



CHURCH & DWIGHT CO., INC.

500 Charles Ewing Boulevard
Ewing, New Jersey 08628

(800) 221-0453
www.ahperformance.com

June 19, 2024

To Whom It May Concern:

Re: Kudos Blends Limited KODA™ 100 MB Potassium Bicarbonate

Kudos Blends Limited employs allergen control measures to prevent contamination and/or cross-contamination of products as follows. In addition to controls mentioned below, compliance is verified through weekly production and warehouse GMP audits and quarterly Housekeeping & Hygiene Audits.

Peanuts, nuts and sesame seeds:

Not permitted on site. Controlled through employee training and hygiene policies.

Wheat and gluten:

Wheat and gluten are permitted on site. Wheat flour is used as an ingredient in certain products. Gluten-free (GF) and gluten-containing products are manufactured in separate production facilities. The risk of allergen cross-contamination is controlled through dedicated GF warehouse area & production unit, employee training on key allergen procedures and further controlled by employee/visitor/contractor hygiene procedures.

- All products containing wheat flour are labelled as 'Contains Gluten'
- Only products produced in gluten-free conditions are labelled as 'Gluten-Free'

All other allergens*:

All other allergens are permitted on site, but only in non-production and non-warehousing areas. This is controlled through employee training and employee/visitor/contractor hygiene procedures.

**Annex II of the EU Food Information for Consumers Regulation No.1169/2011 and Commission Delegated Regulation (EU) No. 78/2014 amending Annex II to Regulation (EU) No 1169/2011. Annex II outlines the 14 allergens (and products thereof) that must be labelled or indicated as being present in foods and are:*

- Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats
- Crustaceans for example prawns, crabs, lobster, crayfish
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk (including lactose)
- Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
- Celery (including celeriac)
- Mustard
- Sesame
- Sulphur dioxide/sulphites, where added at a level above 10mg/kg or 10mg/L in the finished product. This can be used as a preservative in dried fruit
- Lupin, which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
- Molluscs like mussels, whelks, oysters, snails and squid



Allergy Data

ALLERGENS	PRESENT IN THE PRODUCT AS AN INGREDIENT?		PRESENT ON THE SAME LINE?		PRESENT IN FACILITY?		COMMENTS
	YES	NO	YES	NO	YES	NO	
Allergen information provided in accordance with Regulation (EU) No 1169/2011 – Annex II and its amendment Regulation (EU) No 78/2014 relating to Food Information to Consumers							
Cereals containing gluten and products thereof		X		X		X	Manufactured in a dedicated GF facility. Wheat flour is used in a segregated facility onsite. Strict allergen controls are in place.
Celery and products thereof		X		X		X	
Crustaceans and products thereof		X		X		X	
Eggs and products thereof		X		X		X	
Fish and products thereof		X		X		X	
Lupin and products thereof		X		X		X	
Milk and products thereof		X		X		X	
Molluscs and products thereof		X		X		X	
Mustard and products thereof		X		X		X	
Nuts and products thereof		X		X		X	
Peanuts and products thereof		X		X		X	
Sesame seeds and products thereof		X		X		X	
Soybeans and products thereof		X		X		X	
Sulphur dioxide (sometimes known as sulphites and expressed as SO ₂) of concentrates of more than 10mg/kg or 10mg/litre		X		X		X	



Other Intolerances/Cross Contamination Data

	PRESENT IN THE PRODUCT?		PRESENT ON THE SAME LINE?		PRESENT IN FACILITY?		COMMENTS
	YES	NO	YES	NO	YES	NO	
Maize or derivatives		X		X	X		Maize and maize derivatives from IP-certified sources
Additives	X		X		X		See raw materials
Preservatives		X		X	X		Preservatives (potassium sorbate & calcium propionate) used on a separate production line
Antioxidants or BHA/BHT		X		X		X	
Enzymes		X		X		X	
Acrylamide		X		X		X	
Sweeteners		X		X		X	
Colours – artificial or natural		X		X		X	
Flavours – artificial or natural		X		X		X	
Meat or derivatives		X		X		X	
Animal products		X		X		X	
Fruit or derivatives		X		X		X	
Vegetables or derivatives		X		X		X	
Latex		X		X		X	
Hydrogenated fat		X		X		X	
Trans fat		X		X		X	

Please feel free to contact me with any questions.

Regards,

Michelle Maddox
Manager, Technical Service
640-230-0901
michelle.maddox@churchdwight.com