Certified Organic by
OneCert

Pure Life Organic Foods Limited
C/O Goldberg, Maroney & Asso LTD.
3910 Pecos Mcleod Suite D-100
Las Vegas, NV 89121-4304
United States

Certified Organic under the US National Organic Program 7 CFR Part 205

Type of operation: Handling

Certified products:

<table>
<thead>
<tr>
<th>Product</th>
<th>Category</th>
<th>Virgin Coconut Oil</th>
<th>Virgin Coconut Oil</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Cream</td>
<td>100% Organic</td>
<td>Brown Rice Syrup</td>
<td>100% Organic</td>
</tr>
<tr>
<td>Coconut Milk</td>
<td>100% Organic</td>
<td>Cane Molasses</td>
<td>Organic</td>
</tr>
<tr>
<td>Coconut Water</td>
<td>100% Organic</td>
<td>Cane Sugar</td>
<td>Organic</td>
</tr>
<tr>
<td>Crude Coconut Oil</td>
<td>100% Organic</td>
<td>Clarified Rice Syrup</td>
<td>Organic</td>
</tr>
<tr>
<td>Desiccated Coconut</td>
<td>100% Organic</td>
<td>Ethanol</td>
<td>Organic</td>
</tr>
<tr>
<td>Tapioca Chips</td>
<td>100% Organic</td>
<td>Rice Protein Powder</td>
<td>Organic</td>
</tr>
<tr>
<td>Tapioca Fiber</td>
<td>100% Organic</td>
<td>Rice Syrup Solids/Maltodextrin</td>
<td>Organic</td>
</tr>
<tr>
<td>Tapioca Flour</td>
<td>100% Organic</td>
<td>Tapioca Syrup</td>
<td>Organic</td>
</tr>
<tr>
<td>Tapioca Starch</td>
<td>100% Organic</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Certified in compliance with the terms of the US-Canada Organic Equivalency Arrangement.

Initial Effective Date: 11 July 2012
Once certified, a production or handling operation’s organic certification continues in effect until surrendered, suspended or revoked.

Update Issued: 19 March 2018
Anniversary Date: 31 March 2018 (Due date of annual update)
Last Annual Inspection Date: 12 September 2017
Section 1 - GENERAL REMARK

Sugar is a safe food ingredient. With regard to its safety, it can be compared to starch, glucose syrups.

Section 2- PRODUCT IDENTIFICATION

Saccharose C12 H22 O11

Section 3 - CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

PRODUCT NAME: Organic cane Sugar

PRODUCT USE: Human consumption

SUPPLIER
Pure Life Organic Foods Limited (USA).
3910 Pecos McLeod Suite D-100 Las Vegas, Nevada  89121-4304
United States

Section 4 - HAZARDS IDENTIFICATION

- Kst value : 130...150
- The next figures refer to sugar dust (<100 microns) : Class 1
- Minimum ignition temp. 380°C
- Minimum ignition energy: 10 milli joule
- Explosive limits (kg/m3): minimum 60 gr/m3
- Maximum rate of pressure rise (explosivity): 425 bar/sec
- Maximum pressure: 8 - 9 bar

**Section 5 – COMPOSITION / INFORMATION ON INGREDIENTS**

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Physio-Chemical</th>
<th>Range Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Polarisation</td>
<td>Minimum 99.5 degrees</td>
</tr>
<tr>
<td>2.</td>
<td>Moisture</td>
<td>Maximum 0.10 %</td>
</tr>
<tr>
<td>3.</td>
<td>Reducing Sugar</td>
<td>Maximum 0.25%</td>
</tr>
<tr>
<td>4.</td>
<td>Mean Aperture</td>
<td>Maximum 0.40- 1.2 mm</td>
</tr>
<tr>
<td>5.</td>
<td>Variation Coefficient</td>
<td>Maximum 40%</td>
</tr>
<tr>
<td>6.</td>
<td>Fe Particle</td>
<td>Below 2 mg.</td>
</tr>
<tr>
<td>7.</td>
<td>Total Plate Count [CFU] / (10gm)</td>
<td>Maximum 500</td>
</tr>
<tr>
<td>8.</td>
<td>Yeast &amp; Mould Count [CFU] / (10gm)</td>
<td>Maximum 50</td>
</tr>
<tr>
<td>9.</td>
<td>Salmonella</td>
<td>Negative in 25g</td>
</tr>
</tbody>
</table>

**Microbiological**

- Conductivity Ash: 0.15%
- Arsenic: Maximum 1mg/kg
- Copper: Maximum 2mg/kg
- Cadmium: Maximum 0.1mg/kg
- Mercury: Maximum 0.1mg/kg
- Lead: Maximum 1mg/kg

**Section 6 – FIRST AND MEASURES SWALLOWED**

- No specific measures can be specified

**Section 7 - FIRE FIGHTING MEASURES**

- Self heating / spontaneous combustion risk: No
- Fire extinguishing media: Water

**Section 8 - ACCIDENTAL RELEASE MEASURES**

**EMERGENCY PROCEDURES**: None

Sugar is a non-hazardous material meant for human consumption. It is a natural sweetner in food substances.

