



Allergen Information

Concerning raw materials used in the manufacture of Natural Flavor Extender products

Allergen or Sensitizer	Present in Product		Comments
	No	Yes	
Alcohols		x	Ethyl alcohol, iso amyl alcohol, and isobutyl alcohol are present in Natural Flavor Extender products.
Aspartame	x		
Antibiotics	x		Antibiotics are used in the manufacturing process of ethyl alcohol. Any trace of antibiotics would be removed during the distillation process and are not present in the final product. No antibiotics are present in the flavouring ingredients.
Barley or products thereof	x		
Bee Pollen	x		
BHA	x		
BHT	x		
Buckwheat or products thereof	x		
Caramel colour (E150a, E150b, E150c, and E150d)	x		
Celery or products thereof	x		
Cocoa or products thereof	x		
Colorings (Tartrazine (E102, E110, E120, E122, E123, E124, E127, E128, E129, E131, E132, E151, E160))	x		
Corn or products thereof, Maize		x	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 (non-volatile residues test detection limit). It is removed in the alcohol distillation process.
Dairy, milk or products thereof (including lactose)	x		
Eggs or products thereof	x		
Fish or products thereof	x		
Flavourings (natural/natural identical/artificial)		x	Natural Flavor Extender contains natural flavour ingredients.

Food Starch		x	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 (non-volatile residues test detection limit). It is removed in the alcohol distillation process.
Gelatin	x		
Grains (Rye, millet, oats, barley, rice, sorghum, etc.)	x		
Gluten		x	<p>Ethyl alcohol manufactured by Greenfield Global is derived from corn as the raw material. Corn contains corn gluten.</p> <p>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.</p> <p>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).</p> <p>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.</p>
Honey or products thereof	x		
Kiwi	x		
Legumes/Pulses or products thereof	x		
Lupin or products thereof	x		
Mollusks, Shellfish, Crustaceans or products thereof	x		
MSG (monosodium glutamate), Glutamate	x		
Mustard Seed or products thereof	x		
Peanuts or products thereof	x		
Propolis	x		
Royal Jelly	x		
Seed or products thereof	x		
Sesame seeds or products thereof	x		
Soybeans or products thereof	x		
Spelt or products thereof	x		
Tree nuts or products thereof	x		
Wheat, Barley, Rye and Gluten containing cereals or products thereof	x		

Yeast or yeast extracts		x	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 (non-volatile 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.

SS/Rev. 0/04122019