



GENERAL MILLS

Monday, July 29, 2019

Liat Benjamin
David Rosen Bakers Supply
59-21 Queens Midtown Express
Maspeth, NY 11378
United States

Dear Liat,

Thank you for your recent request for information. On behalf of General Mills, I am pleased to provide the enclosed information regarding our products and policies. The information provided is accurate to the date indicated above.

Because servicing our customers is a top priority, we have attempted to compile this information in a manner we hope will be convenient to *all* our customers and enable us to respond promptly to your request. At times, some of the information asked of us may be proprietary or simply may not apply to the product(s) in your request. In these instances, we do make every effort to answer as fully and completely as possible without revealing confidential details.

General Mills has a long history of developing and continually improving our products and quality systems, and we are committed to providing safe, properly labeled, high quality products to our customers. We strongly encourage and support your company's commitment to superior quality and food safety systems, and we're pleased that you have chosen General Mills products.

If you have questions regarding the information included here, please contact your General Mills Sales or Customer Service representative, your Broker, or use the "contact us" link at www.generalmills.com.

Best Regards,

Marcela Bauer
Corporate Communication

Reference #: 82537

General Mills Policy and Guidance Statements

Continuing Guarantee - Hold/Harmless Agreement

General Mills Continuing Guarantee applies to all products we sell to you (i.e., it is not product specific), and is valid for five years from date of receipt. As requested, please see the attached guarantee.

Should you have specific questions regarding the attached, please contact your General Mills sales or customer service representative.

Allergen Labeling

General Mills has a long-standing policy and practice to ensure that allergenic ingredients and their sources are declared on all product labels. Specific operational control strategies for raw material control, manufacturing process control, line scheduling, and sanitation are in place to manage the risk of allergen introduction and the potential risk of cross-contact.

If one of our products contains any of the top 8 allergens (peanuts, tree nuts, eggs, soy, milk products, wheat, crustaceans, and fish) or if it contains sesame, sunflower or mollusks, that ingredient will be listed in the ingredient panel, and also in bold letters just below the list of ingredients in the "Contains" statement.

If there is potential for carryover of material that could elicit an allergic response, the allergen of concern will be listed in bold in the "May Contains" statement just below the list of ingredients.

The absence of a "Contains" or "May Contain" statement indicates a product that either (1) is generally known to be made from a particular allergen ingredient (e.g. yogurt made from milk or flour made from wheat), or (2) does not contain the allergens listed above.

Please be sure to review BOTH the ingredient list and the "Contains"/"May Contain" statement, if present, when checking for, and subsequently communicating information regarding, allergens in a product. Beyond our control is any allergen introduced to our products after leaving our facilities and distribution channels.

Wheat Flour Mills

General Mills wheat flours are manufactured in facilities dedicated to milling wheat.

Safety Data Sheet - Bakery Flour

Please see attached sheet(s)

Biotechnology - Bakery Flour

As genetically modified (GM) ingredients become more common in the global food supply, we know that consumers may have questions about this technology. On safety – our number one priority – we find global consensus among food and safety regulatory bodies that approved GM ingredients are safe. The U.N. World Health Organization, the U.N. Food and Agriculture Organization, the European Food Safety Authority, the U.S. Food and Drug Administration, the U.S. Department of Agriculture, the U.S. Environmental Protection Agency, and Health Canada - as well as over 240 global scientific organizations - have all found approved biotech crops to be as safe and acceptable as their conventional counterparts.

This technology is not new. Biotech seeds have been approved by global food safety agencies and widely used by farmers for over 20 years. Because U.S. farmers often use GM seed to grow certain crops, 70 percent of foods on U.S. grocery store shelves likely contain GM ingredients. Global food safety experts will note there has not been a single incident of harm to health or safety demonstrably linked to the use of GMOs anywhere in the world.

