

Unclean Food Additives

It has come to our attention that some producers of consumables are using unclean additives in otherwise clean foods. Amongst these ingredients are certain types of gelatin and enzymes. It is important to note that not all gelatins are pork based, and most enzymes are not made from pigs. However, in some cases, these ingredients may come from swine.

The information below is a collection of directives gathered by The Eternal Church of God in relation to those products that do and do not contain unclean versions of these two additives. Be aware that not all companies that make products containing these two items have been contacted by the ECG. In addition, the preparation practices of various companies may change over time. Therefore, this article may be updated as information becomes available.

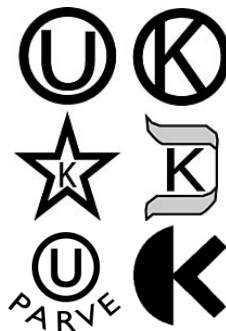
Gelatin

Gelatin is a translucent, colorless, flavorless substance derived from the collagen inside animal's skin and bones, or it may also be produced from a vegetable source. The most common sources of gelatin are swine and cattle. Gelatin is commonly used to make capsules for pharmaceuticals and nutritional supplements, and as a gelling agent in some foods. The foods that commonly use gelatin are yogurt, marshmallows (dried or soft), gummy fruit snacks, gummy candies, some sour creams, premade refrigerated or frozen Mexican foods such as taquitos, flautas, mini-tacos, and burritos. Some products that may be overlooked that contain gelatin are hot cocoa with marshmallows, Lucky Charms and like cereals and premade spinach and artichoke dips.

When examining the list of ingredients on packaged foods, we have found that if the gelatin used in the product does NOT come from swine, it will usually state that this is the case. Some examples of clean gelatin found on food packages are:

- gelatin (bovine)
- gelatin (beef)
- beef gelatin
- gelatin^K
- gelatin (from a vegetable source)

In addition, some products may state that the gelatin is kosher by using one of the following symbols.



While many companies will state if the gelatin used is considered clean, there are some products that simply list gelatin as an ingredient and it does not come from swine. The following is a list of companies and /or food products that contain gelatin that does NOT come from pigs.

- Heinz
- Delimex
- Don Miguel

We have found a general pattern that if the gelatin used by food manufacturers comes from pig, that the ingredients will not state the source of this ingredient. However, this is not the rule of thumb. If there is a particular product you are concerned with that does not state the source of the gelatin, we suggest contacting the manufacturer to obtain this information.

If you find a product that is questionable, or information that is helpful, and it is not included in this article, we would appreciate it if you could forward the information obtained to us so that we can include it in any updates to this material.

Enzymes

Enzymes are used as a clotting agent in the cheese vat to facilitate the separation of curd and whey. The process of converting milk into cheese is dependent on the use of enzymes and their use is included in all forms of cheese including powdered cheese seasonings. In addition, all cheese flavored breads, snacks and crackers contain these enzymes. While some products utilize microbial rennet derived from the growth of pure cultures of bacteria or mold, others use calf (bovine), kid goat, lamb or pig (porcine) rennet.

Below is a list of companies that we have contacted and their response to the use of enzymes in their cheese products.

- Don Miguel uses microbial fungus enzyme that does not contain enzymes of animal origin.
- Kraft uses a fungus, bacteria, cow, sheep or goat source of enzyme.
- Tillamook uses microbial/vegetable or the traditional rennet from bovine (cow).
- Schreiber Foods/Albertsons utilizes microbial based enzymes and bovine calf rennet.
- Organic Valley uses microbial enzymes derived from a fungus or a lipase enzyme derived from bovine calves, kid goats or lambs
- Nabisco utilizes microbial rennet which is derived from the growth of pure cultures of bacteria or mold.
- Frito Lay DOES utilize pork enzymes in SOME of their real cheese seasonings. For a list of products they produce that does NOT use porcine, please visit the following web page; <http://www.fritolay.com/your-health/us-products-made-without-porcine-enzymes.html>
- Sunshine/Kellogs has yet to respond to our inquiries regarding their use of enzymes.
- Keebler has yet to respond to our inquiries regarding their use of enzymes.

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