

Allergen Assessment and Sensitizing Policy	Present in Product		Present in Same Processing Line		Present in Facility	
	Yes	No	Yes	No	Yes	No
Animal fats		X		X		X
Artificial- Colors/ FD&C Colors	X+		X+		X+	
Artificial Sweeteners		X		X		X
Autolysed Yeast		X		X		X
Celery or celery products, (except seeds)	X++		X++		X++	
Cereals/Gluten or products containing any of: (wheat, kamut, rye, barley, oats, etc. and their hybridized strains)		X		X		X
Corn or corn products	X*		X*		X*	X
Eggs or egg products		X		X		X
Fish or fish products		X		X		X
Glutamates /Monosodium (MSG)/ Glutamate,etc.		X		X		X
Legumes (arabic gum, carob, etc.)		X		X		X
Lupin		X		X		X
Malt or malt products		X		X		X
Milk products and derivates (lactose incl.)		X		X		X
Peanuts or peanut containing products		X		X		X
Preservatives (sodium benzoate, potassium sorbate, tocopherol, etc.)	X**		X**		X**	
Refines/ unrefined oil (s)		X		X		X
Royal Jelly		X		X		X
Seeds (poppy, sesame, sunflower, mustard, etc.)		X		X		X
Shellfish, Crustaceans, Mollusks, etc.		X		X		X
sorbate, tocopherol, etc.)		X		X		X
Soybean or soybean products		X		X		X
Sulfites (>10 ppm)	X***		X***		X***	
Tartrazine		X		X		X
Tree nuts or nut products; coconut, etc.		X		X		X

The following rules are in place in our plant:

1. Break / lunchrooms are located away from the production area.
2. Employees must wash their hands after eating food, breaks, and lunch to avoid introduction any allergens into the product zones
3. No allergen hazards may be brought into any food storage, food production areas of the plant.
4. All vendors are on our "Approved Vendors" list and submit documents as proof of their current allergen status.
5. Allergen awareness is a part of our annual employee training program and food safety programs.

Notes:

1. + Artificial Colors / FD&C Colors- may be present in incoming product or added per customer request / custom blends.
2. ++ Celery / Celery Products may be present in incoming product or added per customer request/ customer blends.
3. * Corn Products - may be present in incoming product or added per customer request / customer blends.
4. **Preservatives may be present in incoming product or added per customer request / customer blends.
5. ** Ascorbic acid may be present in purees.
6. ** Ascorbic, Malic, Citric and Tartaric Acids may be added to product (s) per customer request/customer blends.
7. ***Sulfites may be present in grape and clarified lime juice products. Ask for further specific information.
8. If at any time, one of our products contains a food allergen or sensitizer hazard, we will alert every customer as to the hazard, and add the allergen hazard to our Specification and it can be on our product labels.
9. If there are any questions about a specific hazard of concern not listed above, please contact us at:
gcteam@nwnaturals.com

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