All General Mills flours are non-GMO. Our flour is milled from wheat sourced exclusively from the USA. GMO wheat is not approved for commercial production or sale in the United States and North America. However, comingling of wheat with GM soy or corn can occur during harvest, shipping of raw materials, and storage. Non-organic wheat flour is not routinely validated to be GMO free. We know that some customers would like to be better able to select products that do not use GM ingredients. To support this choice, General Mills offers several organic choices in the wheat flour category.

Product Name & Universal Product Code (UPC)

UPC code: 016000571815

Description: Gold Medal(TM) Purasnow(TM) Hi-Ratio Cake Flour Bleached/ Enriched 50 lb

Flour Specification

Please see attached specification(s).

Labeling Information

See attached sheet(s) for Declared Net Weight, Ingredient Declaration, Allergens, Nutrition Information and Kosher designation (if applicable).

Kosher Certification

Please refer to attached certificate(s).

Plant Name and Address

Contract - Star of the West Flour Mill
35 S Main St
Churchville, NY 14428
United States

UPCs Produced

016000571815: Gold Medal (TM) Purasnow(TM) Hi-Ratio Cake Flour Bleached/ Enriched 50 lb

Food Safety System Certification (FSSC)

We have received your request for a third party audit report on the manufacturing facility identified above.

Please see the attached FSSC Certificate of Registration.

Certificate of Registration Number: FSSC-347

Expiry Date: January 13, 2020

Questions regarding the attached information or our current policy on the release of information can be directed to Dave Katzke at dave.katzke@genmills.com.



GENERAL MILLS

Continuing Guaranty/Hold Harmless Agreement

The undersigned (hereinafter called the "Seller") does hereby guarantee the Buyer that all Food, Drug and Cosmetic products hereafter sold by the Seller to the Buyer do, and shall at the time of the delivery thereof by the Seller, in all respects comply with the Federal Food, Drug and Cosmetic Act, approved June 25, 1938, and all acts amending or supplementing the same (including, without being limited to, the Food Additives Amendment of 1958), and with the pure food and drug laws of each and all of the States of the United States into which any such products may be shipped by the Seller, whether now in force or hereafter enacted, and are not and shall not be at the time of delivery thereof adulterated or misbranded within the meaning of said acts or said laws or be articles prohibited from introduction into interstate commerce under the provisions of Section 404 or 505 of the said Federal Food, Drug and Cosmetic Act and are not and do not contain a misbranded hazardous substance or a banned hazardous substance under 15 USC §1261; provided, first, that this guaranty shall become void unless prompt notice in writing is given to the Seller by the Buyer of any claim that any product sold by the Seller to the Buyer is adulterated or misbranded or in any other respect fails to comply with this guaranty, stating particulars; and second, that no action on this guaranty shall be commenced after two (2) years from the time of delivery by the Seller of the products involved.

This guaranty shall cover only products delivered by the Seller within five (5) years from the date of this guaranty and shall terminate absolutely at the end of said five (5) years, and shall not be renewed or extended except by a new writing signed by an authorized officer of the Seller.

GENERAL MILLS SALES, INC.

A handwritten signature in black ink, appearing to read 'Mark A. Fryling'.

Mark A Fryling
Vice President, Food Safety and Quality

Dated July 29, 2019

Gold Medal™ Purasnow™ Hi-Ratio Cake Flour Bleached/ Enriched 50 lb

| | | | | |
|---------------------|------------------|---------------|-------------------------|--|
| UPC 016000571815 | Code 57181000 | Size 50 LB | Mill Code OU, KC, NM | Information accurate as of: 7/29/2019 PURASNOW BL ENR ING Code: 249811, 205714 |
|---------------------|------------------|---------------|-------------------------|--|

DEFINITION

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations there under. It shall meet FDA Food Standards for Enriched Wheat Flour as found in 21 CFR 137.165.

A high quality bleached, short patent cake flour milled from a selected blend of soft wheat. Wheat selection is to be consistent with optimum baking characteristics and performance. Wide variations in the type of wheat utilized for this flour are not permitted. The flour shall be produced under sanitary conditions in accordance with GMPs.

