



KemTRACE® Chromium: Commitment to Quality

Ingredient quality control is at the forefront of helping customers avoid unnecessary risk. Kemin utilizes standard operating procedures for supplier and ingredient certifications/approvals prior to purchase and use of ingredients. Understanding the importance of high consumer confidence and the impact of the Food Safety Modernization Act, Kemin pursued, received, and maintained the Food Safety System Certification (FSSC) 22000 for its manufacturing facility in Des Moines, Iowa.

FSSC 22000 is recognized by the Global Food Safety Initiative (GFSI) as a rigorous food safety management system, certified by approved third-party organizations. The certification covers the manufacturing of food ingredients used in further processing and is designed to deliver greater confidence in food, fewer health risks, lower auditing costs, improved protection for brands and improved supply chain management.

KemTRACE Chromium: Quality Control

KemTRACE Chromium 0.4% is manufactured under strict quality control and quality assurance specifications. Each production lot is inspected, sampled and analyzed by quality control personnel to meet specifications prior to being released for sale. Kemin has rigid control procedures in place to insure each bag of KemTRACE Chromium 0.4% contains the minimum guaranteed amount of total chromium and does not exceed the maximum calcium content.

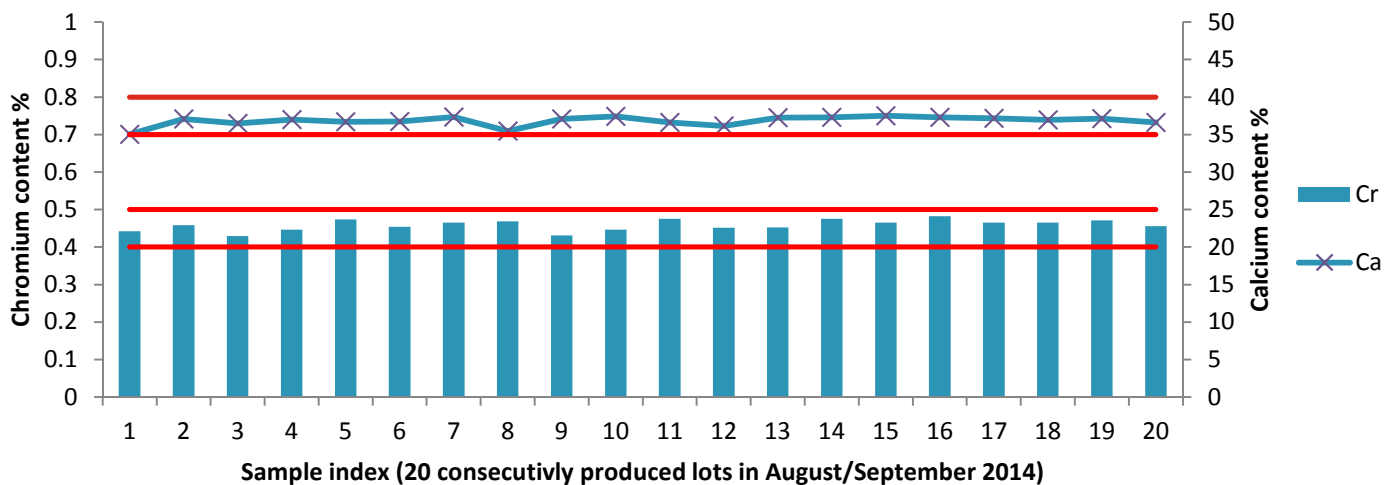


Figure 1. Chromium and Calcium Content in KemTRACE Chromium 0.4%¹

References

1. Data on file, Kemin Quality Control Laboratory.