

BOISE, ID, October 06, 2013 **/24-7PressRelease/** -- During the month of October, Non-GMO Month, Melt Organic is proud that its products, Rich & Creamy Melt Organic and Honey Melt Organic have been certified Non-GMO by the Non-GMO Project since its inception. Melt is the luscious [butter improvement](#) made from the Perfect Blend of [virgin coconut oil](#) and other fruit- and plant-based organic oils.

The Non-GMO Project is a non-profit, multi-stakeholder collaboration committed to preserving and building sources of non-GMO products, educating consumers, and providing verified non-GMO choices. They believe everyone deserves an informed choice about whether or not to consume genetically modified organisms.

Ingredients have been paramount to Melt Organic. In addition to Melt's Non-GMO Project Verified status, each Melt Organic product is certified USDA Organic, Canadian organic Regime by Quality Assurance International, Kosher by the Orthodox Union, and its [virgin coconut oil](#) is certified Fair for Life Fair Trade by the IMO.

"Melt and Honey Melt are the first spreads in North America to be Non-GMO Project Verified," explained Melt CEO Meg Carlson. "It is extremely important to us that each of our luscious [butter improvements](#) is made with ingredients that are both good for you and sourced from ethically sound manufacturers."

Melt founder Cygnia Rapp, an avid home chef, developed Melt after digestive challenges meant giving up butter. Unhappy with existing [alternatives](#), Rapp set out to create a natural and tasty organic butter replacement in her kitchen. She uncovered a wealth of little-known information about healthful saturated fats (the 'good fats') and their influence on health and well-being. After much experimentation, Rapp created the original recipe for Melt Organic based on two key organic oils: [virgin coconut](#) and flaxseed.

Melt is now available in more 4,200 stores in North America. Rich & Creamy Melt Organic and Honey Melt Organic are sold in 13-ounce packages, with 80 calories and 9g of fat per serving. MSRP is \$4.99 for all varieties. For tips and recipes for Melt, visit <http://www.meltbutteryspread.com/> or <http://allrecipes.com/>.

Entire Melt Organic Line Certified Non-GMO

Written by Australian Business

About Melt Say Goodbye to Butter, Say Hello to Melt! . Melt Organic is a line of luscious, all-natural buttery spreads for butter lovers seeking a healthier alternative. Available in original, honey and NEW chocolate flavors, Melt is made from the perfect blend of the healthiest fruit- and plant-based organic oils: virgin coconut, flaxseed, hi-oleic sunflower, palm fruit, and canola. Melt spreads sizzle, drizzle, saute, bake, and melt just like butter, but with half the saturated fat and fewer calories. Each variety of Melt is certified organic, kosher and made with non-GMO, eco-social and fair trade ingredients, while also being trans-fat free, gluten free, dairy or lactose free, and soy free. Only Melt uses Virgin Coconut Oil that is certified Fair for Life Fair Trade and Rainforest Alliance certified Palm Fruit Oil. Melt Organic is the first line of organic spreads in North America to be Non-GMO Project Verified. The Melt line is also the first to be sold in innovative square packages for easy storage and sustainability. It's Hip to Be Square!

For more information and recipes, visit <http://www.meltbutteryspread.com> , <http://www.facebook.com/meltbutteryspread>

or

<http://www.twitter.com/meltsread>

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About Prosperity Organic Foods, Inc. Based in Boise, Idaho, Prosperity Organic Foods, Inc., the parent company of Melt, provides great tasting products of superior quality through the innovative use of healthy fats and oils that allow consumers to eat better, feel better and live better. Rich & Creamy Melt Organic, which launched in 2011, is the company's debut product. Melt, At Last, Good Fat!, Say Goodbye To Butter, and Butter 2.0 are registered trademarks of Prosperity Organic Foods, Inc. All rights reserved.

Melt samples and images available upon request Media Contact: Abby Calvo BrandSoul Communications 206.605.2976 abby@brandsoulcommunications.com