Food Allergy and Intolerance Risk Table

Rapidase® Revelation Aroma

In the below table, the presence of a Food Allergen is given related to the use of raw materials in the fermentation process and in the food enzyme preparation.

<table>
<thead>
<tr>
<th>Allergens*</th>
<th>In raw materials used during fermentation</th>
<th>In food enzyme preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buckwheat and products thereof</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Celery and products thereof</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Cereals containing gluten and products thereof (i.e. wheat (such as spelt and Khorasan wheat), rye, barley, oats or their hybridized strains)</td>
<td>YES</td>
<td>NO**</td>
</tr>
<tr>
<td>Eggs and products thereof</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Fish and products thereof</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Crustaceans (shell-fish) and products thereof</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Lupin and products thereof</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Milk (including Lactose) and products thereof</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Lactose content above 100 mg/kg</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Mustard and products thereof</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Molluscs and products thereof</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>(Tree) Nuts (i.e. Nut oil, Almonds (Amygdalus communis L.), Brazil nut (Bertholletia excelsa), Cashew (Anacardium occidentale), Hazelnut (Corylus avellana), Macadamia or Queensland nut (Macadamia ternifolia), Pecan nut (Carya illinoinsensis), Pistachio nut (Pistacia vera), Walnut (Juglans regia)), Pinoli (Pinus spp.), Nuts (Castanea spp.)</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Peanuts and products thereof</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Sesame seed</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Soy (beans) and products thereof</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or mg/liter</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Fruits: Oranges, Kiwi, Peaches, Apples, Bananas</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Matsutake mushrooms</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Yams</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Gelatine</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Beef, Pork, Chicken</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Natural latex</td>
<td>NO</td>
<td>NO</td>
</tr>
</tbody>
</table>

*for country-specific labelling requirements refer to the relevant National regulations

** In the production of this food enzyme, wheat/soy are used in the fermentation process as nutrient source for the growth of the production microorganism. During the fermentation process and following processing steps, the nutrients are consumed. To ensure that gluten/soy proteins are no longer present in the food enzyme preparation, DSM conducts analyses to verify the absence of gluten/soy proteins. Appropriate analyses showed that gluten/soy proteins were not detectable (ELISA RIDASCREEN® Gliadin, LOQ: 5 mg/kg (as gliadin) - ELISA method Soy Residue kit, LOQ: 2.5 mg/kg (as soy protein)).

***Wheat flour is used in formulation.

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Date of issue: July 26, 2018