

## **DECLARATION**

### **JK Sucralose Inc.**

#### **will safeguard our rights for malicious evaluation issued by the counterpart industry**

JK Sucralose Inc. (hereinafter referred to as JK), the largest professional sucralose manufacturer in China and the second largest one in the world, is a high and new tech enterprise integrating the development, production, sale and service of the product - sucralose. As the first company that voluntarily joined the American ITC Section 337 Intellectual Property Right investigation, JK has been qualified as the worldwide supplier by more than one international well-known food company. Sucralose produced by JK Sweet has been widely used in various fields in the world such as over 3,000 kinds of food, beverage, healthcare products, pharmaceutical and daily chemical. Since its products and businesses are sold to the global market, JK has presence in the US, Europe, Japan and India in the form of specialized direct-sales branches, and successfully sells its products to more than 80 countries and regions in the world. JK designed long-term annual capacity of 12000 tons, which will change the production pattern of global sucralose industry in the future.

JK has always been committed to pursuing the goal of “Maximizing Customer Satisfaction”. It has made continuous innovations for years, aiming to satisfy the growing market demand for sucralose and to provide better service for global markets and clients, therefore having obtained the authorization of more than 10 invention patents and submitted 4 applications for international patents. JK possesses an R&D team made up of more than 80 professionals. With an annual investment of over 3 million dollars, JK ensures its advanced technology is turned into productive force. As an innovation-oriented company, JK made research and development independently, invested more than 10 million dollars to construct standardized workshops for refining materials, baking and packing, aiming to produce the latest generation of such products as high-quality sucralose characterized by uniform distribution of particles, low dust, ultra-low residual solvents, high fluidity, great mechanical strength and stable product shape, and products with ultra-fine powder characterized by uniform and stable granularity, superior resistance to caking and low residual solvents, and ordinary powder products and liquid products. Meanwhile, a number of diversified product solutions are provided by JK to global food manufacturing enterprises and clients in pharmaceutical companies.

A strict quality assurance and safety system is established by the JK Sucralose Inc. to guarantee the product quality and its safe production environment. Meanwhile, a total of 45 special QA personnel and 11 special safety personnel are employed to supervise the product quality around the clock. JK also invests over 1 million dollars in the safety facilities and more than 15000 employees person are received relevant training annually. Therefore, major safety accidents have been effectively avoided for years.

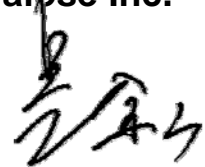
With numerous advantages in refined management, outstanding team, innovative technology, reliable quality and service as well as abundant capital, it continuously boosts JK's rapid and sustainable development. With the sole goal of enhancing the development of China's sucralose industry, JK is dedicated in driving sucralose from first-class sweetener to mainstream one. Taking "Guiding Healthy Consumption, Promoting Food Safety" as its mission, JK spares no effort to create sweet solutions for human health.

Recently, some malicious evaluations against our company are issued by some counterpart industry, which is not normal competitiveness among enterprises and has seriously infringed the reputation of our company. Our company is now collecting valid evidences and a number of measures will be taken to safeguard our rights when necessary.

This is to inform our customers, and we hope for your support!

**JK Sucralose Inc.**

**Signature of the representative of the declarant:**



July 13, 2015