Product Specification



Product Name: MCT (MEDIUM CHAIN TRIGLYCERIDE)

Vigon Code: 507177

CAS Number: 73398-61-5

FEMA Number:

Characteristic:	Specification:	
Acid Value	0.000	0.100
C10 Composition %	35.00	45.00
C8 Composition %	55.00	65.00
Color Test	0.00	50.00
Moisture%	0.00	0.15
Odor	ODORLESS	
Saponification Value	325.00	345.00
Color/appearance	LIGHT YELLOW	LIQUID.

Additional Product Information:

Flash Point: >200 °F

Shelf Life: 36 Months

Storage Conditions: Stable when stored in its original package, tightly sealed in a cool (46-90°F) and dry location out of direct heat and light.

Effective Date: September 20, 2016

Printed Date: May 18, 2017



507177 MCT OIL

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1. IDENTIFICATION Product Description: MCT OIL 73398-61-5 CAS# Other means of identification 507177 Vigon Item # Recommended use Concentrated aromatic and flavor ingredient which may be used in flavor and fragrance compounds according to legal and IFRA or FEMA GRAS/FDA guidelines. **Recommended restrictions** For Manufacturing Use Only 24 Hour Emergency Response Information Company INFOTRAC (ACCT# 78928); Vigon International, Inc. 1-800-535-5053 WITHIN THE U.S.A. 127 Airport Road 1-352-323-3500 OUTSIDE THE U.S.A. E. Stroudsburg, PA 18301 For information call: 570-476-6300 Web Site: www.vigon.com Manufacturer/Importer/Supplier/Distributor information Manufacturer Company name Vigon International, Inc. 127 Airport Road Address E. Stroudsburg, PA 18301 **United States** Telephone For information call: 570-476-6300 Website www.vigon.com E-mail Not available. Emergency phone number **INFOTRAC** (ACCT# 78928); WITHIN THE U.S.A. 1-800-535-5053 1-352-323-3500 OUTSIDE THE U.S.A. 2. HAZARD(S) IDENTIFICATION Not aloogified

Physical hazards	Not classified.
Health hazards	Not classified.
Environmental hazards	Not classified.
Label elements	
Hazard symbol	None.
Signal word	None.
Hazard statement	The substance does not meet the criteria for classification.
Precautionary statement	
Prevention	Observe good industrial hygiene practices.
Response	Wash hands after handling.
Storage	Store away from incompatible materials.
Disposal	Dispose of waste and residues in accordance with local authority requirements.



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Hazard(s) not otherwise classified (HNOC)	None known.		
Supplemental information	None.		
3. COMPOSITION/INFORM	ATION ON INGREDIENTS		
Substances			
Chemical name	Common name and synonyms	CAS number	%
CAPRYLIC/CAPRIC TRIGLYCERIDE		73398-61-5	100
4. FIRST-AID MEASURES			
Inhalation	If breathing is difficult, remove to fresh air an For breathing difficulties, oxygen may be nec persist.		-
Skin contact	Take off immediately all contaminated clothin persists. Wash skin thoroughly with soap and	-	ation develops and
Eye contact	Remove contact lenses, if present and easy to do. Get medical attention if irritation develops and persists. Promptly wash eyes with plenty of water while lifting the eye lids.		
Ingestion	Call a physician or poison control center immediately. If swallowed, rinse mouth with water (only if the person is conscious). Do not induce vomiting. If vomiting occurs, the head should be kept low so that stomach vomit doesn't enter the lungs.		
Most important symptoms/effects, acute and delayed	Direct contact with eyes may cause temporar	ry irritation.	
Indication of immediate medical attention and special treatment needed	Not available.		
General information	Ensure that medical personnel are aware of t protect themselves. Show this safety data sh		•