PACKAGING/SHELF LIFE/STORAGE CONDITIONS/PALLET CONFIGURATION

1. The package consists of 50 lb. multi-wall paper bags.
2. Stored according to GMPs at <80F and 70% R.H., the shelf life is 1 year from the date of manufacture.
3. To preserve quality, dry storage at room temperature with regular inspection and rotation is recommended.

| Size | Bags/Pallet | Bags/Layer | Gross Wt./Bag | Cube | Pallet Dimension |
|-------|-------------|------------|---------------|-------|---|
| 50 LB | 50 | 5 | 51 | 1.039 | 48.5(H)(IN) x 39.25(W)(IN) x 47.25(L)(IN) |

PHYSICAL CHARACTERISTICS

1. Color - Clean, creamy white, free of excessive bran specks.
2. The product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
3. The product shall be as free of all types of foreign material as can be achieved through GMPs.
4. pH 4.4 to 4.8

KOSHER APPROVAL: OU

INGREDIENT LEGEND

ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID).

CHEMICAL COMPOSITION (14.0% Moisture basis)

| | | |
|----------|-------|----------------|
| Moisture | 13.5% | Maximum |
| Protein | 8.2% | +/- 0.5% |
| Ash | 0.39% | Average (East) |
| Ash | 0.42% | Average (West) |

TREATMENT

1. Enriched
2. Bleached

NUTRITION (Approx. per 100G)

| | | |
|--------------------|-----|------|
| Calories | 353 | Kcal |
| Total Fat | 1 | g |
| Saturated Fat | 0 | g |
| Trans Fat | 0 | g |
| Cholesterol | 0 | mg |
| Sodium | 2 | mg |
| Total Carbohydrate | 77 | g |
| Dietary Fiber | 3 | g |
| Total Sugars | 1 | g |
| Added Sugars | 0 | g |
| Protein | 7 | g |
| Vitamin D | 0 | mcg |
| Calcium | 0 | mg |
| Iron | 5 | mg |
| Potassium | 0 | mg |
| Thiamin | 1 | mg |
| Riboflavin | 0 | mg |
| Niacin | 4 | mg |
| Folate | 267 | mcg |
| Folic Acid | 0 | mcg |
| Moisture | 14 | g |
| Ash | 0 | g |
| Calories | 353 | Kcal |
| Total Fat | 1 | g |

MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications

| | |
|----------------------|-----------|
| Standard Plate Count | <50,000/g |
| Coliforms | <500/g |
| Yeast | <500/g |
| Mold | <500/g |

Raw flour is not ready-to-eat and must be thoroughly cooked before eating.

To prevent illness from naturally occurring bacteria in wheat flour, do not eat or play with raw dough or batter; wash hands and surfaces after handling.



Gold Medal™ Purasnow™ Hi-Ratio Cake Flour Bleached/ Enriched 50 lb

UPC: **016000571815**

Information Accurate as of: **July 29, 2019**

DESCRIPTION

Purasnow™ is General Mills's finest high ratio cake flour. Its exceptional tolerance to high levels of sugar, shortening, and liquids helps create moist, delicate cakes with the fine grain and silky texture. Excellent volume and symmetry, excellent moisture retention, and bright crumb color. Great for tender pie crusts, cookies, and pastries. Available in a cost-effective, 50 lb bulk format for larger operations.

