

Food Allergens	Present in product	Present on same line	Comments
Celery-root, stalk, leaves (not seeds)			None Present
Crustacea (e.g., shrimp, lobster)			None Present
Egg and egg products		✓	
Fish		✓	None Present
Milk & milk products		✓	
Mollusks (e.g., oyster, clam)		✓	None Present
Mustard of its derivatives			None Present
Peanuts		✓	
Seeds, cottonseed			None Present
Seeds, poppy			None Present
Seeds, sesame		✓	
Seeds, sunflower		✓	
Soya and soya products		✓	
Tree Nuts, Almonds		✓	
Tree Nuts, Brazil		✓	
Tree Nuts, Cashew		✓	

*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. A copy of Allergen Management Program can be provided upon request.

Updated 4/17/20

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This information is not to be taken as a warranty nor representation for which we assume legal responsibility. This information is not a permission nor recommendation to practice any patented invention without a license. This information is offered solely for your consideration, investigation, and verification.

Food Allergens	Present in product	Present on same line	Comments
Tree Nuts, Chestnuts			None Present
Tree Nuts, Hazelnuts/ Filbert		✓	
Tree Nuts, Hickory			None Present
Tree Nuts, Macadamia		✓	
Tree Nuts, Pecan		✓	
Tree Nuts, Pine		✓	
Tree Nuts, Pistachios		✓	
Tree Nuts, Walnuts		✓	
Wheat and wheat products	✓		
Gluten, non-wheat – from Rye, Barley, Triticale, Spelt, Kamut, and Mir. Also include Oats.		✓	

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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		✓

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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 1169/2011on 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