



**Genetic Engineering Statement  
2014 Crop**

Weaver Popcorn Company, Inc. used no genetic manipulation in the development of the hybrids comprising the current crop, which could be termed “genetic engineering.” We used only standard genetic techniques. Standard genetic techniques are defined as cross-pollination between different popcorn, flint corn, or dent corn lines or populations, followed by self-pollination with the selection of favorable individuals. At no time were genes, chromosomal segments introduced from any plant or animal source, which were not naturally occurring in corn. From a genetic point of view, our popcorn crop is 100% natural, containing only genetic material from the species *Zea mays* with no exotic genetic manipulations.

In order to further confirm the absence of genetically modified material, Polymerase Chain Reaction (PCR) tests were conducted by an independent laboratory. All samples analyzed were found to be negative at a 0.1% detection level.

Weaver Popcorn Company, Inc.  
Quality Department



## **Fumigation Certification**

**2014 Crop**

**Confidential**

Grain is fumigated in order to reduce the risk of insect contamination of our popcorn. Infestation of grain can occur while popcorn is growing in the field or while the grain is stored in grain bins prior to packaging. In order to reduce the risk of infestation in finished product, it is Weaver Popcorn Company, Inc.'s ("Weaver") policy to fumigate all popcorn before being brought into the plant for processing.

All corn is fumigated by a certified third party using approved fumigation practices and remains in a fumigation status until released by our third party affiliate. Product remains under fumigation for 7-14 days per labeling based on grain temperatures. The process is monitored for efficacy by the third party to ensure effective fumigation. The corn is not released until chemical concentrations reach acceptable limits per labeling requirements. All documentation is reviewed by a member of the Weaver Popcorn, Inc. Quality Assurance Department prior to release to the production facility.

Weaver Popcorn Company, Inc.  
Quality Department



## **Fumonisin Certification**

**2014 Crop**

**Confidential**

At Weaver Popcorn Company, Inc (“Weaver”), we have developed a Fumonisin testing program as a preventative measure used to determine the presence of Fumonisin and to better understand the levels that may be present. The FDA has not set any enforced actionable levels for Fumonisin. In the event that the FDA sets acceptable levels for Fumonisin in the future, our testing program will have established historical levels that will allow us to better understand their health and regulatory impact.

Multiple samples, representing each of our growing areas, are tested using the Vicam – Fumonitest, a monoclonal affinity column chromatography procedure to test for Fumonisin B1 and B2. All processed samples were less than 0.8 ppm.

At Weaver, we endeavor to stay current on Mycotoxin testing and are confident that all necessary precautions are taken to insure our product integrity.

Weaver Popcorn Company, Inc.  
Quality Department



## Aflatoxin Certification

2014 Crop

Confidential

We have developed an aflatoxin-testing program that guarantees conformance to both FDA and EU regulations and “Weaver’s” internal specifications. Weaver’s aflatoxin program is designed to identify aflatoxin contamination corn if it exists, prevent this corn from entering into our finished product, and continuously audit to guarantee the success of the program.

After the popcorn is unloaded into our storage bins, representative samples are pulled and tested using an FGIS approved quantitative chemical test that uses monoclonal affinity chromatography technology (Vicam-Afla Test). A representative sample from each lot is tested prior to shipment of finished goods.

Although we have found that aflatoxin in popcorn is very rare, we have maintained a very thorough testing program for more than 10 years to fully guarantee that our customers receive the cleanest, safest and most wholesome product possible. Our current internal specification for total aflatoxin in product shipping to the European Union is set at 4.0 ppb. Our current internal specification for total aflatoxin B1 in product shipping to the European Union is set at 2.0 ppb. Each of these limits is within the current European Union guidelines.

This document certifies that all product supplied by Weaver Popcorn will conform to FDA and internal Weaver specifications.

Weaver Popcorn Company, Inc.  
Quality Department