

January 31, 2025

To Whom It May Concern:

Re: Food Safety (HACCP) Plans - Sodium Bicarbonate

Please be advised that Food Safety (HACCP) Plans consistent with good manufacturing practices under 21 CFR 117 have been developed and implemented at the Church & Dwight Co. Inc. sodium bicarbonate manufacturing facilities located in Old Fort, Ohio and Green River, Wyoming.

The risk analysis concludes that the only significant risk is the potential for metal contamination.

The sole Preventive Control (CCP) at both plants is metal detection with limits set for ferrous, nonferrous and stainless steel at 2.5mm or less. Monitoring is constant and when levels are exceeded management / quality are notified. Verification takes place at the beginning of each shift. All data is recorded.

Details of the Food Safety / HACCP Plan are available for review during an on-site audit.

Feel free to contact me with any questions.

Regards,

Michelle Maddox

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