



<u>Allergen Assessment and Sensitizing Policy</u>	Present in Product		Present in Same Processing Line		Present in Facility	
	Yes	No	Yes	No	Yes	No
Wheat and derivatives		X		X		X
Eggs or egg products		X		X		X
Fish or fish products		X		X		X
Milk products and derivates (lactose incl.)		X		X		X
Peanuts or peanut containing products		X		X		X
Shellfish, Crustaceans, Mollusks, etc.		X		X		X
Sesame		X		X		X
Soybean or soybean products		X		X		X
Sulfites (>10 ppm)	X***		X***		X***	
Tree nuts or nut products; 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. Sulfites may be present in grape and clarified lime juice products. Ask for further specific information.
2. 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.
3. 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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