



Rothenbühler **Cheesemakers** + Rothenbühler **Whey Ingredients** + Rothenbühler **Cheese Chalet** + Rothenbühler **Farms**

OUR NON-GMO STANDARDS

We source only the best ingredients! All of our ingredients are Kosher and Halal Certified and all of our Milk is Grade A and from cows not treated with rBGH. In addition, all of our cheeses and Whey products are made with non-GMO ingredients.

DEFINITIONS

(Listed from Consumer Protection – Labeling Foods Produced with Genetic Engineering, Attorney General, Consumer Protection Rule 121)

“Genetic engineering,” as defined in 9 V.S.A. § 3042, is a process by which a food is produced from an organism or organisms in which the genetic material has been changed through the application of: (a) in vitro nucleic acid techniques, including recombinant deoxyribonucleic acid (DNA) techniques and the direct injection of nucleic acid into cells or organelles; or (b) fusion of cells (including protoplast fusion) or hybridization techniques that overcome natural physiological, reproductive, or recombination barriers, where the donor cells or protoplasts do not fall within the same taxonomic group, in a way that does not occur by natural multiplication or natural recombination.

The term “genetic engineering” does not encompass a change of genetic material through the application of traditional breeding techniques, conjugation, fermentation, traditional hybridization, in vitro fertilization, or tissue culture. (7) “Genetically engineered material” means any component of a food not exempt under section 121.03, in which any aspect or portion of the component has been produced with genetic engineering.

“Enzyme,” as defined in 9 V.S.A. § 3042, means a protein that catalyzes chemical reactions of other substances without itself being destroyed or altered upon completion of the reactions.

CP 121.03 Exemptions and Exceptions Section 121.02 of this rule does not apply to the following: (a) Animal Products and Foods Bearing USDA Approved Labels 6 (i) Foods consisting entirely of or derived entirely from an animal that is itself not produced with genetic engineering, regardless of whether the animal has been fed or injected with any food, drug, or other substance produced with genetic engineering. (ii) Packaged, processed food containing meat or poultry, the label of which requires approval by the United States Department of Agriculture, under 21 U.S.C. §§ 451- 472, 601-695, or the state equivalent, under 6 V.S.A. §§ 3302-3318.

ROTHENBUHLER CHEESEMAKERS STANDARDS

Rothenbuhler Cheesemakers sources only non-GMO ingredients for use in our Cheese and Whey products. All ingredients are verified on an annual basis and all ingredient suppliers provide supporting documentation to ensure a non-GMO supply chain.

We have based our non-GMO standards on the recent GMO labeling law passed by the state of Vermont. This standard does not address animal feed. Our milk is conventionally sourced and it is common for farms to feed GMO ingredients.

Our goal is to eventually source Organic Milk from Rothenbuhler Farms that will not use GMO feeds.