

Through the supplier screen questionnaire, review of raw material specifications and raw material and allergen risk assessments the ingredients used on site have been assessed to establish the potential allergen content.

The current list of 14 allergens will be the basis of this review.

Allergen list:

- peanuts
- nuts such e.g. almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts
- sesame seeds
- eggs
- milk
- celery
- cereals containing gluten (wheat, barley, rye and oats)
- crustaceans (such as lobster and crab)
- fish
- mustard
- soybeans
- sulphur dioxide and sulphites at levels above 10mg per kg or per litre
- Molluscs
- Lupin

Following this review and the 'Raw Material Likelihood and Severity Risk Analysis' the necessary policies, procedures special work instructions and training will be formulated to reduce the risk of cross contamination.

The following allergens may be present in all packed down products produced on site. Bulk products are reviewed based on supplier approval allergen information provided.

Milk, Celery, Mustard & Sulphites

Allergen Contains	Alibi Labelling
Gluten (wheat, oats, rye, spelt & barely)	ALL THAT ARE HANDLED ON SITE IN ALLERGEN CONTAINS COLUMN INCLUDING (if applicable):
Nuts	Milk from supplier site
Peanuts	Celery from supplier site
Sesame	Mustard from supplier site
Soy	Sulphites from supplier site
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Packaging / labels will give clear information about ingredients made from these listed allergens. Start-up, product change over and packaging changeover and batch change checks are in operation to ensure the correct labels are applied / packaging used.

The site has a policy not to introduce any new allergens through New Product Development wherever possible.

Refer to the site Nut Policy and allergen management procedure