



November 2, 2023

**Allergen & Sensitizing Agent Information – FOAMATION™ Q, FOAMATION™ EX, FOAMATION™ QY50**

With regards to your inquiry concerning the presence of allergens and sensitizing agents in FOAMATION™ Q, FOAMATION™ EX, FOAMATION™ QY50 foaming agents. The attached table provides information concerning the presence of these materials.

Material	Contained as ingredient?	Present at plant?
Milk <sup>1,2,3</sup>	No	No
Eggs <sup>1,2,3</sup>	No	No
Fish <sup>1,2,3</sup>	No	Yes
Crustacean shellfish <sup>1,2,3</sup>	No	No
Molluscs <sup>2,3</sup>	No	No
Tree Nuts <sup>1,2,3</sup>	No	No
Peanuts <sup>1,2,3</sup>	No	No
Legumes	No	No
Soybeans <sup>1,2,3</sup>	No	No
Wheat <sup>1,2</sup>	No	No
Gluten-containing Grains <sup>2,3,4</sup>	No	No
Sesame seeds <sup>1,2,3</sup>	No	No
Celery <sup>3</sup>	No	No
Mustard <sup>3</sup>	No	No
Lupin <sup>3</sup>	No	No
Sulfites <sup>2,3</sup>	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 <sup>5</sup>	No	No

<sup>1</sup> Allergens identified by the FDA as causing serious allergic reactions in some individuals

<sup>2</sup> Priority Food Allergens identified by Health Canada

<sup>3</sup> Allergenic foods identified in Annex IIIa of the EU Labeling Directive

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

<sup>5</sup> 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.

*North America Quality Assurance*

IngredionIncorporated  
 Westchester, IL 60154