

SETHNESS PRODUCTS COMPANY

ABSENCE OF GMO'S IN SETHNESS CARAMEL COLOR

For the production of all Sethness Liquid and Powdered Caramel Color, Sethness Products Company uses only the highest quality raw materials. In fact, the basic carbohydrate used in the production of Sethness Caramel Color is a highly refined, high DE Corn Syrup.

As our high DE Corn Syrup is refined only from the starch fraction of corn, which does not contain any genetic material, Sethness Caramel Color does not contain genetic material. We have analyzed our starting high DE Corn Syrup at a laboratory capable of detecting DNA at levels as low as 15 ppb (part per billion). No trace of any type of DNA was detectable.

Caramel Color, itself, is produced under high temperature, high pressure, and acid conditions. Even if any DNA were present in the starting carbohydrate, it would be degraded and hydrolyzed.

In summary, given the purity of our raw material and our stringent processing conditions, Sethness Products Company can say with confidence that our Liquid and Powder Caramel Colors are free of any modified genetic material.

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