



To whom it may concern

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### Allergen Information

MEGGLE Product:

Anhydrous Lactose (USP-NF / Ph. Eur. / JP): DuraLac® H

Allergens are addressed as part of the manufacturing plant's Food Safety Program and an Allergen Control and Awareness Program is in place outlining control measures to prevent cross-contamination with allergenic or non-allergenic products and ingredients during processing and storage.

| Allergens<br>and products thereof | Allergens Present as<br>Intentionally Added Ingredient(s) and/or "Product as such"<br>+ (Yes) / - (No) |                         | Cross-<br>Contamination |
|-----------------------------------|--|-------------------------|-------------------------|
|                                   | Material   | Production<br>Equipment |                         |

#### Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004

|                       | + | Product as such | + | n.a. |
|-----------------------|---|-----------------|---|------|
| Milk                  | + |                 | + | n.a. |
| Eggs                  | - |                 | - | -    |
| Fish                  | - |                 | - | -    |
| Crustaceans shellfish | - |                 | - | -    |
| Tree nuts             | - |                 | - | -    |
| Peanuts               | - |                 | - | -    |
| Wheat                 | - |                 | - | -    |
| Soybeans              | - |                 | - | -    |

The product is manufactured on dedicated equipment for lactose. No other products are processed .

Cross contamination status is integral part of the installed Change Control System. Any change of the above cross contamination status triggers adequate customer information.

Best regards

MEGGLE USA inc.

Dr. Gabriele Müller