



CORN SWEETENERS ARE NATURAL

Corn sweeteners, like sugar and honey, are natural and meet the Food and Drug Administration’s policy for use of the term “natural.” Under FDA rules, “natural” means that “nothing artificial or synthetic (including all color additives regardless of source) has been included in, or has been added to, a food that would not normally be expected to be in the food.”¹

High fructose corn syrup, corn syrup and crystalline fructose are all made from corn. High fructose corn syrup, like table sugar, is composed of fructose and glucose. Corn syrup is composed primarily of glucose. Crystalline fructose consists of primarily fructose. Fructose and glucose are found in many other naturally-occurring foods.

Corn syrup, high fructose corn syrup and crystalline fructose do not contain artificial or synthetic ingredients or color additives.

Although the Food and Drug Administration has not established a formal definition of the term "natural" for food ingredients, it is accepted that products derived from natural materials are considered natural. The FDA has concluded that "natural" flavors include those products derived from processes such as those used in corn refining. Corn syrup, high fructose corn syrup, and crystalline fructose are made from corn, a natural grain product, and are therefore consistent with the definition of natural.

¹ 58 Fed. Reg. 2302, 2407 (Jan. 6, 1993). *See also, e.g.*, 56 Fed. Reg. 60421, 60466-67 (Nov. 27, 1991).