



The King Arthur Flour Company, Inc.

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To Whom It May Concern:

**Distributor of
King Arthur Flours**
*For Home Bakers
For Professional Bakers*

Publications
200th Anniversary Cookbook

National Baking Classes
*Life Skills Bread Share
Creative Bread Baking*

The Baking Center
*The Baker's Store & Bakery
The Baking Education Center*

The Baker's Catalogue, Inc.
*The Baker's Catalogue®
The Baker's Store & Bakery
The Baking Education Center
The Baking Sheet® Newsletter
The Round Table Newsletter
Online Shopping and Recipes*

King Arthur Flour is milled from 100% American grown non-genetically modified wheat. There currently exists no genetically modified wheat grown in the United States.

King Arthur Flour is in communication with our millers and Kansas State University regarding genetically modified wheat, and we will continue to monitor developments. Both sources have assured us that at this time there is no GMO wheat commercially available in North America, and none is expected to be available in the immediate future.

While King Arthur Flour acknowledges that there are experts who support both sides of the GMO question, King Arthur Flour is committed to a goal of not using genetically engineered wheat or enrichment ingredients.