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MEDIA CONTACTS**

Elexis Schroder
SchroderHaus
720-352-3961

press@goodkarmafoods.com

Brianna Littlepage
Good Karma Foods
303-815-7116

BriannaL@goodkarmafoods.com

Good Karma Foods Announces Plans to Convert All Flax Oil Used to Make its Plant-Based Milks and Yogurts to Certified Organic Sources by the End of 2018

Decision demonstrates company's commitment to do the right thing when making its products, including now sourcing flax from certified organic farms that prohibit the use of harmful synthetic herbicides and pesticides like glyphosate, which may negatively impact human and environmental health

BOULDER, Colo. (July 19, 2018) - [Good Karma Foods](http://www.goodkarmafoods.com), the leading producer of plant-based milk and yogurt alternatives made from flaxseeds, today announced a commitment to convert all of the flax oil used in its Flaxmilk and Yogurts to certified-organic sources by the end of 2018. As part of its commitment to inspire goodness, Good Karma is converting all the flax oil used to make its products to certified-organic sources to provide added reassurance that its plant-based milks and yogurts are produced without the use of harmful synthetic herbicides or pesticides, including glyphosate, as the use of those chemical are prohibited by the USDA National Organic Program. This commitment comes as the company recognized an alarming increase in the use of glyphosate as a desiccant, or pre-harvest drying agent, and the potential negative effects of glyphosate on both human and environmental health.

"Good Karma means doing the right thing," said Doug Radi, CEO of Good Karma Foods. "We're proud to go the extra mile by converting our flax oil to certified organic sources so that families can rest-assured that our plant-based milks and yogurts are made following organic practices that prohibit the use of harmful synthetic herbicides or pesticides."

Good Karma has earned its position as one of the fastest-growing plant-based dairy brands in part due to its long history of choosing to do the right thing when making its products. From sourcing ingredients from North American growers and producers, to making sure all Good Karma Flaxmilk and Yogurt are non-GMO, vegan and naturally free from all major allergens, the Good Karma team has an insatiable appetite for goodness.

The decision to switch to organic flax was driven by the dramatically-increased use of glyphosate - glyphosate use has risen almost 15-fold since 1996¹ - including use as a desiccant on seed crops such as flax, as well as by research showing potential negative effects of glyphosate on human and environmental health. For instance, the International Agency for Research on Cancer (IARC), part of the World Health Organization (WHO), classified glyphosate as a probable carcinogen in humans, and many environmental scientists have published research on the alarming evidence of glyphosate contaminating drinking water sources, precipitation, and air, especially in agricultural regions.²

"Since USDA National Organic Program prohibit the use of harmful synthetic pesticides and herbicides from use on organic crops, converting to organic sources gives us confidence that our flax is grown without the use of glyphosate and that our conversion will further reduce the broad use of glyphosate and other synthetic chemicals in our food supply and environment," shared Radi. "We believe there's enough evidence on the hazardous human and environmental risks associated with the use of glyphosate to take proactive steps to help reduce its use."

¹ Source - <https://enveurope.springeropen.com/articles/10.1186/s12302-016-0070-0#Abs1>

² Source - <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4756530/>

Good Karma started to produce its Flaxmilk, Dairy Free Yogurt and Drinkable Yogurts with North American organic flax oil in June 2018, and those products started to hit shelves this month. By the end of the year, the flax oil in all other products will convert to certified organic sources.

By making its products using the tiny but mighty flaxseed, Good Karma is able to deliver plant-based beverages and yogurts that are free from all major allergens, offer a mighty nutritional bundle, and deliver a surprisingly delicious taste and creamy texture compared to similar dairy-based products. Good Karma products are currently distributed to and sold in natural, specialty and conventional channels, including key regions of Whole Foods, Safeway/Albertson's, Kroger, Walmart and Sprouts. Visit the [store finder](#) on the Good Karma website to find local availability. The recently-launched line of shelf-stable Flaxmilk Omega-3 + Protein can also be purchased direct-to-consumer on [Amazon](#).

To learn more about this commitment and the potential human and environmental risks of glyphosate, please see this [INFOGRAPHIC](#).

ABOUT GOOD KARMA FOODS

Good Karma isn't just our name, it's the inspiration for everything we do. We are a company and a group of people with full hearts who inspire goodness with the tiny but mighty choices we make every day, from selecting our ingredients, to how we make our products and give back to our community. Based in Boulder, Colo., we are dedicated to making plant-based, dairy alternative food and beverage products that deliver a mighty bundle of nutrition along with surprisingly good taste and texture. In 2012, Good Karma was the first company to create a flax-based milk alternative based on the need for a dairy alternative that was free of all major allergens, and also delivered on nutrition, taste and texture. Since then, we have launched a line of Flaxmilk + Protein, Probiotic Drinkable Yogurts, Dairy Free Yogurt Cups, Seasonal Nogs and a line of shelf-stable Flaxmilk Omega-3 + Protein. By providing allergen-friendly products that put a smile on your face, we hope you'll be inspired to join our Good Karma movement through the tiny but mighty actions you take each day. Learn more and find additional inspiration by connecting with us online at www.goodkarmafoods.com, and on [Facebook](#), [Instagram](#) and [Twitter](#).

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