

Food Allergens (See Attachment II Definitions - for further information on specific materials)	Present (Direct Addition)	Cross Contact (Indirect Addition)	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		$\checkmark$	
Seeds, sunflower		$\checkmark$	
Soya and soya products		$\checkmark$	
Tree Nuts, Almonds			None Present
Tree Nuts, Brazil			None Present
Tree Nuts, Cashew			None Present

Updated 3/14/19

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## BR-1500 Blue DC 2114505 ALLERGEN STATEMENT

Food Allergens	<b>Present</b> (Direct Addition)	Cross Contact (Indirect Addition)	Comments
(See Attachment II Definitions - for further information on specific materials)			
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	$\checkmark$		
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:		x
Beef		х
Pork		х
Chicken		х
Corn/Maize		x
Сосоа		x
Yeast		x
Legumes/Pulses (non-soy, non-peanut)		х
Sodium Glutamate		x
Benzoic Acid E210 and Benzoates E219		х
Azo dyes		х
Tartrazine E102		х
Cinnamon		х
Vanillin		x
Coriander		х
Umbelliferae		x
Carrot		x
Lupine		Х

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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/ucm10618 7.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/labellingnutrition/foodlabelling/proposed legislation en.htm

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