**Section 9 - HANDLING AND STORAGE**
PROCEDURE FOR HANDLING

- Storage in dry place, advised to keep away from moisture to avoid lumping of sugar. Currently sugar is free-flowing.
- Store away from sources of heat or ignition to avoid melting / caramelising

STORAGE:
- Shelf life: no time limit under specified conditions
- Storage conditions: store in dry place
  (Crystal sugar) temp. 15° - 25°C
- Relative humidity: 50 - 60%
- For caster and icing sugar the conditions of storage are more restrictive
  (temp. 17-22°C - HR: 50-60%);

STORAGE INCOMPATIBILITY
- None

STORAGE REQUIREMENTS
- Keep dry.
- Store under cover.
- Store away from sources of heat or ignition.
- Observe manufacturer's storing and handling recommendations.

Section 10 - EXPOSURE CONTROLS / PERSONAL PROTECTION

- Individual protective measures (respirators, gloves,..) : no special measures;

Section 11 - PHYSICAL AND CHEMICAL PROPERTIES

APPEARANCE
- White crystals
- Soluble in water.

PHYSICAL PROPERTIES
- Solid.
- Mixes with water.
- Molecular Weight: 342.34
- Boiling Range (°C): Not available
- Melting Range (°C): 160-186
- Specific Gravity (water=1): 1.59
- Solubility in water (g/L): Miscible
- pH (as supplied): Not applicable
- pH (1% solution): Not available
- Vapour Pressure (kPa): Not applicable
- Evaporation Rate: Not applicable
- Relative Vapour Density (air=1): Not applicable
- Flash Point (°C): Not applicable
- Autoignition Temp (°C): Not available
- Decomposition Temp (°C): Not available
Note: No specific properties linked to hazards identified

Section 12 - CHEMICAL STABILITY AND REACTIVITY INFORMATION

CONDITIONS CONTRIBUTING TO INSTABILITY

- Presence of incompatible materials like water
- Product is considered stable.
- Hazardous polymerization will not occur.

Section 13 - TOXICOLOGICAL INFORMATION

- LD50 : 29700 mg/kg, tested in rats
- Skin irritation: no
- Eye irritation: no

CHRONIC HEALTH EFFECTS

- Principal routes of exposure are by accidental skin and eye contact and inhalation of generated dusts.

TOXICITY AND IRRITATION

- None assigned. Refer to individual constituents.
- Sucrose: Unless otherwise specified - data extracted from RTECS - Register of Toxic Effects of Chemical Substances.
- Toxicity irradiation: Nil Reported

Section 14 - ECOLOGICAL INFORMATION

- No data for White Sugar.

Section 15 - TRANSPORTATION INFORMATION

- Hazard symbols: none
- R symbols: none

Section 16 - REGULATORY INFORMATION

Authorized food ingredient complies with –

- Regulation EC (178/2002) - General principles of Food law
- Regulation EC (1935/2004) - Materials and articles intended to come into contact with food
- Regulation EC (852/2004) - Hygiene of foodstuffs
- Regulation EC (2002/72/EC) - Plastic materials and articles intended to come into contact with foodstuffs.
1 - CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

PRODUCT NAME: Molasses Syrup

SUPPLIER
Pure Diets India Ltd
94, Ramjial Market,
Opp L Pocket Sarita Vihar
New Delhi – 110076
INDIA
TEL: +91-11-64513381/2/3

2 - HAZARDS IDENTIFICATION

Emergency Overview

This material should be stored in a vented tank designed to contain a material with a specific gravity of 1.3 or greater. Material can ferment if excessive moisture contamination is allowed. Fermentation can yield carbon dioxide with possible traces of ethanol or volatile fatty acids (e.g. acetic, propionic, lactic, or butyric) and if exposed to a spark or flame may result in an explosion. These conditions should be avoided. If maintenance of tank requires entry by personnel, OSHA’s Confined Space standard (29CFR1910.146) shall be complied with. If welding is to be performed, the tank should be gas freed and only certified welders shall perform welding operations.