5. FIRE-FIGHTING MEASURES

Suitable extinguishing media	Water spray, fog, CO2, dry chemical, or alcohol resistant foam.
Unsuitable extinguishing media	Do not use a solid water stream as it may scatter and spread fire.
Specific hazards arising from the chemical	Fire may produce irritating, corrosive and/or toxic gases.
Special protective equipment and precautions for firefighters	Firefighters must use standard protective equipment including flame retardant coat, helmet with face shield, gloves, rubber boots, and in enclosed spaces, SCBA. Structural firefighters protective clothing will only provide limited protection. Wear self-contained breathing apparatus with a full facepiece operated in the positive pressure demand mode when fighting fires.
Fire fighting equipment/instructions	In case of fire and/or explosion do not breathe fumes. Use standard firefighting procedures and consider the hazards of other involved materials. Move containers from fire area if you can do so without risk. Water runoff can cause environmental damage. Ventilate closed spaces before entering them. Keep run-off water out of sewers and water sources. Dike for water control.
Specific methods	Use water spray to cool unopened containers.
General fire hazards	Static charges generated by emptying package in or near flammable vapor may cause flash fire.



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6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures	Keep unnecessary personnel away. Eliminate all sources of ignition. Avoid contact with skin or inhalation of spillage, dust or vapor. Do not touch damaged containers or spilled material unless wearing appropriate protective clothing. Ventilate closed spaces before entering them.
Methods and materials for containment and cleaning up	Eliminate all ignition sources (no smoking, flares, sparks or flames in immediate area). Stop the flow of material, if this is without risk. Dike the spilled material, where this is possible. Absorb with inert absorbent such as dry clay, sand or diatomaceous earth, commercial sorbents, or recover using pumps.
	The product is immiscible with water and will spread on the water surface.
	Large Spills: Stop the flow of material, if this is without risk. Dike the spilled material, where this is possible. Cover with plastic sheet to prevent spreading. Prevent product from entering drains. Do not allow material to contaminate ground water system. Absorb in vermiculite, dry sand or earth and place into containers.
	Small Spills: Wipe up with absorbent material (e.g. cloth, fleece). Clean surface thoroughly to remove residual contamination.
	Never return spills in original containers for re-use. This material and its container must be disposed of as hazardous waste. Collect and dispose of spillage as indicated in section 13 of the SDS.
Environmental precautions	Prevent further leakage or spillage if safe to do so. Do not contaminate water. Avoid release to the environment. Retain and dispose of contaminated wash water. Contact local authorities in case of spillage to drain/aquatic environment.

7. HANDLING AND STORAGE

Precautions for safe handling	Do not handle or store near an open flame, heat or other sources of ignition. Take precautionary measures against static discharges. All equipment used when handling the product must be grounded. Avoid breathing vapor. Avoid contact with eyes, skin, and clothing. Avoid prolonged exposure. Wash thoroughly after handling.
Conditions for safe storage, including any incompatibilities	Keep container closed. Handle containers with care. Open slowly in order to control possible pressure release. Store in a cool, well-ventilated area.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Occupational exposure limits	This substance has no PEL, TLV, or other recommended exposure limit.
Biological limit values	No biological exposure limits noted for the ingredient(s).
Appropriate engineering controls	Use explosion-proof ventilation equipment to stay below exposure limits.
Individual protection measures, suc Eye/face protection	ch as personal protective equipment Wear safety glasses with side shields (or goggles).
Skin protection Hand protection	Chemical resistant gloves.
Other	Not available.
Respiratory protection	Respiratory protection not required. If ventilation is insufficient, suitable respiratory protection must be provided.



