

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)	No	No	None Present
Crustacea (e.g., shrimp, lobster)	No	No	None Present
Egg and egg products	No	No	None Present
Fish	No	No	None Present
Milk & milk products	No	No	None Present
Mollusks (e.g., oyster, clam)	No	No	None Present
Mustard of its derivatives	No	No	None Present
Peanuts	No	No	None Present
Seeds, cottonseed	No	No	None Present
Seeds, poppy	No	No	None Present
Seeds, sesame	No	No	None Present
Seeds, sunflower	No	No	None Present
Soya and soya products	No	No	None Present
Tree Nuts, Almonds	No	No	None Present
Tree Nuts, Brazil	No	No	None Present
Tree Nuts, Cashew	No	No	None Present

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	No	No	None Present
Tree Nuts, Hazelnuts/ Filbert	No	No	None Present
Tree Nuts, Hickory	No	No	None Present
Tree Nuts, Macadamia	No	No	None Present
Tree Nuts, Pecan	No	No	None Present
Tree Nuts, Pine	No	No	None Present
Tree Nuts, Pistachios	No	No	None Present
Tree Nuts, Walnuts	No	No	None Present
Wheat and wheat products	No	No	None Present
Gluten, non-wheat – from Rye, Barley, Triticale, Spelt, Kamut, and Mir. Also include Oats.	No	No	None Present

FOOD SENSITIVITY INFORMATION

Updated 1/29/19

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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

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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