Section 3 - Potential Health Effects

Eyes - Mild irritant

Skin - None

Inhalation – Insufficient oxygen may be present in vessels containing the product due to the generation of carbon monoxide during fermentation
4. FIRST AID MEASURES

Eyes: Flush eyes for 15 minutes.
Skin: Wash with soap and water.
Ingestion: No data

5. FIRE FIGHTING MEASURES

Flashpoint (Method used)   Flammable Limits in Air

Non-flammable   Non-flammable
Non-combustible   Non-combustible

Extinguishing Agents - NA

Unusual Fire and Explosion Hazards – Fermentation occurs when diluted with water and is accelerated by heat. During fermentation, carbon monoxide with possible traces of ethanol or volatile fatty acids (e.g., acetic, propionic, lactic, or butyric) is given off, which produces inhalation hazards and possible explosion hazards.

6. ACCIDENTAL RELEASE MEASURES

Steps to be Taken in Case Material is Released or Spilled

Small spills - Stop the source of the spill. Recover as much product as possible for reuse. Absorb remaining spill and dispose solids in waste container.

Large spills - Stop the source of the spill. Create diversionary structures to minimize the extent of the release. Prevent the release from entering a waterway or sewer. Recover useable product. Absorb remaining spill and dispose of at an approved facility such as a municipal landfill or land application site.

7. HANDLING AND STORAGE

This material should be stored in a vented tank designed to contain a material with a specific gravity of 1.3 or greater. Material can ferment if excessive moisture contamination is allowed.

8. EXPOSURE CONTROLS, PERSONAL PROTECTION

Respiratory Protection - None

Ventilation – Provide adequate ventilation to prevent accumulation of vapors.

Skin Protection - Rubber gloves

Eye Protection - Safety glasses
Hygiene - Wash any exposed area promptly with soap and water. Launder contaminated clothing.
Other Control Measures - None

9. PHYSICAL AND CHEMICAL PROPERTIES

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Physio-Chemical</th>
<th>Range Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Appearance</td>
<td>Dark brown syrupy liquid</td>
</tr>
<tr>
<td>2.</td>
<td>Physical State</td>
<td>Liquid</td>
</tr>
<tr>
<td>3.</td>
<td>Boiling Point</td>
<td>Very high</td>
</tr>
<tr>
<td>4.</td>
<td>Solubility in Water</td>
<td>Soluble</td>
</tr>
<tr>
<td>5.</td>
<td>Odor</td>
<td>Sweet</td>
</tr>
<tr>
<td>6.</td>
<td>Specific Gravity</td>
<td>1.45</td>
</tr>
<tr>
<td>7.</td>
<td>Freezing/Melting Point</td>
<td>Varies</td>
</tr>
<tr>
<td>8.</td>
<td>% Volatile, by Volume</td>
<td>No data</td>
</tr>
<tr>
<td>9.</td>
<td>Vapor Density in Air</td>
<td>Water vapor only</td>
</tr>
<tr>
<td>10.</td>
<td>pH</td>
<td>4 to 6</td>
</tr>
</tbody>
</table>

10. STABILITY AND REACTIVITY

Chemical Stability - Stable

Conditions to Avoid – Excess moisture or heat. Unventilated containers.

Incompatibility with Other Materials - Reacts with concentrated nitric acid or concentrated Sulphuric acid. Ferments when diluted with water.

Hazard Decomposition Products – Carbon monoxide, alcohol or fatty acid vapors

Hazardous Polymerization - NA

11. ECOLOGICAL INFORMATION

Prevent releases to land or water. Results in high Biological Oxygen Demand (BOD) and potential oxygen depletion of aquatic systems.

12. DISPOSAL CONSIDERATIONS

Dispose of waste material at an approved municipal landfill or land application site.

13. TRANSPORT INFORMATION

Hazardous Materials Description/ Proper Shipping Name - NA
DOT Hazard Class - NA
DOT Identification Number - NA
X This product is not a DOT hazardous material.

14. REGULATORY INFORMATION
Authorized food ingredient complies with –
Regulation EC (178/2002) - General principles of Food law
Regulation EC (1935/2004) - Materials and articles intended to come into contact with food
Regulation EC (852/2004) - Hygiene of foodstuffs
Regulation EC (2002/72/EC) - Plastic materials and articles intended to come into contact with foodstuffs.

15. ECOLOGICAL INFORMATION
No data for Molasses syrup.

16. OTHER INFORMATION
The information supplied here is based on our current state of knowledge. This information is intended to describe our products with respect to safety requirements.