



02 October 2017

Dear Valued Customer:

Thank you for your recent inquiry about our hydrous and calcined kaolin products relative to their approval for use in applications that come in contact with food. Kaolin is a naturally occurring mineral and as such is REACH exempt. It is classified as GRAS (Generally Recognized as Safe) under US Title 21 CFR 186. Kaolin is approved for use around the world as an additive in packaging or for use in coatings that come in contact with food. I have listed below where our hydrous kaolin and calcined kaolins are approved for use as in additive in applications that come in contact with food assuming that kaolin products are incorporated using good manufacturing practices.

1. US FDA 176.170 Components of paper and paperboard in contact with aqueous and fatty food (dated 1 April 2017)
2. US FDA 176.180 Components of paper and paperboard in contact with dry food (dated 1 April 2017)
3. US FDA 175.300 Resinous and Polymeric Coatings (dated 1 April 2017)
4. US FDA 175.105 Adhesives and Components of Coatings, Subpart B (dated 1 April 2017)
5. US FDA 186.1256 Packaging Additive Used in Indirect Contact with Food (dated 1 April 2017)
6. US FDA 178.3297 Colorants for Polymers (dated 1 April 2017).
7. US FDA 177.2600 Rubber Articles Intended for Repeated Use (dated 1 April 2017)
8. BFR XXXVI, XXXVI/1, XXXVI/2 (all updated 01.07.2016) and LII. (Updated 01.07.2016)
9. COE's Paper Resolution Version 2
10. EU 10/2011 (limited to 12% total concentration used in EVOH that is directly in contact with food).
11. ANVISA – Agência Nacional de Vigilância Sanitária – Portaria 177 de 04 de Março de 1999
12. GB 9685-2016 Hygienic Standards for Use of Additives in Food Containers and Packaging. (listed for use in coatings, paper and plastic applications without limit)
13. GB 4806.6-2016 Compliant with food packaging purity standards.
14. Italien Decreto Ministeriale D.M. 21/03/73

Our product is compliant with the requirements for food contact material as outlined under EC 1935/2004 and kaolin is listed as a food additive under EU231/2012 (E559). In addition our kaolin products are free from any mineral oil additives, fluorochemicals (including PFOAs and PFOs) and do not contain any material from animal origins or genetically modified organisms. Our products are also free from allergens outlined by the US FDA and EU directive 68/2007. Our products do not contain melamine, cyanuric acid or its derivatives, Bisphenol A, Pthalates, Azo dyes or alkyl or alkylphenolic ethoxylate surfactants.

Our products are also registered and approved for use by the US EPA as inert ingredients for food use under 40 CFR 180.910 and 930.

Our products are complaint with Ecolabeling Nordic Swan requirements.

We trust that this answers your question about our kaolin products from KaMin and CADAM. Please don't hesitate to contact us if you have additional questions.

With Best Regards,

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