



PROCESSORS OF FINE SHORTENINGS & OILS

2520 Seventh Street Road • P.O. Box 398 • Louisville, Kentucky 40201  
(502) 636-1321 • (502) 636-3712

October 7, 2008

**To: Aussie Candle Supply**

As per your request for information on genetically modified material as it pertains to all products currently supplied to Aussie Candle Supply, the information herein explains Golden Brands, LLC, position.

In the United States, the vast majority of corn oil, soybean oil and cottonseed oil comes from crops containing GMO. Furthermore, there is no segregation of the oils according to their originating crop, and any oil from a GMO-free source will almost certainly be commingled with oils from a GMO source during processing and storage.

At Golden Foods/Golden Brands, we do know that during our processes, including refining, bleaching, and deodorization, that proteinaceous material (or rDNA) is essentially 100% removed. The level of protein remaining in the oil after processing is negligible, if not undetectable by normal and accepted analytical methods. Refining removes impurities such as seed particles, phosphatides, proteins, carbohydrates, free fatty acids, oxidation products, and trace metals. Bleaching reduces the color bodies such as chlorophyll and carotenoids. Deodorization removes trace impurities, off odors and flavors, pesticides and any volatile components. We believe that any remaining traces of decomposed DNA proteins would unlikely cause any adverse allergenic reactions. Currently, vegetable oils are accepted as non-allergenic if they are fully refined as stated.

In 2001 we had decided to send a number of our soybean oil and cottonseed oil products in to be tested for the presence of genetically modified material. I have included a little information about the test, what we learned as a result of the few tests ran and where we currently stand on the issues of genetically modified materials presence (or absence) in our fully refined finished products.

**About the test:**

Our initial set of samples was sent to GeneScan Analytical Laboratory, LLC (GSAL) in Belle Chasse, Louisiana. GSAL initially screens all samples (in quadruple) using a qualitative test method that detects whether any genetically modified material is present. If this test is positive, they then run a quantitative test to determine exactly how much of the material has been genetically modified. The quantitative test is ran "real time" using a polymerase chain reaction method, which is the internationally recognized standard. This test is run in triplicate.

**Results:**

We learned that all of our fully refined finished products tested, (a small representative sample was submitted) test negative on the qualitative test for genetically modified material. This also supports the Fats & Oil Industry view, that: Fully refined oils will have no detectable proteins. I might also add that all samples sent on behalf of our customers (to date) have tested negative, as well.

**Disclaimer:**

Please keep in mind that although this was a representative sample of our finished products, one test does not guarantee that all finished products will test negative in the future. We believe that all of our products, when fully refined, would yield the same negative results. However, without testing every day's production, which is not economically feasible, we can not guarantee this. To further clarify, GSAL's test results certify that the **one** sample that we sent them tested negative for genetically modified material.

To reiterate - - to date, all refined, bleached, deodorized soybean-based and cottonseed based products tested from the GFGB facility have tested negative for the presence of genetically modified material. Palm oil based products manufactured at Golden Brands are sourced from a country outside of the US where there is no known genetic modification. As of today's date we have not tested for the presence of GMO as none are known to exist in palm-based products.

We can also arrange to manufacturer products that originate from an identity preserved oil, but customers typically find that this option *may* be cost prohibitive as it relates to the baking industry. Please feel free call me anytime at (800) 622-3055, extension 145 if you would like to discuss this further.

Sincerely,



Bob Delaney  
Vice President of Technical Services