

SETHNESS PRODUCTS COMPANY

NATURAL STATUS OF SETHNESS CARAMEL COLOR

There is no simple answer to the question about the "Natural" status of Caramel Color because there is no legal definition of a "Natural" color additive. Some people consider Caramel Color to be "Natural" because it is exempt from certification (21 CFR 73.85 "Caramel"). Caramel Color does not require a certificate like FD&C Colors. Caramel Color is often included with discussions on other "natural colorants" as described in the references below.

However, any color added to food means the food becomes "Artificially Colored" as described in 21 CFR 101.22 (k) (2) and the 1986 FDA Compliance Policy Guide.

There is no "Natural Certificate" for Caramel Color.

Please note that Sethness Caramel Colors are not solvent extracted, do not contain any preservatives, do not contain any artificial flavors, do not contain any artificial colors and contain no genetically modified proteins or DNA.

Caramel Color is mentioned as a "Natural Color" in the May 2003 USDA Food Labels and Labeling Policy Book. An IFT Basic Symposium Series book called "Natural Food Colorants", Lauro and Francis, ed., copyright 2000, includes a chapter on Caramel Color. If there are any questions, please do not hesitate to contact us @888/772-1880.