Case GTIN: **10016000571812**

Unit Weight: **50 LB**

Units per case: **1**

Nutrition Facts

Calories
Approx Per 100g **353**

| Amount/100g | % Daily Value** | Amount/100g | % Daily Value** |
|------------------------|-----------------|-------------------------------|---------------------|
| Total Fat 1g | | Sodium 2mg | |
| Saturated Fat 0g | | Total Carbohydrate 77g | |
| Trans Fat 0g | | Dietary Fiber 3g | |
| Cholesterol 0mg | | Total Sugars 1g | |
| | | Includes 0g Added Sugars | |
| | | Protein 7g | |
| Vitamin D | • Calcium | | • Iron |
| Potassium | • Thiamin | | • Riboflavin |
| Niacin | • Folate | | • (0mcg Folic Acid) |
| Moisture | • Ash | | |

**The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

*Not a significant nutrient source

Nutrition Facts

Calories
Approx Per 100g **353**

| Amount/100g | % Daily Value** | Amount/100g | % Daily Value** |
|------------------------|-----------------|-------------------------------|---------------------|
| Total Fat 1g | | Sodium 2mg | |
| Saturated Fat 0g | | Total Carbohydrate 77g | |
| Trans Fat 0g | | Dietary Fiber 3g | |
| Cholesterol 0mg | | Total Sugars 1g | |
| | | Includes 0g Added Sugars | |
| | | Protein 7g | |
| Vitamin D | • Calcium | | • Iron |
| Potassium | • Thiamin | | • Riboflavin |
| Niacin | • Folate | | • (0mcg Folic Acid) |
| Moisture | • Ash | | |

**The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

*Not a significant nutrient source

INGREDIENTS: ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID).

KOSHER APPROVAL: OU

ALLERGENS:

Nutritional information is subject to change. See product label to verify ingredients and allergens. Do not eat raw dough or batter.
This product profile is correct through the date above. Because product formulations and related product attributes may change, this information is subject to change.
Search results are based on the system information available. Nutritional information is subject to change. See product label on package to verify ingredients and allergens.

Safety Data Sheet



Section 1: Identification

Product identifier

Product Name

- **Wheat Flour/Clear Flour**

Synonyms

- All Purpose; Ascorbic Acid; Bleached; Bread Flour; Bromated; Cake Flour; Clear Flour; Dusting Flour; Enriched; Flour; High Gluten; Malted; UnBleached

Relevant identified uses of the substance or mixture and uses advised against

Recommended use

- Bakery items, breads, bagels, pizza, cookies, cakes, biscuits, binding agent, separation agent, etc.

Details of the supplier of the safety data sheet

Manufacturer

- General Mills Inc.
One General Mills Blvd
Minneapolis, MN
United States
www.generalmills.com

Telephone (General) • 1-800-248-7310

Emergency telephone number

Manufacturer

- 1-800-424-9300 CCN725149 - CHEMTREC (Within USA and Canada)

Section 2: Hazard Identification

United States (US)

According to: OSHA 29 CFR 1910.1200 HCS

Classification of the substance or mixture

OSHA HCS 2012

- Combustible Dust

Label elements

OSHA HCS 2012

WARNING

Hazard statements • May form combustible dust concentrations in air.

Other hazards

OSHA HCS 2012

- Under United States Regulations (29 CFR 1910.1200 - Hazard Communication Standard), this product is considered hazardous.

Section 3-Composition/Information on Ingredients

Substances

- Material does not meet the criteria of a substance.

Mixtures

| Composition | | | | | |
|-----------------------------|-----------------------|---------|---------------------------------------|---|----------|
| Chemical Name | Identifiers | % | LD50/LC50 | Classifications According to Regulation/Directive | Comments |
| Wheat Flour | NDA | 100% | NDA | OSHA HCS 2012: Comb. Dust | NDA |
| Malted Barley Flour | NDA | 0.1% | NDA | OSHA HCS 2012: Comb. Dust | NDA |
| Enrichment | NDA | 0.015% | NDA | OSHA HCS 2012: Exposure limits | NDA |
| Bromic acid, potassium salt | CAS: 7758-01-2 | < 50ppm | NDA | OSHA HCS 2012: Exposure limits | NDA |
| Benzoyl peroxide | CAS: 94-36-0 | < 50ppm | Ingestion/Oral-Rat LD50 • 7710 mg/kg | OSHA HCS 2012: Exposure limits | NDA |
| L-Ascorbic acid | CAS: 50-81-7 | < 40ppm | Ingestion/Oral-Rat LD50 • 11900 mg/kg | OSHA HCS 2012: Exposure limits | NDA |

- May contain the minor ingredients above in solo or combination.

