

Subject: RE: Natural Ehyhexylglycerin inquiry from OGEE
Date: Wednesday, February 5, 2025 at 2:03:32 PM Eastern Standard Time
From: Tony Taniguchi
To: Ewelina Pitusiak
CC: Sindhu Deepak, Abbott Stark, Sophia Pedriani, Koji Kodama, Yuta Nagai, Saki Kitamura, Yuina Takaike, Niiijima Tatsuya
Attachments: image001.png

Hi Ewelina,

We'd like to keep "Higher" as is.

When you simply write alcohol, it sounds like ethanol or isopropanol. The original ingredient ADEKA uses is much "higher" alcohol with large number of carbon chain. To emphasize the original material is not from ethanol, we'd like to keep the word "higher".
For processing aids questions, please see below.

Sodium hydroxide: It is known as caustic soda made by electrolysis process.

Phosphoric acid: It comes from mining.

Tin(IV) chloride: It comes from mining and heating process.

Thank you,
Tony

From: Ewelina Pitusiak <ewelina.pitusiak@ogee.com>
Sent: Tuesday, February 4, 2025 5:18 PM
To: Tony Taniguchi <tony.taniguchi@ikeda-america.com>; Abbott Stark <abbott.stark@ogee.com>
Cc: Sindhu Deepak <sindhu.deepak@ogee.com>; Sophia Pedriani <sophia.pedriani@ogee.com>; Koji Kodama <Koji.Kodama@ikeda-america.com>; Yuta Nagai <yuta.nagai@ikeda-america.com>; Saki Kitamura <saki.kitamura@ikeda-america.com>; Yuina Takaike <yuina.takaike@ikeda-america.com>; Niiijima Tatsuya <ta-niiijima@adekausa.com>
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Hi Tony,

Process is so much better. Question -can we remove "Higher" -just leave alcohol ? I am a little confused what it means : Higher Alcohol .

Also -for processing aids: We just need the email explaining where the processing aids are coming from. Could be just a general explanation -please see examples below:

- The salts (Sodium Chloride, Potassium Chloride, Disodium Phosphate, Potassium Phosphate) come from mining
- Lactic Acid:
- Lactic acid is produced through a fermentation process starting from glucose syrup derived from maize. Only non-GMO maize from France and Germany is used and the absence of GMO is further tested by PCR (spot checks). The fermentation is then performed using bacteria that have not been genetically modified.