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Thermal hazards	Wear appropriate thermal protective clothing, when necessary.	
General hygiene considerations	Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking. Routinely wash work clothing and protective equipment to remove contaminants.	
9. PHYSICAL AND CHEMI	CAL PROPERTIES	
Appearance	Refer to Spec Sheet	
Physical state	Liquid.	
Form	Liquid.	
Color	Refer to Spec Sheet	
Odor	Characteristic.	
Odor threshold	Not available.	
рН	Not available.	
Melting point/freezing point	Not available.	
nitial boiling point and boiling ange	Not available.	
lash point	> 200.0 °F (> 93.3 °C) Closed Cup	
Evaporation rate	Not available.	
lammability (solid, gas)	Not applicable.	
Jpper/lower flammability or explo	sive limits	
Flammability limit - lower (%)	Not available.	
Flammability limit - upper (%)	Not available.	
Explosive limit - lower (%)	Not available.	
Explosive limit - upper (%)	Not available.	
/apor pressure	Not available.	
/apor density	Not available.	
Relative density	Not available.	
Solubility(ies)		
Solubility (water)	Insoluble	
Partition coefficient n-octanol/water)	Not available.	
Auto-ignition temperature	Not available.	
Decomposition temperature	Not available.	
/iscosity	Not available.	
Other information		
Flammability class	Combustible IIIB estimated	
Molecular formula	C21 H44 O7	
Molecular weight	408.58 g/mol	



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10. STABILITY AND REACTIVITY

Reactivity	The product is stable and non-reactive under normal conditions of use, storage and transport.
Chemical stability	Material is stable under normal conditions.
Possibility of hazardous reactions	No dangerous reaction known under conditions of normal use.
Conditions to avoid	Avoid temperatures exceeding the flash point. Contact with incompatible materials.
Incompatible materials	Strong oxidizing agents.
Hazardous decomposition products	No hazardous decomposition products if stored and handled as indicated.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of ex	posure		
Inhalation	No adverse effects due to inhalation are expected. Causes mild skin irritation. Causes mild eye irritation. Expected to be a low ingestion hazard.		
Skin contact			
Eye contact			
Ingestion			
Symptoms related to the physical, chemical and toxicological characteristics	Direct contact with eyes may cause temporary irritation.		
Information on toxicological effect	xts		
Acute toxicity			
Product	Species	Test Results	
CAPRYLIC/CAPRIC TRIGLYCE	RIDE (CAS 73398-61-5)		
Acute			
Oral			
LD50	Rat	> 5000 mg/kg	
* Estimates for product may	be based on additional component	data not shown.	
Skin corrosion/irritation	Prolonged skin contact may cause temporary irritation.		
Serious eye damage/eye irritation	Direct contact with eyes may cause temporary irritation.		
Respiratory or skin sensitization			
Respiratory sensitization	Not a respiratory sensitizer.		
Skin sensitization	This product is not expected to	cause skin sensitization.	
Germ cell mutagenicity	No data available to indicate product or any components present at greater than 0.1% are mutagenic or genotoxic.		
Carcinogenicity			
IARC Monographs. Overall	Evaluation of Carcinogenicity		
Not listed.			
OSHA Specifically Regulate	ed Substances (29 CFR 1910.1001-	·1050)	
Not regulated.			



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US. National Toxicology Pro	ogram (NTP) R	eport on Carcinogens	
Not listed.			
	ulated Substar	nces (29 CFR 1910.1001-1050)	
Not available.	This was do		
Reproductive toxicity	-	ict is not expected to cause reproductive	or developmental effects.
Specific target organ toxicity - single exposure	Not classif	ied.	
Specific target organ toxicity - repeated exposure	Not classif	ied.	
Aspiration hazard	Not an asp	piration hazard.	
12. ECOLOGICAL INFOR	MATION		
Ecotoxicity	•		zardous. However, this does not exclude the armful or damaging effect on the environment.
Product		Species	Test Results
CAPRYLIC/CAPRIC TRIGL	YCERIDE (CA	S 73398-61-5)	
Aquatic			
Acute			
Algae	EC50	Green algae (Desmodesmus subspicatus)	> 2.2 mg/l, 24 hours
* Estimates for product may	be based on a	additional component data not shown.	
Persistence and degradability	No data is	available on the degradability of this proc	duct.
Bioaccumulative potential	No data av	vailable.	
Mobility in soil	No data av	vailable.	
Other adverse effects	No other adverse environmental effects (e.g. ozone depletion, photochemical ozone creation potential, endocrine disruption, global warming potential) are expected from this component.		
13. DISPOSAL CONSIDE	RATIONS		
Disposal instructions	Do not discharge into drains, water courses or onto the ground. Do not allow this material to drain into sewers/water supplies. Do not contaminate ponds, waterways or ditches with chemical or used container. Dispose of contents/container in accordance with local/regional/national/international regulations.		
Local disposal regulations	Dispose in accordance with all applicable regulations.		
Hazardous waste code	Not established.		
Waste from residues / unused products	Empty containers or liners may retain some product residues. This material and its container must be disposed of in a safe manner (see: Disposal instructions).		
Contaminated packaging	Empty containers should be taken to an approved waste handling site for recycling or disposal. Since emptied containers may retain product residue, follow label warnings even after container is emptied.		



