

Rep. Peter Welch and Vermont Secretary of Agriculture Roger Allbee on Tuesday reacted to an announcement by Pinnacle Foods that the company has agreed to remove caramel color from its Log Cabin "All Natural Syrup."

[Welch and Allbee wrote the Food and Drug Administration earlier this month](#) , calling on the FDA to investigate whether the brand violates its guidelines by marketing as "natural" a product containing added colors, flavors or artificial substances.

In a statement released to the media, Pinnacle Foods announced that it was changing its ingredients in an effort to comply with FDA guidelines.

Welch and Allbee called the move a step in the right direction, but said that Pinnacle's labeling does not make clear that the table syrup product is not, in fact, all-natural maple syrup.

Welch said, "By removing what is clearly an unnatural ingredient from its Log Cabin table syrup, Pinnacle Foods, Inc. has taken an important step to comply with FDA guidelines, but it does not go far enough. By continuing to market its product with jug-like packaging and 'all-natural' labeling, Pinnacle leaves consumers with the impression that Log Cabin table syrup and Vermont maple syrup are one and the same. As Vermonters know, they're not even close. It's time for Pinnacle to stop misleading customers and stop imitating the Vermont maple industry."

Allbee said, "The current labeling and packaging of Log Cabin syrup is misleading to consumers and violates Vermont maple syrup labeling regulations. Our agency is dedicated to protecting the integrity of what is pure maple syrup. Pinnacle Foods, the maker of the Log Cabin syrup brand, has indicated that they will change the label of their product to better differentiate it from pure maple syrup. This is a step to conform with Vermont maple labeling regulations. I appreciate the work Congressman Welch has done to address this issue as well as the work of the agency's Consumer Protection Division."

Pinnacle Foods' statement is copied below:

"Log Cabin All Natural syrup provides consumers with a value-priced table syrup choice made from all natural ingredients, in full compliance with FDA regulations. We'd like to thank Congressman Peter Welch and Vermont Agriculture Secretary Roger Allbee for alerting us to the FDA's voluntary guidelines regarding the addition of color to a natural product, even if from a natural source. Although this product does not pose any health or food safety issues, we are changing our recipe to remove caramel color immediately. With regard to the other ingredients, xanthan gum and citric acid are natural plant-derived ingredients. We have reached out to Congressman Welch and Secretary Allbee to discuss our changes and reinforce our commitment to producing high quality products."