

EU Testing Statement

The FD&C Dyes including FD&C Red No. 40 (Allura Red), FD&C Yellow No. 6 (Sunset Yellow), FD&C Yellow No. 5 (Tartrazine), FD&C Blue 1 (Brilliant Blue), FD&C Blue No. 2 (Indigotine) and FD&C Lakes produced by DyStar Hilton Davis are approved for use in Europe in accordance with and in compliance with the European Regulation 76/768/EEC Annex IV, part 1 and as such specifically the purity criteria as set out in Commission Directive 95/45/EC, Commission Directive 2008/128/EC and Commission Directive 2006/33/EC, and Commission Regulation (EU) No 231/2012. This determination is made from ongoing systematic testing performed on limited sample sets of the lakes and dyes. DyStar Hilton Davis does not test every batch of lake or dye for European compliance.

GMO Statement

The Certified Food Colors, Secondary Blends, Carmine, Titanium Dioxide and D&C Colors made or sold at the DyStar Hilton Davis Cincinnati site do not contain any genetically modified organisms and are not made from any materials that contain genetically modified organisms.

HACCP Program Statement

DyStar Hilton Davis prides itself on producing high quality food color additives. All of our color dyes and Lakes are US FDA certified. We have a detailed HACCP Plan developed in conjunction with the American Institute of Baking for each process. We follow strict GMPs and have One Critical control point which is FDA Certification. We have recently passed an SQF level 2 Food safety Audit to obtain GFSI certification.

Halal Statement

FD&C Certified Food Colors, FD&C Aluminum Lakes and Titanium Dioxide as manufactured or sold by DyStar Hilton Davis do not contain alcohol, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products, and alcohol is not used as a processing aid.

ISO Statement

DyStar Hilton Davis has not formally completed ISO certification for our FD&C/D&C certified colors and Titanium Dioxide. As our products are primarily used in Food, drug and cosmetic applications we are currently SQF level 2 certified to meet the Global Food safety Initiative. We have a yearly 3rd party Audit to maintain our SQF level 2 certification. Our QA system is based off SQF system requirements and the ISO 9001:2015 quality model.