Section 4:First-AidMeasures

Description of first aid measures**Inhalation**

- IF INHALED: If breathing is difficult, remove victim to fresh air and keep at rest in a position comfortable for breathing. Give artificial respiration if victim is not breathing. If signs/symptoms continue, get medical attention.

Skin

- Wash skin with soap and water. If irritation develops and persists, get medical attention.

Eye

- In case of contact with substance, immediately flush eyes with running water for at least 20 minutes. If eye irritation persists: Get medical advice/attention.

Ingestion

- First aid is not expected to be necessary if material is used under ordinary conditions and as recommended.

Most important symptoms and effects, both acute and delayed

- Refer to Section 11 - Toxicological Information.

Indication of any immediate medical attention and special treatment needed**Notes to Physician**

- Immediate medical attention after exposure to this material not expected to be necessary. No special treatment indicated related to exposure to this material.

Section 5:Fire-FightingMeasures

Extinguishing media

Suitable Extinguishing Media • LARGE FIRE: Water spray, fog or regular foam.

SMALL FIRES: Dry chemical, CO₂, water spray or regular foam.

Unsuitable Extinguishing Media

- None known.

Special hazards arising from the substance or mixture

Unusual Fire and Explosion Hazards

- Avoid generating dust; fine dust dispersed in air in sufficient concentrations, and in the presence of an ignition source is a potential dust explosion hazard.

Hazardous Combustion Products

- Carbon dioxide and possibly carbon monoxide.

Advice for firefighters

- Wear positive pressure self-contained breathing apparatus (SCBA). Structural firefighters' protective clothing will only provide limited protection.

Section 6 - Accidental Release Measures

Personal precautions, protective equipment and emergency procedures

Personal Precautions

- Wear appropriate personal protective equipment. Ventilate enclosed areas.

Emergency Procedures

- Contain spill and monitor for excessive dust accumulation. Avoid unnecessary personnel and equipment traffic in the spill area.

Environmental precautions

- No special environmental precautions necessary.

Methods and material for containment and cleaning up

Containment/Clean-up Measures

- Avoid generating dust.
Use clean nonsparking tools to collect material.
Dust Deposits should not be allowed to accumulate on surfaces, as these may form an explosive mixture if they are released into the atmosphere in sufficient concentration.

Section 7 - Handling and Storage

Precautions for safe handling

Handling

- Do not use in areas without adequate ventilation. Minimize dust generation and accumulation. Routine housekeeping should be instituted to ensure that dusts do not accumulate on surfaces. Dry powders can build static electricity charges when subjected to the friction of transfer and mixing operations. Provide adequate precautions, such as electrical grounding and bonding, or inert atmospheres.

Conditions for safe storage, including any incompatibilities

Storage

- Store in a cool, dry, well-ventilated place.

Section 8 - Exposure Controls/Personal Protection

Control parameters

| Exposure Limits/Guidelines | | | | |
|----------------------------|--------|--|-------------------------|-------------------------|
| | Result | ACGIH | NIOSH | OSHA |
| Wheat Flour/Clear Flour | TWAs | 0.5 mg/m ³ TWA (inhalable fraction) <i>as Flour dust</i> | Not established | Not established |
| Benzoyl peroxide (94-36-0) | TWAs | 5 mg/m ³ TWA | 5 mg/m ³ TWA | 5 mg/m ³ TWA |

Exposure controls

Engineering Measures/Controls

- Ensure that dust handling systems (such as exhaust ducts, dust collectors, vessels and processing equipment) are designed in a manner to prevent the escape of dust into the work area (i.e., there is not leakage from the equipment). It is recommended that dust control equipment such as local exhaust ventilation and material transport systems involved in handling of this product contain explosion relief vents or an explosion suppression system or an oxygen-deficient environment. Use only appropriately classified electrical equipment.