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14. TRANSPORT INFORMATION

ADN

Not regulated as dangerous goods.

ADR

Not regulated as dangerous goods.

RID

Not regulated as dangerous goods.

DOT

BULK

Not regulated as dangerous goods.

DOT

NON-BULK

Not regulated as dangerous goods.

IATA

Not regulated as dangerous goods.

IMDG

Not regulated as dangerous goods.

15. REGULATORY INFORMATION

US federal regulations					
CERCLA Hazardous Substanc	e List (40 CFR 302.4)				
Not listed.					
SARA 304 Emergency release	notification				
Not regulated.					
US. OSHA Specifically Regulat	ed Substances (29 CFR 1910.1001-1050)				
Not available.					
OSHA Specifically Regulated S	Substances (29 CFR 1910.1001-1050)				
Not regulated.					
TSCA Section 12(b) Export Not	tification (40 CFR 707, Subpt. D)				
Not regulated.					
Superfund Amendments and Reaut	horization Act of 1986 (SARA)				
Hazard categories	Immediate Hazard - No				
	Delayed Hazard - No				
	Fire Hazard - No Pressure Hazard - No				
	Reactivity Hazard - No				
SARA 302 Extremely hazardous substance					
Not listed.					
SARA 311/312 Hazardous chemical	No				
SARA 313 (TRI reporting) Not regulated.					



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Other federal regulations

Clean Air Act (CAA) Section 7 Not regulated.	112 Hazardous Air Pollutants (HAPs) List	
•	112(r) Accidental Release Prevention (40 CFR 68.130)	
Not regulated.	(,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
Safe Drinking Water Act (SDWA)	Not regulated.	
International Inventories		
Country(s) or region	Inventory name	On inventory (yes/no)*
Australia	Australian Inventory of Chemical Substances (AICS)	Yes
Canada	Domestic Substances List (DSL)	Yes
Canada	Non-Domestic Substances List (NDSL)	No
China	Inventory of Existing Chemical Substances in China (IECSC)	Yes
Europe	European Inventory of Existing Commercial Chemical Substances (EINECS)	Yes
Europe	European List of Notified Chemical Substances (ELINCS)	No
Japan	Inventory of Existing and New Chemical Substances (ENCS)	Yes
Korea	Existing Chemicals List (ECL)	Yes
New Zealand	New Zealand Inventory	Yes
Philippines	Philippine Inventory of Chemicals and Chemical Substances (PICCS)	Yes
United States & Puerto Rico	Toxic Substances Control Act (TSCA) Inventory	Yes

*A "Yes" indicates that all components of this product comply with the inventory requirements administered by the governing country(s) A "No" indicates that one or more components of the product are not listed or exempt from listing on the inventory administered by the governing country(s).

