

Certified Organic & Conventional Non-GMO Crimson Red Corn

FOR IMMEDIATE RELEASE – SK Food International, Inc.

Fargo, ND – SK Food International, a leader in the production and processing of Identity Preserved, certified organic, and non-GMO oils and grains, is pleased to announce the newest addition to its extensive line of ingredients: Identity Preserved Certified Organic and Conventional Non-GMO Crimson Red Corn.

This hybrid red corn has two unique qualities; one of which is the colored alerone. Other varieties' color is in the seed coat, which causes the corn to lose its color during food processing. However, SK Food International's Crimson Red Corn has a clear seed coat, with the color in the alerone, allowing the red color to remain in tact through processing.

The other unique feature of the Crimson Red Corn is the gametophyte gene that prevents cross contamination of other types of corn. "This is very beneficial, as with this gene we are able to prevent GMO contamination," states Aaron Skyberg, SK Food International. The gametophyte gene within the corn does not allow other types, or species, of corn to pollinate it.

"We are also working on development of blue and white corn varieties with these same unique qualities. We look forward to releasing those for the 2011 planting season," adds Skyberg.

Product applications include, but are not limited to snack foods, tortilla chips, soft tortillas, flour and meal. Available packaging sizes include 50 LB bags, bulk 2,000 LB totes and bulk truckload.

SK Food International supplies a full line of Premium Quality Ingredients including Identity Preserved: Certified Organic and Conventional Non-GMO dry edible beans, grains, seeds, soybeans, brans/germs/fibers, flours/meals, vinegars, sweeteners, rice products, split/dehulled soybeans and instant powders/flakes.



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