Personal Protective Equipment**Respiratory**

- Use an NIOSH/MSHA approved respirator if exposure limits are exceeded. Follow the OSHA respiratory regulations found in 29 CFR 1910.134.

Eye/Face

- Wear safety goggles.

Skin/Body

- Wear appropriate gloves. Wear long sleeves and/or protective coveralls.

Environmental Exposure Controls

- Follow best practice for site management and disposal of waste.

Key to abbreviations

ACGIH= American Conference of Governmental Industrial Hygiene

NIOSH= National Institute of Occupational Safety and Health

OSHA = Occupational Safety and Health Administration

TWA = Time-Weighted Averages are based on 8h/day, 40h/week exposures

Section 9-Physical and Chemical Properties**Information on Physical and Chemical Properties**

| Material Description | | | |
|-------------------------------------|-------------------------------|------------------------------|--|
| Physical Form | Solid | Appearance/Description | Creamy white to bright white dry free flowing powder with slight grainy odor, no rancid or bitter odors. |
| Color | Creamy white to bright white. | Odor | Slight grainy odor, no rancid or bitter odors. |
| Particulate Size | 80 µ | Odor Threshold | No data available |
| General Properties | | | |
| Boiling Point | No data available | Melting Point/Freezing Point | No data available |
| Decomposition Temperature | No data available | pH | 4.7 to 6.2 |
| Specific Gravity/Relative Density | No data available | Bulk Density | 32 to 40 lb(s)/ft ³ |
| Water Solubility | Moderately soluble 1 to 10 % | Viscosity | No data available |
| Volatility | | | |
| Vapor Pressure | No data available | Vapor Density | No data available |
| Evaporation Rate | No data available | | |
| Flammability | | | |
| Flash Point | No data available | UEL | No data available |
| LEL | No data available | Autoignition | No data available |
| Flammability (solid, gas) | No data available | | |
| Environmental | | | |
| Octanol/Water Partition coefficient | No data available | | |

Section 10: Stability and Reactivity**Reactivity**

- No dangerous reaction known under conditions of normal use.

Chemical stability

- Stable under normal temperatures and pressures.

Possibility of hazardous reactions

- Hazardous polymerization not indicated.

Conditions to avoid

- Heat, sparks, open flame. Avoid generating excessive dust.

Incompatible materials

- No data available

Hazardous decomposition products

- No data available

Section 11-Toxicological Information**Information on toxicological effects**

| GHS Properties | Classification |
|-------------------------------|-----------------------------------|
| Respiratory sensitization | OSHA HCS 2012 • No data available |
| Serious eye damage/Irritation | OSHA HCS 2012 • No data available |
| Acute toxicity | OSHA HCS 2012 • No data available |
| Aspiration Hazard | OSHA HCS 2012 • No data available |
| Carcinogenicity | OSHA HCS 2012 • No data available |
| Skin corrosion/Irritation | OSHA HCS 2012 • No data available |
| Skin sensitization | OSHA HCS 2012 • No data available |
| STOT-RE | OSHA HCS 2012 • No data available |
| STOT-SE | OSHA HCS 2012 • No data available |
| Toxicity for Reproduction | OSHA HCS 2012 • No data available |
| Germ Cell Mutagenicity | OSHA HCS 2012 • No data available |

Potential Health Effects**Inhalation****Acute (Immediate)**

- Exposure to dust may cause irritation. Processes such as cutting, grinding, crushing, or impact may result in generation of excessive amounts of airborne dusts in the workplace. Dust may affect the lungs but reactions are typically reversible.

Chronic (Delayed)

- Prolonged overexposure to the dust may cause wheezing, chest tightness, productive cough nasal irritation and symptoms of chronic respiratory disease.

