



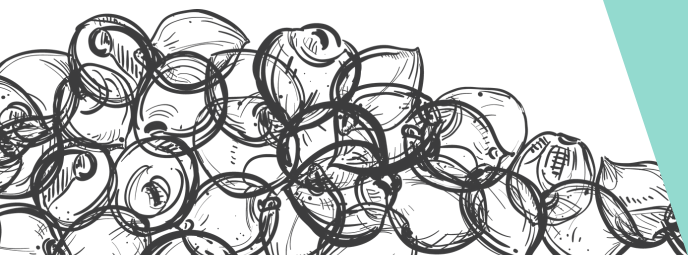
# U.S. SORGHUM IS TANNIN FREE!

*The Truth about Tannins*

## KEY POINTS

- ☉ *There are no Tannins in U.S. Sorghum!*
- ☉ *Grain color is not a reliable indicator of tannins in sorghum, only sorghums with a pigmented testa layer contain tannins.*
- ☉ *Tannin sorghums have erroneously been reported to contain tannic acid, they have condensed tannins, which are NOT toxic.*
- ☉ *In a field with white, red, and tannin sorghums, birds will first eat white sorghum and then red sorghum before eating any tannin sorghums.*
- ☉ *Tannins are present only in sorghums with a pigmented testa layer, sorghums without a pigmented testa do NOT contain tannins.*
- ☉ *Tannins can decrease the palatability and digestibility in livestock feed, therefore posing problems for trade.*
- ☉ *Strong agronomic management and the elite genetics, coupled with U.S. sorghum absent from tannins, produce high quality grain for both domestic and international end-users.*

*\*High-tannin sorghum grown for human food use or nutraceutical applications are 100 percent channeled into specialty markets and will not be found in the commercial sorghum supply chain originating in the U.S.*



## TANNIC ACID HAS NEVER BEEN FOUND IN SORGHUM.