA-identified allergens, including wheat, soy, peanut, milk, egg, nut, shellfish, fish, and sesame. Allergens are also not identified as a hazard requiring preventive control in any sugar handling facilities per 21 CFR 117.

Artificial flavors, artificial sweeteners, and color additives are not employed in sugar production, nor are any preservatives used. Products marketed by NSM are also free from dyes, diacetyl, monosodium glutamate (MSG), garlic, onion, seeds, hydrolyzed protein, caffeine, and cinnamon. The sugar processing equipment is employed only for sugar products, including the manufacture of powdered sugar. Powdered sugar contains three to five percent corn starch as an anticaking agent.

Sugar products do contain trace sulfite residues from added sulfur dioxide during processing. Typical sulfite levels are 2 to 5 ppm, well below the 10-ppm minimum mandated by the FDA for inclusion on ingredient statements [21 CFR 101.100(a)(4)]. Producing factories routinely analyze sugar for sulfur dioxide via a titrimetric method verified by an ISO 17025-certified 3rd party laboratory employing the Rosaniline Colorimetric Method [ICUMSA GS2-33 (2011)]. Facility labs routinely participate in proficiency testing and method validation to ensure reporting accuracy.

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