16. OTHER INFORMATION, INCLUDING DATE OF PREPARATION OR LAST REVISION

Issue date	05-01-2017
Revision date	05-01-2017
Version #	01
HMIS® ratings	Health: 1 Flammability: 1 Physical hazard: 0



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Disclaimer

Vigon International, Inc. cannot anticipate all conditions under which this information and its product, or the products of other manufacturers in combination with its product, may be used. It is the user's responsibility to ensure safe conditions for handling, storage and disposal of the product, and to assume liability for loss, injury, damage or expense due to improper use. The information in the sheet was written based on the best knowledge and experience currently available. The above information relates only to this product and not to its use in combination with any other material or any particular process and is designed only as guidance for the safe handling, use, processing, storage, transportation, disposal, and should not be considered as a guarantee or quality specification. The above information is based on data provided by and collected from recognized sources such as distributors, manufacturers, and technical groups and is considered to be accurate to the best of Vigon's knowledge as of the date of this document. It is the responsibility of the user to review all safety information about this product and determine its safety and suitability in their own processes and operations. Appropriate warnings and safe handling procedures should be provided to all handlers and users, taking into account the intended use and the specific conditions and factors relating to such use in accordance with all applicable laws and regulations.





Date: May 18, 2017 Kof-K ID: K-0000507 Certificate ID: **NB3SG-HXQQS** Product Count: 1



VIGON INTERNATIONAL, INC

127 AIRPORT RD., EAST STROUDSBURG, PA 18301

The following product(s) distributed by VIGON INTERNATIONAL, INC are certified kosher with the listed restrictions.

Product Code	Product Name	Status	Restriction	UKD#
507177	MCT OIL	Parve	Kof-K symbol required	KFW7MCOMRSA
an E	To verify or for the n	nost up to date certificate please go to ww		rtificate is valid through 03/31/2018
Rabbi Avram Ossey				Page 1 of 1
Rabbinic Administrator				5
03/31/2018		eck, NJ 07666 . Phone 201-837-0500		rvision. Powered by:
HAGUS	Disclaimer: This certificate is the private property of Kof-K I	Kosher Supervision and can not be reposted without	the express permission of Kof-K Kosher Supe	



Vigon Code: 507177

FEMA #:

Vigon International, Inc. certifies that the above flavor or ingredient is FDA/FEMA GRAS. We would like to assure you that we use only flavor ingredients that are listed as being generally recognized as safe (GRAS) on a reliable published industry association (FEMA) list and/or are approved for use in a regulation of the U.S. Food and Drug Administration. We hereby certify that this flavor or ingredient is safe for its intended use in food.

Vigon International, Inc. may terminate this certification at any time upon written notice in which this certification shall be null and void as to any material supplied after termination of the certification.

Sincerely,

Amancia Moyer

Amanda Moyer Product Documentation Coordinator Date of Issue: May 18, 2017

Vigon International, Inc.



Vigon Code: 507177

Vigon International, Inc. certifies that the product listed above is declared *natural* and <u>meets</u> the criteria of Naturalness as defined in Section 101.22 (a) (3) of Title 21 of the United States Code of Federal Regulations.

Vigon International, Inc. certifies that the product meets the following criertia:

- Does not contain any artificial flavors
- Is not adulterated or misbranded according to Food and Drug laws

Vigon International, Inc. may terminate this certification at any time upon written notice, in which this certification shall be null and void as to any material supplied after termination of the certification.

Sincerely,

Amancia Moyer

Amanda Moyer Product Documentation Coordinator Date of Issue: May 18, 2017



Vigon Code: 507177

* A check mark (indicates the Allergen/Sensitive Agent is present. If blank it means that there is no Allergen/Sensitive present.

