

Allergen Information

Concerning raw materials used in the manufacture of ethyl alcohol and formulation of ethyl lactate/ethanol tincture (ethyl lactate blender) products

Material Description:	Ethyl Lactate/Ethanol Tincture (Ethyl Lactate Blender)

Raw Material Contains:	No	Yes	Comments:
Alcohols		×	Ethyl alcohol is present in ethyl lactate/ethanol tincture (ethyl lactate blender).
Anti-caking and firming agents (E514, E518, E535, 536 etc.)	×		
Barley	×		
BHA/BHT-E320/E321 and other antioxidants	×		
Caffeine	×		
Celery/celeriac	×		
Cocoa and cocoa derivatives	×		
Coconut and coconut derivatives	×		
Colophonium/colophony/rosin	×		
Colours, dyes	×		
Egg/egg derivatives	×		
Emulsifiers, stabilisers, and thickeners	×		
Flavourings (natural/natural identical/artificial)		×	Contains ethyl lactate which is produced by the fermentation of cornstarch-derived dextrose.

Gluten		×	Ethyl alcohol manufactured by Greenfield Global is derived from corn as the raw material. Corn contains corn gluten. It should be noted that the gluten in corn is not of a type that harms celiac patients, and that evidence points to corn being safe for celiac patients, as opposed to wheat gluten which some data suggest may harm celiac patients. The ethyl alcohol product is purified by distillation during the manufacturing process, which removes all traces of gluten to the limits detectable by our laboratories
			(below 0.002g/100mL). We therefore certify that the ethyl alcohol products manufactured and distributed by Greenfield Global, are wheat-gluten free, and are corn-gluten free to below the detection limits described above. Ethyl lactate is also derived from corn and is wheat-gluten free.
Gelatin and gelatin derivatives	×		
Iodine	×		
Kiwi	×		
Lactose and lactose derivatives	×		
Latex	×		
Legume	×		
Lemon	×		
Lupin	×		
Maize (corn) and maize derivatives		×	Ethyl alcohol manufactured by Greenfield Global, uses corn as the primary raw material. No trace of corn is present in the final product however, to below 0.002g/100mL (nonvolatile residues test detection limit). It is removed in the alcohol distillation process.
Milk (dairy) and milk derivatives	×		
MSG and other glutamates	×		
Mustard and mustard derivatives	×		
Nitrites/nitrates	×		
Nucleotides (E627 Disodium Guanylate, E631 Disodium Inosinate, E635 Disodium 5'-ribonucleotides)	×		
Oat	×		
Nuts/nut oils and derivatives	×		

Oils	×		
Other additives	×		
Other cereals	×		
Potassium	×		
Preservatives (SO2/sulphites (salt or ester of sulfurous acid)/benzoate/parabens/sorbates)	×		
Rye	×		
Salicylates	×		
Seafood and seafood derivatives	×		
Seed and seed derivatives	×		
Soya (soy)/soya products and derivatives	×		
Spelt	×		
Starch and starch derivatives		×	Corn, the primary raw material used in the manufacture of ethyl alcohol by Greenfield Global, contains starch. No trace of or starch is present in the final product however, to below 0.002g/100mL (nonvolatile residues test detection limit). It is removed in the alcohol distillation process.
Sugars		×	Corn starch is converted to sugars during the manufacture of ethyl alcohol by Greenfield Global. No trace of or starch or sugar is present in the final product however, to below 0.002g/100mL (nonvolatile residues test detection limit). It is removed in the alcohol distillation process.
Sweeteners (saccharin, aspartame, acesulfame potassium etc.)	×		
Tartrazine (FD&C Yellow #5)	×		
Vegetable oils (hydrogenated)	×		
Wheat	×		
Yeast and yeast extracts		×	Yeast is used in the fermentation of ethyl alcohol manufactured by Greenfield Global. No trace of or yeast is present in the final product however, to below 0.002g/100mL (nonvolatile residues test detection limit). It is removed in the alcohol distillation process.

The information contained within is accurate to the best of knowledge obtained by Greenfield Global and that of third parties from whom information was obtained, at the time of signing.

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