

SETHNESS PRODUCTS COMPANY

ABSENCE OF ALLERGENS IN SETHNESS CARAMEL COLOR

Please be advised that Sethness Caramel Colors are not made from and do not contain any of the following materials: milk or milk products, eggs or egg products, any tree nuts or nut products, peanuts or peanut products, soy products including HVP and TVP, wheat, barley, oats, rye or triticale or products thereof, “gluten” protein (gliadin), seeds including celery, cotton, sesame, sunflower and poppy seeds, fish, shellfish including crustacean or mollusk products, antioxidants including BHA, BHT, TBHQ and tocopherols, chocolate or its derivatives, any meat products including beef, pork, lamb and any fowl, monosodium glutamate (MSG) and any FD&C food colors including Yellow No. 5, Blue No. 2 and Red No. 3.

Sulfite is the only substance present in caramel color that may be listed on some allergen lists. Caramel color is not sulfited. The sulfite is a necessary reactant used to manufacture many caramel colors. The sulfite becomes an integral part of the caramel color molecules. Some residual sulfite may also be derived from the carbohydrate raw materials used to manufacture the caramel color.

The sulfite content is determined by the official FDA Modified/AOAC method where the test material sample is boiled in hydrochloric acid for 105 minutes. This method detects the sulfite level found in the Nutritional Composition Data Sheet. The sulfite content complies with regulatory specifications for Caramel Color which permit substantially higher sulfite levels than as found in Sethness Caramel Colors.

For the sulfite content level of the Caramel Color under consideration, please see the Nutritional Composition Data Sheet.

ALLERGEN.STMT.004

PAGE 1 OF 1

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