ALLERGEN/SENSITIVE AGENTS	*
CORN & CORN PRODUCTS	
Includes modified starch, hydrolyzed protein, sweeteners, sugars, spice carriers	
EGG & EGG PRODUCTS	
liquid and powders	
FISH	
Includes any and all species of fresh and salt water fish	
GARLIC	
Dehydrated, powdered, granules, and flakes	
GLUTEN	
Wheat, rye, barley, oats, flour, etc.	
MILK & DAIRY PRODUCTS	
Includes whey, lactose, cheese, casein, spice carriers, milk, cream, etc.	
MONOSODIUM GLUTAMATE	
PEANUTS, PEANUT OIL & PEANUT DERIVED ITEMS	
Peanut meal, flour & ground nuts, szechwan sauce, mandelona nuts, etc.	
SESAME SEEDS & SESAME OIL	
CRUSTACEANS	
Shrimp, lobster, rock lobster, crab, crayfish, and products made from them	
MOLLUSKS	
Clams, mussels, oysters, scallops, and products made from them	
SOY	
Includes soya powder, protein, oil, lecithin, tofu	
SULFITES	
Includes sulfur dioxide, sodium dithionite, chemicals that lists sulfite, etc.	
TREE NUTS	
Includes almonds, beechnuts, bazil nuts, nutmeg, cashews, chestnuts, etc.	
WHEAT	
Includes hydrolyzed wheat protein, flour, gluten flour, starches	
MUSTARD & MUSTARD OIL	
LUPIN	
CELERY	

Vigon International, Inc. follows Good Manufacturing Practices and has implemented HACCP systems. Our personnel are trained on the proper handling of allergenic materials. Sincerely,

Amancia Moyer

Amanda Moyer Product Documentation Coordinator Date of Issue: May 18, 2017

Vigon International, Inc.

Organic Statement



Product Name: MCT (MEDIUM CHAIN TRIGLYCERIDE)

Vigon Code: 507177

Vigon International, Inc. declares that the product listed above meets the requirements for nonagricultural (non-organic) substances allowed as ingredients in or on processed products labeled as "organic" or "made with organic (specified ingredients or food group(s))" [7 CFR 205.605(a)(9)].

All of the <u>flavor</u> constituents in the natural flavor product named above meet the <u>FDA definition of a natural flavor</u>.

No synthetic solvents were used.

This natural flavor product, including any solvents, carriers, preservatives or other processing aids used or contained therein, was produced and handled <u>without</u> the use of excluded (GMO) methods.

Ionizing radiation as described in 21 CFR 179.26 was **<u>not</u>** used in the processing of this natural flavor product.

This natural flavor product was <u>not</u> derived from products using sewage sludge in their agricultural production.

Sincerely,

Amancia Moyer

Amanda Moyer Product Documentation Coordinator Date of Issue: May 18, 2017

GMO Status Statement



Product Name: MCT (MEDIUM CHAIN TRIGLYCERIDE)

Vigon Code: 507177

Vigon International, Inc. declares that the product listed above is not derived from or produced using genetically modified organisms or their derivatives.

Sincerely,

Amancia Moyer

Amanda Moyer Product Documentation Coordinator Date of Issue: May 18, 2017



Vigon Code: 507177

Vigon International, Inc. declares that the product listed above has <u>not</u> been:

- a) Exposed to Ionizing Radiation
- b) Derived from Sewage Sludge
- c) Treated with Ethyl Oxide

Vigon International, Inc. may terminate this statement at any time upon written notice in which this statement shall be null and void as to any material supplied after termination of the statement.

Sincerely,

Amancia Moyer

Amanda Moyer Product Documentation Coordinator Date of Issue: May 18, 2017



Vigon Code: 507177

Vigon International, Inc. declares that, to the best of our knowledge and belief, all ingredients in the product listed above are listed as being generally recognized as safe (GRAS) by the Food and Drug administration (FDA) when used in accordance with the FDA's good manufacturing practices (GMP) and contain no residues of heavy metals and pesticides in excess of tolerances set by the FDA and the Environmental Protection Agency (EPA).

Sincerely,

Amancia Moyer

Amanda Moyer Product Documentation Coordinator Date of Issue: May 18, 2017



Vigon Code: 507177

In accordance with the regulations promulgated under the Federal Food, Drug, and Cosmetic Act, Vigon International, Inc. hereby provides continuing guarantee for the item listed above.

The article(s) comprising each shipment or other delivery hereafter made by Vigon International, Inc. is hereby guaranteed, as of the date of shipment or delivery, to be, on such date, not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, and not an article which may not, under the provisions of section 404, 505, or 512 of the act, be introduced into interstate commerce.