Skin**Acute (Immediate)**

- Exposure to dust may cause mechanical irritation.

Chronic (Delayed)

- No data available.

Eye**Acute (Immediate)**

- Exposure to dust may cause mechanical irritation. Excessive concentrations of nuisance dust in the workplace may reduce visibility and may cause unpleasant deposits in eyes.

Chronic (Delayed)

- No data available.

Ingestion**Acute (Immediate)**

- No data available.

Chronic (Delayed)

- No data available

Carcinogenic Effects

- This material does contain a component that may cause cancer, however based on regulatory criteria this material is not classified as a carcinogen.

| Carcinogenic Effects | | |
|-----------------------------|-----------|------------------------------|
| | CAS | IARC |
| Bromic acid, potassium salt | 7758-01-2 | Group 2B-Possible Carcinogen |

Section 12-Ecological Information**Toxicity**

- Material data lacking.

Persistence and degradability

- Material data lacking.

Bioaccumulative potential

- Material data lacking.

Mobility in Soil

- Material data lacking.

Other adverse effects

- Material data lacking.

Section 13-Disposal Considerations**Waste treatment methods****Product waste**

- Dispose of content and/or container in accordance with local, regional, national, and/or international regulations.

Packaging waste

- Dispose of content and/or container in accordance with local, regional, national, and/or international regulations.

Section 14-Transport Information

| | UN number | UN proper shipping name | Transport hazard class(es) | Packing group | Environmental hazards |
|-----|-----------|-------------------------|----------------------------|---------------|-----------------------|
| DOT | NDA | Not Regulated | NDA | NDA | NDA |

Special precautions for user

- None specified.

Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code

- No data available

Section 15-Regulatory Information**Safety, health and environmental regulations/legislation specific for the substance or mixture****SARA Hazard Classifications**

- Pressure(Sudden Release of)

| Inventory | | | | |
|-----------------------------|-----------|------------|-------------|------|
| Component | CAS | Canada DSL | Canada NDSL | TSCA |
| Benzoyl peroxide | 94-36-0 | Yes | No | Yes |
| Bromic acid, potassium salt | 7758-01-2 | Yes | No | Yes |
| L-Ascorbic acid | 50-81-7 | Yes | No | Yes |

Canada

Labor

Canada - WHMIS - Classifications of Substances

| | | |
|-------------------------------|-----------|---|
| • L-Ascorbic acid | 50-81-7 | Uncontrolled product according to WHMIS classification criteria |
| • Bromic acid, potassium salt | 7758-01-2 | C, D1B, D2A, D2B |
| • Benzoyl peroxide | 94-36-0 | C, D2B, F; C, D2B (70%) |

Canada - WHMIS - Ingredient Disclosure List

| | | |
|-------------------------------|-----------|------------|
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | 1 % |

Environment

Canada - CEPA - Priority Substances List

| | | |
|-------------------------------|-----------|------------|
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |

United States

Labor

U.S. - OSHA - Process Safety Management - Highly Hazardous Chemicals

| | | |
|-------------------------------|-----------|------------|
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | 7500 lb TQ |

U.S. - OSHA - Specifically Regulated Chemicals

| | | |
|-------------------------------|-----------|------------|
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |

Environment

U.S. - CAA (Clean Air Act) - 1990 Hazardous Air Pollutants

| | | |
|-------------------------------|-----------|------------|
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |

U.S. - CERCLA/SARA - Hazardous Substances and their Reportable Quantities

| | | |
|-------------------------------|-----------|------------|
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |

U.S. - CERCLA/SARA - Radionuclides and Their Reportable Quantities

- L-Ascorbic acid

50-81-7

Not Listed

| | | |
|--|-----------|--------------------------------|
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |
| U.S. - CERCLA/SARA - Section 302 Extremely Hazardous Substances EPCRA RQs | | |
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |
| U.S. - CERCLA/SARA - Section 302 Extremely Hazardous Substances TPQs | | |
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |
| U.S. - CERCLA/SARA - Section 313 - Emission Reporting | | |
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | 0.1 % de minimis concentration |
| • Benzoyl peroxide | 94-36-0 | 1.0 % de minimis concentration |
| U.S. - CERCLA/SARA - Section 313 - PBT Chemical Listing | | |
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |

