ABSENCE OF CHEMICALS

Sethness Products Company (SPC) certifies that our Sethness Roquette Caramel Colors are manufactured according to 21 CFR 73.85 and complies with FCC (Food Chemical Codex, current edition Monograph for Caramel). There are 4 classes of Caramel Colors (see FCC-Caramel) which use a variety of approved process reactants (see 21 CFR 73.85 and/or FCC-Caramel).

Caramel Colors are GRAS (Generally Recognized As Safe, 21 CFR 182.1235) when used following GMP’s (Good Manufacturing Practices).

No other chemicals or colors, including the following, are used in the manufacturing process of Sethness Roquette Caramel Colors nor are they present in production:

Pesticides*
Preservatives
Alcohol
Solvents—includes any Class I, II or III solvents
Added Flavors (Natural or Artificial), including:
  • Benzophenone
  • Ethyl Acrylate
  • Eugenyl Methyl Ether
  • Myrcene
  • Pulegone
  • Pyridine
  • Styrene
BPA (Bisphenol A)
BBP (Butyl benzyl phthalate)
DBP (di-n-butyl phthalate)
DEHP (di-2-ethylhexyl phthalate)
DNOP (di-n-octyl phthalate)
DINP (diisononyl phthalate)
DIDP (diisodecyl phthalate)
PHO’s (Partially Hydrogenated Oils)
Benzopyrene

*SPC receives guarantees from our suppliers regarding absence of pesticides.

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