The guarantee herein given shall be a continuing guarantee and shall remain in full force and effect until revoked in writing by the undersigned. This guarantee shall not limit or preclude the operation and effect of any and all provisions of any agreement(s) under which the articles covered by this guarantee are sold, and the provisions of such agreement(s) shall govern in the event of any conflict or inconsistency herewith. Supplier's liability for breach of this guarantee shall in no event exceed the value of such of the articles of the supplier shipped to or on the order of Purchaser hereunder as may fail to comply with this guarantee.

This guarantee shall be void and of no effect in any instance where the particular use by Purchaser of any article to which this guarantee would otherwise apply is a use which is not in accordance with the requirements of the Federal Food, Drug and Cosmetic Act. Any and all prior guarantees and/or indemnity agreements heretofore given by supplier, are hereby revoked.

Sincerely,

Amancia Moyer

Amanda Moyer Product Documentation Coordinator Date of Issue: May 18, 2017



Vigon Code: 507177

Vigon International, Inc. certifies that the product listed above is suitable for consumption by:

Vegans Do not eat meat, poultry, fish/seafood,eggs,dairy products, honey		
Lacto-Vegetarians Do not eat meat, poultry, fish/seafood, eggs, but do eat dairy products	~	
Ovo-Vegetarians Do not eat meat, poultry, fish/seafood, dairy products, but do eat eggs		
Vegetarians Do not eat meat, poultry, fish/seafood, but do eat dairy products and eggs		

Sincerely,

Amancia Moyer

Amanda Moyer Product Documentation Coordinator Date of Issue: May 18, 2017

Vigon International, Inc.



Vigon Code: 507177

Vigon International, Inc. is not in the practice of performing or commissioning animal testing on its finished products and actively evaluates the ingredients of its products through non-animal testing methods and through computational (predictive) toxicology programs. However, some ingredients used in our products have been subjected to animal testing by the academic community, government agencies, or within the chemical industry.

Sincerely,

Amancia Moyer

Amanda Moyer Product Documentation Coordinator Date of Issue: May 18, 2017



Vigon Code: 507177

Vigon International, Inc. certifies that the product above is <u>not listed</u> on the California's Safe Drinking Water and Toxic Enforcement Act of 1986, also known as Proposition 65.

Sincerely,

Amancia Moyer

Amanda Moyer Product Documentation Coordinator Date of Issue: May 18, 2017



NATURAL FLAVOR PRODUCT QUESTIONNAIRE - NATIONAL ORGANIC PROGRAM USE

The USDA National Organic Program (NOP) allows the use of certain natural (non-synthetic) substances, including flavors, in products labeled as "Organic" or "Made with Organic...(specified ingredients or food groups)" providing they comply with provisions established in the USDA NOP (7 *CFR Part 205*).

The NOP defines **Non-synthetic** (natural) in 7 CFR 205.2: a substance that is derived from mineral, plant or animal matter and does not undergo a synthetic process as defined in section 6502 (21) of the Act (7 U.S.C. 6502(21)). Under the terms of the Act, "**synthetic**" means a substance that is formulated or manufactured by a chemical process or by a process that chemically changes a substance extracted from naturally occurring plant, animal or mineral sources, except that such term shall not apply to substances created by naturally occurring biological processes.

Non-synthetic Flavors authorized under the NOP, Section 205.605 (a)(9) must be from non-synthetic sources only and must not be produced using synthetic solvents, carrier systems or any artificial preservative. In addition, Sections 205.105 (e)(f) respectively prohibit so-called "excluded" methods (GMOs) and ionizing radiation from being used to produce or during the handling of any ingredients or products under the NOP.

