

Certificate US22/00000041

The Food Safety Management System of

Ingredion, Inc.

145 Presque Isle Street, Fort Fairfield, ME, 04742, United States

has been assessed and certified as meeting the requirements of

Food Safety System Certification FSSC 22000

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS22002-1:2009, ISO/TS22002-5:2019 and Additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for the scope of

Refining process (hydrating, micro treatment, washing dewatering and drying) of raw potato cake to potato starch for food application.

Food Category CIV - Processing of ambient stable products

This certificate is valid from 03 August 2022 until 03 August 2025 and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 03 August 2022

Issue date 05 August 2022

Issue 1. Certified since 03 August 2022

Authorised by



SGS United Kingdom Ltd

Rossmore Business Park, Ellesmere Port, Cheshire, CH65 3EN, UK

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Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.



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