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, mustard and poppy seeds, or products of, fish, shellfish including crustacean or mollusk products, lupin, 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. None of the above materials are allowed in the production areas.

Sethness Products Company certifies that Sethness Caramel Colors do not contain any gluten and meet 21 CFR 101.91 requirements. Gluten is **not** present in corn or sugar cane based materials. Sethness Caramel Colors are manufactured from corn syrups or cane sugar, thus they do not contain any gluten.

Sulfite is the only substance present in Caramel Color that may be listed on some allergen lists, it is a sensitizer. Caramel color is **not** sulfited. Sulfite is necessary in the manufacture of Class II and IV Caramel Colors. The sulfite becomes an integral part of the Caramel Color molecules. While sulfite is not used in the manufacture of Class I and III Caramel Colors, low levels may be present due to residual sulfite from the carbohydrate raw materials. The sulfite content complies with regulatory specifications for Caramel Color.

For more information please visit [www.sethness.com](http://www.sethness.com) for Nutritional sheets. Our Sulfite statement can also be found there which further explains the presence of Sulfite.