

Chipotle says it serves no food with GMO ingredients in 1,800 outlets

“This is another step toward the visions we have of changing the way people think about and eat fast food,” said Steve Ells, founder and co-CEO of Chipotle. “Just because food is served fast doesn’t mean it has to be made with cheap raw ingredients, highly processed with preservatives and fillers and stabilizers and artificial colors and flavors.”

Whether other major restaurant chains will follow Chipotle’s lead is uncertain. The increased demand for such products has made them more expensive and difficult to obtain in the amounts that big businesses need.

“Say that to live up to the promise of being non-G.M.O., you need a non-GMO ingredient that accounts for just 1 percent of your formula,” said Nicole Bernard Dawes, founder of Late July Snacks, which makes chips, crackers and other snacks from organic ingredients. “If you have a supply shortage in that ingredient, you can’t produce your product.”

Ridding the supply chain of genetically altered components is difficult. They are in baking powder, cornstarch and a variety of ingredients used as preservatives, coloring agents and added vitamins, as well as in commodities like canola and soy oils, corn meal and sugar.

Eliminating genetically engineered ingredients is easier for Chipotle, where the entire menu uses just 68 ingredients, while one of its competitors uses 81 just to make a burrito.

The GLP aggregated and excerpted this blog/article to reflect the diversity of news, opinion and analysis. Read full, original post: [Chipotle to Stop Serving Genetically Altered Food](#)