



MERCURY STUDY OUTDATED; BASED ON DISCONTINUED TECHNOLOGY

FOR IMMEDIATE RELEASE

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WASHINGTON, DC – The Corn Refiners Association (CRA) today challenged the relevance and accuracy of information published by *Environmental Health* asserting that certain tests found measurable levels of mercury in high fructose corn syrup.

“This study appears to be based on outdated information of dubious significance. Our industry has used mercury-free versions of the two re-agents mentioned in the study, hydrochloric acid and caustic soda, for several years. These mercury-free re-agents perform important functions, including adjusting pH balances,” stated Audrae Erickson, President, Corn Refiners Association. “For more than 150 years, corn wet millers have been perfecting the process of refining corn to make safe ingredients for the American food supply.”

“It is important that Americans are provided accurate, science-based information. They should know that high fructose corn syrup is safe,” continued Erickson. “In 1983, the U.S. Food and Drug Administration formally listed high fructose corn syrup as safe for use in food and reaffirmed that decision in 1996.”

“High fructose corn syrup contains no artificial or synthetic ingredients or color additives and meets FDA’s requirements for the use of the term ‘natural.’” Erickson said.

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CRA is the national trade association representing the corn refining (wet milling) industry of the United States. CRA and its predecessors have served this important segment of American agribusiness since 1913. Corn refiners manufacture sweeteners, ethanol, starch, bioproducts, corn oil, and feed products from corn components such as starch, oil, protein, and fiber.