

1: There is no corn syrup in YummyEarth organic candy - we use organic tapioca syrup. YummyEarth's Citric Acid is made from sugar beets, not from corn.

2: The equipment we use processes non-organic corn syrup candy when it is not making YummyEarth products. The equipment is thoroughly washed before making YummyEarth organic candy. The cleaning process was designed to prevent cross contamination to achieve USDA organic certification status and was approved for that purpose during YummyEarth's organic certification process by not-for-profit Oregon Tilth.

3: There are no sulfites added to the tapioca syrup.

4: Questions about Safflower Oil or Citrus Oils?

Razzmatazz Berry - No Safflower, No Orange, No Lemon

Wet-Face Watermelon - Safflower Yes, No Orange, No Lemon

Cheeky Lemon - No Safflower, No Orange, Lemon Yes

Orange Squeeze - No Safflower, Orange Yes, No Lemon

Pomegranate Pucker - No Safflower, Orange Yes, Lemon Yes

5: Questions about colors: YummyEarth is colored naturally with vegetables and roots (NO FOOD DYE #4 or #5 or Blue Lake...).

Razzmatazz Berry - Purple Carrots and Red Cabbage

Wet-Face Watermelon - Purple Carrots and Red Cabbage

Cheeky Lemon - Turmeric

Orange Squeeze - Annatto

Pomegranate Pucker - Purple Carrots and Red Cabbage

Mango Tango - Annatto and Turmeric

6: Because so many moms have contacted YummyEarth inquiring about corn-free we looked into the "corn issue" with a food scientist (Ron Schnitzer, noted owner of [Sani-Pure Food Laboratories](#) in Saddle Brook, NJ that provides over 100,000 different food tests). This is what I learned: While YummyEarth organic lollipops and candies do not have corn syrup (we use organic tapioca syrup with no added sulfites) or corn based citric acid (we use non-GMO beet sugar based citric acid), anyone with corn sensitivities should know **IT IS IMPOSSIBLE FOR A FOOD MANUFACTURER TO CLAIM THAT A FOOD IS CORN FREE** (unless it is broccoli or something like that) down to 1ppm (parts per million) because 1: corn seems to be virtually an omnipresent food product that can exist in immeasurable amounts (50 or so parts per million) in foods whether you plan the food to be corn free or not. 2: it seems impossible with today's existing tests to prove that ANY "corn-free" food does not actually have some microscopic amount of corn because unlike tests for peanuts which can go as low as 1ppm (parts per million) there appears to be no test for corn below around 50 ppm. It appears that the FDA does not regulate the claim "corn free" while it does appear to give guidance to manufacturers to claim that there is no soy, for example, even if soy is present below the current testable ppm (parts per million). By way of example, if the FDA acknowledges that today's testing for soy can only go down to 35ppm, then it appears that any manufacturer can claim "soy-free" even if soy exists in the product at levels of 3ppm (which may not even be able to harm anyone). 3: Corn protein would not exist in YummyEarth organic lollipops or candy drops because even if there is some

corn present in some level of ppm it would be in an immeasurably low amount of corn sugar, not corn protein. I am not trying to say that our product has corn, but since it appears there is no FDA approved way for ANYONE, including YummyEarth, to say there is no corn in their food, including YummyEarth organic lollipops and candy drops, I will simply say this: There is no corn syrup and there is no corn based citric acid in YummyEarth organic lollipops and candy drops. Please consume using the same discretion you would use when consuming any other product you hope does not have corn, but might actually have some immeasurably low level of corn, due to the apparent omnipresence of corn in our food supply.

7: Anaphylactic: No word scares me more as a parent or as a maker of food. While our plant may not use the ingredients that might cause you or your child to go into anaphylactic shock, I would never feed ANYTHING to a child at risk of anaphylactic shock unless it were my child or my family member, so only you can make that recommendation. We receive calls, letters, and email from parents of children at risk of anaphylactic shock asking us if our plant uses peanuts, tree nuts, sesame, dairy (it doesn't), but I can only suggest that you use your fine parental judgment in determining whether to purchase YummyEarth.

8: Feingold Stage Per Flavor:

Cheeky Lemon - Feingold Stage 1

Razzmatazz Berry - Feingold Stage 2

Orange Squeeze - Feingold Stage 2

Pomegranate Pucker - Feingold Stage 2

Wet-Face Watermelon - Feingold Stage 2

Mango Tango - Feingold Stage 2

9: Have a question about our Natural Flavors?

Please see below to understand how we approach the subject:

Natural Flavors as regulated for non-organic companies:

The definition of Natural as determined by the FDA is defined in the Code of Federal Regulations Section 21.CFR part 101.22(A)(3) as follows: "The term natural flavor or natural flavoring means the essential oil, oleoresin, essence or extractive, protein hydrolysate, distillate, or any product of roasting, heating or enzymolysis, which contains the flavoring constituents derived from a spice, fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or similar plant material, meat, seafood, poultry, eggs, dairy, or fermentation products thereof, whose significant function in food is flavoring rather than nutritional. Natural flavors include the natural essence or extractives obtained from plants listed in §§ 182.10, 182.20, 182.40, and 182.50 and part 184 of this chapter, and the substances listed in § 172.510 of this chapter." FDA 21 CFR Part 101.22(a)(3)

Natural Flavors by YummyEarth

While the FDA allows the use of synthetic solvents for Natural Flavors and still allows them to be labeled as Natural, YummyEarth flavors are Organic Compliant Natural Flavors and conform to the regulations of both the FDA and the USDA's National Organic Plan (NOP). All of YummyEarth's Natural Flavor components are derived naturally from fruit and root extracts and the solvents used as carriers are actually natural, such as glycerine derived from vegetables or

safflower oil. YummyEarth natural flavors do not contain MSG or other junk that we would not be proud to put in our family's mouths.

Examples:

Natural Flavor for Cheeky Lemon – From the skins of lemons, either cold pressed or distilled, then folded (heated to drive off some of the water) to make them more concentrated. Natural Flavor for Roadside Root Beer – From Oil of Wintergreen in a solvent system of Safflower Oil.