United States - California

Environment

| | | |
|--|-----------|---------------------------------|
| U.S. - California - Proposition 65 - Carcinogens List | | |
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | carcinogen, initial date 1/1/90 |
| • Benzoyl peroxide | 94-36-0 | Not Listed |
| U.S. - California - Proposition 65 - Developmental Toxicity | | |
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |
| U.S. - California - Proposition 65 - Maximum Allowable Dose Levels (MADL) | | |
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |
| U.S. - California - Proposition 65 - No Significant Risk Levels (NSRL) | | |
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | 1 µg/day NSRL |
| • Benzoyl peroxide | 94-36-0 | Not Listed |
| U.S. - California - Proposition 65 - Reproductive Toxicity - Female | | |
| • L-Ascorbic acid | 50-81-7 | Not Listed |
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |
| U.S. - California - Proposition 65 - Reproductive Toxicity - Male | | |
| • L-Ascorbic acid | 50-81-7 | Not Listed |

| | | |
|-------------------------------|-----------|------------|
| • Bromic acid, potassium salt | 7758-01-2 | Not Listed |
| • Benzoyl peroxide | 94-36-0 | Not Listed |

Other Information

- **WARNING:** This product contains a chemical known to the State of California to cause cancer.

Section 16-OtherInformation

Revision Date

- 17/August/2015

Preparation Date

- 12/January/2010

Disclaimer/Statement of Liability

- The information herein is given in good faith but no warranty, expressed or implied, is made.

Key to abbreviations

NDA = No Data Available



ORTHODOX UNION

LETTER OF KOSHER CERTIFICATION

UNION OF ORTHODOX JEWISH CONGREGATIONS OF AMERICA איחוד קהילות האורתודוקסים באמריקה
ELEVEN BROADWAY / NEW YORK, NY 10004 / 212-613-8241 / KOSHERLETTER@OU.ORG / OUKOSHER.ORG

כס"ד

July 29, 2019

This is to certify that the following product(s) prepared by

General Mills, One General Mills Boulevard, Minneapolis, MN 55426

are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name

UKD-ID

Status

Certification Requirements

Brand: C&FS FLOUR: General Mills/Gold Medal

- Purasnow Bakers Hi-Ratio Cake Flour

OUV3-3639704

Pareve

Ⓢ Symbol required.

Use of the OU trademark must comply with the terms set forth in a written agreement with the Orthodox Union. Any other use of the OU trademark is not authorized.

Rabbi Menachem Genack, Rabbinic Administrator, CEO

This certification is valid through 06/30/2020

Page 1 of 1



Certificate of registration
The Food Safety Management System of

Star of the West Milling

At
34 S. Main Street
Churchville, New York
14428

Has been assessed and complies with the
Requirements of


FSSC 22000

Certification scheme for food safety systems
including
ISO 22000:2005 "ISO/TS22002-1" and additional FSSC 22000 requirements.
This certificate is applicable for:

***Cleaning, processing, mechanical separation of the wheat kernel to produce flour,
wheat germ, bran and other by-products.
Category CIV Ambient stable products – Dried products***

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3, published 10 April, 2013. The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and the "ISO/TS22002-1".

Certificate of registration No.: FSSC-347
Date of the Certification decision: January 13, 2017
Initial certification date: February 21, 2014
Reissuing date: January 13, 2017
Valid until: January 13, 2020

Authorized by: 
General Manager, Certification Services

Issued by:
AIB International, Certification Services
1213 Bakers Way
PO Box 3999,
Manhattan, Kansas 66505-3999
This certificate remains the property of AIB International-Certification Services



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