

Monterrey, México. 13 February 2020

93% Minimum Pure FCC Food Grade Calcium Chloride Anhydrous

Indicar 0 g (cero gramos) en caso de que algún nutriente no aplique a su producto / Indicate (0g= zero grams) when some nutrient does not apply

	CaCl2
Energía kcal y kJ / Energy kcal and kJ	
Grasa (g) / Fat (g)	
Saturada (g)/ Saturated (g)	0
 Grasa monosaturada (g) / /Monounsatured Fat (g) 	0
 Grasa polisaturada (g) / Polyunsatured Fat (g) 	0
Colesterol (mg) / Cholesterol (mg)	0
 Transporte de los ácidos grasos (g) / Trans Fatty Acids (g) 	0
A	
Sodium (g) en 100 g / Sodium (g) in 100 g	0.835
Sodium (g) en 100 g / Sodium (g) in 100 g Carbohidratos (g) /Carbohydrates (g)	0.835
Carbohidratos (g) /Carbohydrates (g)	0
Carbohidratos (g) /Carbohydrates (g) • Azúcar (g) /Sugar (g)	0
Carbohidratos (g) /Carbohydrates (g) Azúcar (g) /Sugar (g) Fibra /Fiber (g) Fibra Soluble (g) / Soluble	0 0 0
Carbohidratos (g) /Carbohydrates (g) Azúcar (g) /Sugar (g) Fibra /Fiber (g) Fibra Soluble (g) / Soluble Fiber (g) Fibra insoluble (g) / Insoluble	0 0 0 0
Carbohidratos (g) /Carbohydrates (g) Azúcar (g) /Sugar (g) Fibra /Fiber (g) Fibra Soluble (g) / Soluble Fiber (g) Fibra insoluble (g) / Insoluble Fiber (g)	0 0 0 0

Ateniamente

Ing. Vida A Fragoso Ramirez Gerente de Ing. e Investigación Industria del Alcali, S. A. de C. V.

Carretera a García Km. 9,

García, N.L. México 66000 Fax: (81) 8863-2620

Apartado Postal 2459 www.vitro.com

(81) 8863-2661



Vitro

García, México. February 13th, 2020

LETTER OF GUARANTEE

To whom it may concern:

Hereby it is certify all FCC Food Grade Calcium Chloride Anhydrous shipments that honor Industria del Alcali (ALCALI) labeling, accomplish and will be adjusted to our current product specification sheet.

In addition, it is guaranteed on a continuous basis, that all Alcali's brand product shipped under FCC label accomplishes food grade quality, on which its main component is Calcium Chloride, is not adulterated or wrongly labeled. It also conforms all requested regarding nutritional category.

This product is manufactured completely in our Garcia facilities in México, and correspond to an inorganic material in regards that comes from a synthetic production process.

If you have any further question, please do not hesitate to contact our Houston, Tx Sales Manager office leaded by Mr. W. Taylor West – Ph 972-978-9060.

Sincerely,

Ing. Vida A Fragoso Ramirez

R&D Manager

Industria del Alcali, S. A. de C. V.



Ingredient name: FCC Food Grade Calcium Chloride Anhydrous

With the present we inform you and we guarantee you that in Industria del

Alcali S.A. de C.V., the products made in our Calcium chloride plant are free

milk or milk products, egg or egg products, any tree nuts or nut products,

peanuts or peanut products, soy products including HPV and TVP, wheat,

barley, oats, rye or triticale or products thereof, "gluten" protein (gliadin),

seed including celery, cotton, sesame, sunflower, and poppy seeds, fish

shellfish including crustacean or mollusk products, antioxidants including

beef, pork, lamb and any fowl, monosodium glutamate (MSG) and any

FD&C food colors including Yellow no. 5, Blue No. 2 and Red no. 3, and

certifies that we do not use any genetically modified organisms, TSE/BSE

and Residual Solvents/OVI.

Yours Truly,

Ing. Vidal A. Fragoso Ramirez

R&D Manager

Industria del Alcali, S. A. de C. V.





February 13th, 2020

To whom it may concern,

By means of this letter Industria del Alcali, SA de CV, with RFC IAL421117H86 located at Carretera a Garcia Km. 9 Garcia, NL, certifies that the FCC Food Grade Calcium Chloride Anhydrous that we supply is employed in the Food Industry and apt for human consumption. Our Calcium Chloride is produced with raw materials and through a Food Grade method. It does not contain contaminants that might endanger the consumer's health and our procedures are compliant to the Norma Mexicana NOM-251-SSA1-2009 Practicas de Higiene para el Proceso de Alimentos, Bebidas o Suplementos Alimenticios. Our processes include a screening system and magnetic grills that attract metallic impurities, furthermore we have diverse sanitary procedures and training in good manufacturing practices for all the areas involved in the production process. All of our processes are compiled and incorporated in our Quality Control System which in itself is founded on Quality Management System ISO 9001. Our product's approval for release and sale aligns and follows all parameters established in the Food Chemical Codex 11th Edition.

Additionally, we abide to Local, State and Federal Regulations applicable to products suitable for human consumption

Yours Truly,

Ing. Vidal A. Fragoso Ramirez

R&D Manager

Industria del Alcali, S. A. de C. V.

February 13th, 2020

Whom It May Concern

The way in which the lots of FCC Food Grade Calcium Chloride

Anhydrous are Identified by means of two letters and 7 numbers is hereby reported.

Example: CC4150120

- CC Corresponds to the Calcium Chloride plant.
- 4 Corresponds to the type of product the digit 4 is assigned to the product Calcium Chloride.
- 15 Manufacturing Day
- 01 It is the month of manufacture number.
- 20 Year of product elaboration.

I hope this information is useful to you

45 Bolsas de 25 kg tarima No. lote: CC 4150120

Yours Trul

Ing. Vidal A. Fragoso Ramirez R&D Manager Industria del Alcali, S. A. de C. V.





TECHNICAL DATA SHEET

Product : GRANULAR CALCIUM CHLORIDE

Formula: CaCl₂ Description: White Granular Higroscopy Solid Grade: FCC

	Chem	ical Analys	is
Calcium Chloride (CaCl ₂)	93.000	Min.	%
Magnesium And Alkali Salts	5.000	Max.	%
Fluoride (F-)	40.000	Max.	P.P.M.
Heavy Metals (As Pb)	20.000	Max.	P.P.M.
Arsenic (As)	3.000	Max.	P.P.M.
Lead (Pb)	5.000	Max.	P.P.M.
Acid Insoluble Matter	0.020	Max.	%
			No particles per kg of sample greater than
			2 mm in any dimension, in Acid Insoluble
			Matter test.

	Physica	l Properties	
Molecular Weight Loose Bulk Density	110.990 42.45 - 51.20	Lb./Ft³	

Sieve Analysis			
	Cumulative Wt. %		
U.S.S. Mesh	Mín.	Máx.	
6	0.0	10.0	
16	40.0	100.0	
20	85.0	100.0	

Effective: March - 2019 Cancel: June - 2017

