



## **Statement concerning gene technological status of pectins** according to Directive 2001/18/EC, Regulation (EC) No 1829/2003 and (EC) No 1830/2003

Concerning the use of gene technology in the production process of pectin at Herbstreith & Fox, the following information can be assured:

Pectin is derived from the natural vegetable raw materials apple pomace and citrus peels. Neither the apple pomace nor the citrus peels used for the pectin production contain genetically modified organisms (GMOs) or are genetically modified. Furthermore, no processing aids (for example enzymes) are used in the production process of pectin which are obtained by using gene technological methods.

To guarantee constant rheological properties, pectins might be standardized with sucrose, dextrose and/or buffer salts for example. According to the information given by our supplier, it cannot be excluded that in the production process of the standardizing substance dextrose enzymes are used which might be obtained from genetically optimised microorganisms.

Finally, we can guarantee that both the standardizing substances and the standardized pectins do not contain or consist of GMOs and are not produced from GMOs. There is no obligation for labelling pectins produced at Herbstreith & Fox according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003 in the current versions.

Herbstreith & Fox KG  
Pektin-Fabriken

Nadine Wörtz  
Manager Regulatory Affairs / QM

Anna Schlegel  
Assistant Regulatory Affairs / QM

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