FDA Definition of Natural Flavors *FDA 21 CFR Part 101.22(a)(3)*: "...**natural flavor** or **natural flavoring** means the essential oil, oleoresin, essence or extractive, protein hydrolysate, distillate, or any product of roasting, heating or enzymolysis, which contains the flavoring constituents derived from a spice, fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or similar plant material, meat, seafood, poultry, eggs, dairy products, or fermentation products thereof, whose significant function in food is flavoring rather than nutritional. Natural flavors include [*but not exclusively*] the natural essences or extractives obtained from plants listed in §§182.10, 182.20, 182.40, and 182.50 and part 184 of this chapter, and the substances listed in §172.510 of this chapter."

In order to approve the use of a natural flavor used in an "organic" or "made with" product, QAI requests the information below in order to determine compliance under the terms of the NOP. <u>QAI may request additional information as needed.</u>

Identification of Natural Flavor Product (Name/code): MCT (MEDIUM CHAIN TRIGLYCERIDE)/507177

Supplier Name and Address: Vigon International, Inc. 127 Airport Road East Stroudsburg, PA 18301 USA

Type of flavor (select one or more as necessary):

Protein Hydrolysate	Extracts		Essential oil
Compounded flavor	Oleoresin		Isolate
Distillate	Compounded WONF	X	Other

Natural Flavor Product

A. Flavor constituents

1. Do all of the <u>flavor</u> constituents in the natural flavor product named above meet the <u>FDA definition of a natural flavor (see above)</u>?

X Yes No

2. Natural flavors authorized for use in NOP "organic" or "made with organic" products, <u>in addition</u>, must not be produced using synthetic extraction solvents. Extraction may only use natural, non-petroleum based solvents. Is/are the natural flavor constituent(s) made using NOP-suitable extraction solvents?*
 Yes
 No
 N/A, no extraction solvents used

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Please list any solvent(s) used in the production of this Natural Flavor Product: > NONE

*Allowed natural extraction solvents include water, natural ethanol, super-critical carbon dioxide, authentic essential oil, and natural vegetable oils. No hydrocarbon solvents, or chlorinated, or halogenated solvents may be used. Propane, hexane, and freon are examples of solvents that are prohibited.

B. Non-flavor constituents and other ingredients

Natural flavors authorized for use in NOP "organic" or "made with organic" products must not contain any synthetic carrier systems or any artificial preservatives, including but not limited to, propylene glycol, polyglycerol esters of fatty acids, mono- and di-glycerides, benzoic acid, polysorbate 80.

> Please list any carrier system(s) used in this Natural Flavor Product or attach an Ingredient Statement:

Χ	N/A, n	o carrier	system(s)	used
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Please list any preservative(s) used in this Natural Flavor Product or attach an Ingredient Statement:

XN/A, no preservative(s) used

C. Genetically Modified Organism (GMO) products may not be used at any stage in the process of making natural flavor products for NOP goods. Excluded methods (= GMO use) include a variety of methods used to genetically modify organisms or influence their growth and development by means that are not possible under natural conditions or processes and are not considered compatible with organic production. Such methods include, but are not limited to, recombinant DNA technology (including gene deletion, gene doubling, introduction of a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology); therefore, GMO-plant extracts may not be used nor may natural flavors be the product of GMO-yeast fermentation.

- > This natural flavor product, including any solvents, carriers, preservatives or other processing aids used or contained therein, was produced and handled without the use of excluded (GMO) methods? X Yes No
- **D.** Ionizing Radiation is prohibited for all uses involving food preservation, pest control and pathogen control in NOP products. Other radiation uses, including food inspection, are permitted providing such use meets applicable FDA regulations, which establish limitations applicable to all (organic and non-organic) food products.
 - > Ionizing radiation as described in 21 CFR 179.26 was **not** used in the processing of this natural flavor product? X Yes No

Please sign this questionnaire below

Pursuant to 7CFR §205.605(a)(9) and §205.105(e)(f), I, on behalf of the supplier, hereby attest that the information provided in this form is accurate and truthful to the best of my knowledge.

Company Name: Vigon International Inc.

Printed Name: Amanda Moyer Title: Product Documentation Coordinator

Signature: Amancha Muyur Date: 05/18/17

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