UNITED™
SUGAR PRODUCERS & REFINERS

Date: September 22, 2026
Re: Allergens

In response to identify known allergens, this letter is to confirm with exceptions below, that our products are free of allergens. We do not manufacture nor have incidental contact by:

- Dyes
- Eggs or egg products
- Fish, shellfish, or products
- Milk or milk products (including lactose)
- Peanuts or peanut products
- Seeds or seed products (including sesame, mustard, and lupin)
- Soybeans or soybean products (including protein)
- Tree nuts or tree nut products
- Wheat, buckwheat, or grain products (including gluten from any grain)
- Fruit, vegetables, or herbs other than sugar cane or sugar beets
- Monosodium glutamate (MSG)
- Yellow 5 (tartrazine)

Powdered sugar contains approximately 3% starch obtained from corn as an anti-caking agent. There is no protein or gluten in cornstarch.

Regarding sulfites: Sugar products may contain trace amounts of sulfites. Sulfites are introduced during the manufacturing process at less than 10 PPM by weight. Sulfites in granulated sugar are measured on a composite basis in production and reported as SO_2 concentration. In the finished, refined product, the values are characteristically 1 to 6 PPM and dissipate in bulk storage.

In the manufacture of sugar from sugarcane, sulfites are not added during processing. Additional information regarding sulfites in cane sugar can be provided upon request.

Regarding the warehousing of products, United Sugar Producers and Refiners (USPR) products are sealed and stored either a distance away or in a separate location from any allergenic materials in contracted warehouse locations.

Afsaneh Makari
Quality Assurance Manager
United Sugar Producers and Refiners

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Edina, MN 55439
800.984.3585

Service Center:
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unitedsugarpr.com

Allergen Declaration

Material Name	All forms of sugar produced by United Sugar Producers and Refiners

UNITED™ SUGAR PRODUCERS & REFINERS

	Vendor name	**United Sugar Producers and Refiners**	**Vendor ingredient / material name**	**Sugar/Sucrose**	**Vendor ingredient / material #**	All sugar products
	Production site name	**See attached USPR Plant List**	**Factory address**	**See attached USPR Plant List**	**Factory phone #**	952-896-0131

This table was prepared for the convenience of our customers and will be updated when necessary.

Allergenic foods and derivatives and sensitizing agents	**Material supplied contains**	The material supplied is produced		**Cross-contact with the material supplied**	Maximum amount of allergenic material present (in mg/kg or mg/l or ppm) or type(s) of (tree) nut(s)	Nature of allergenic material present in the material supplied to the factory. E.g. hazelnuts, wheat maltodextrin, soy lecithin. For oils, state whether unrefined or refined (distilled, decolorized and deodorized).
		On the same equipment with	In the same factory with			
Peanuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Crustacea and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Fish and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Eggs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
(Tree) Nuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No		
Milk and products thereof (incl. lactose)	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Soybeans and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Cereals containing gluten; i.e., wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No		
Other grains; i.e., corn, millet, rice, sorghum, etc. or their hybridized strains and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No		
Celery and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Sesame seeds and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Mustard and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Lupin and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Molluscs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Caffeine	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Monosodium Glutamate (MSG)	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	Not applicable	
Sulphur dioxide and sulphites *	☐ Yes ☒ No	Not applicable	Not applicable	Not applicable	SO_2 at less than 10 PPM	Details in attached USPR Allergen Memo
Carmine / cochineal	☐ Yes ☒ No	Not applicable	Not applicable	Not applicable		
Yellow #5 (Tartrazine)	☐ Yes ☒ No	Not applicable	Not applicable	Not applicable		
Yellow #6 (Sunset Yellow)	☐ Yes ☒ No	Not applicable	Not applicable	Not applicable		

* For SO_2 and sulphites: **Yes** means present in or treatment applied leading to ≥ 10 mg/kg or 10 mg/l or 10ppm.

Allergen Declaration

Material Name	All forms of sugar produced by United Sugar Producers and Refiners

UNITED™ SUGAR PRODUCERS & REFINERS

The allergen cross contact risk of the materials delivered is under control and/or is not significant:	☒ Yes ☐ No

	Vendor name	**United Sugar Producers and Refiners**	**Vendor ingredient name**	**Sugar/Sucrose**	**Vendor ingredient #**	All sugar products
	Production site name	**See attached USPR Plant List**	**Factory address**	**See attached USPR Plant List**	**Factory phone #**	See attached list

If allergen cross contact is likely to occur, is it declared on the ingredient list or advisory statement used on your package?	☐ Yes ☐ No **N/A**
Please provide the advisory statement that appears on your product label: N/A	

Allergen Control Program Documentation: N/A
If you have any of the following, please describe and provide copies if available.

An Allergen Control Plan for your facility	
Standard Operating Procedures (SOP) for prevention of allergen cross-contacts from incoming, processing, maintenance to shipment of allergenic product	
Standard Operating Procedures (SOP) used for cleaning allergen residues (including allergen cleaning matrices, master cleaning schedules and inspections of production lines prior to use)	
Verification testing programs used to assure an adequate allergen cleaning	
Segregation and/or color-coding practices used for allergens	
Training programs used for allergen education to production employees	General training on allergens is provided to all employees - the significance of allergens in the food industry; why it is important to be aware of allergens even though they are not used in our process and are not present in our facilities.

Are allergens listed as part of your HACCP plan as a CCP? ☐ Yes ☒ No

Name:	**Afsaneh Makari**			**Position:**	**Quality Assurance Manager**	**Date:**	September 22nd, 2026
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