



Food Allergens <i>(See Attachment II Definitions - for further information on specific materials)</i>	Present <i>(Direct Addition)</i>	Cross Contact <i>(Indirect Addition)</i>	Comments
Celery-root, stalk, leaves (not seeds)			None Present
Crustacea (e.g., shrimp, lobster)			None Present
Egg and egg products			None Present
Fish			None Present
Milk & milk products			None Present
Mollusks (e.g., oyster, clam)			None Present
Mustard of its derivatives			None Present
Peanuts			None Present
Seeds, cottonseed			None Present
Seeds, poppy			None Present
Seeds, sesame			None Present
Seeds, sunflower			None Present
Soya and soya products		✓	
Tree Nuts, Almonds		✓	
Tree Nuts, Brazil		✓	
Tree Nuts, Cashew			None Present

*An effective allergen control plan and GMP's (Good Manufacturing Practices) are set in place to avoid cross contamination. All systems are cleaned/purged, and flushed between allergen and non-allergen product types. Flushes are documented and audited by the Quality Assurance team on a continual bases.

Updated 4/29/20

Page 1 of 4

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Food Allergens <i>(See Attachment II Definitions - for further information on specific materials)</i>	Present <i>(Direct Addition)</i>	Cross Contact <i>(Indirect Addition)</i>	Comments
Tree Nuts, Chestnuts			None Present
Tree Nuts, Hazelnuts/ Filbert			None Present
Tree Nuts, Hickory			None Present
Tree Nuts, Macadamia			None Present
Tree Nuts, Pecan			None Present
Tree Nuts, Pine			None Present
Tree Nuts, Pistachios			None Present
Tree Nuts, Walnuts			None Present
Wheat and wheat products	✓		
Gluten, non-wheat – from Rye, Barley, Triticale, Spelt, Kamut, and Mir. Also include Oats.		✓	

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Page 2 of 4

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FOOD SENSITIVITY INFORMATION

Material	Present	Not Present
Sulfites –ppm If present, indicate source and maximum level in finished material:		✓
Beef		✓
Pork		✓
Chicken		✓
Corn/Maize		✓
Cocoa		✓
Yeast		✓
Legumes/Pulses (non-soy, non-peanut)		✓
Sodium Glutamate		✓
Benzoic Acid E210 and Benzoates E219		✓
Azo dyes		✓
Tartrazine E102		✓
Cinnamon		✓
Vanillin		✓
Coriander		✓
<i>Umbelliferae</i>		✓
Carrot		✓
Lupine		✓

Canada – Enhanced Allergen Labelling Regulations http://www.hc-sc.gc.ca/ahc-asc/media/nr-cp/2011/2011_23bk-eng.php

USA – Food Allergen and Consumer Protection Act of 2004:

<http://www.fda.gov/Food/LabelingNutrition/FoodAllergensLabeling/GuidanceComplianceRegulatoryInformation/ucm106187.htm>

EU - Directive 1169/2011 on food information for consumers; EC Article 9 requires processing aids still present in the finished product causing allergies (Annex II) or intolerances to be labeled.

http://ec.europa.eu/food/food/labellingnutrition/foodlabelling/proposed_legislation_en.htm

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