

Guittard Allergen Policy

The FDA regards allergens as a serious Food Safety concern. FDA defines 8 major allergens that must be controlled in food manufacturing to protect consumers. These are the 8 major allergens: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat and soybeans (also known as soya). Although there may be other allergens beyond this list, these 8 have been scientifically determined to be of primary public health concern. This letter is to inform you of the types of allergens from the list of 8 major allergens that are present in our manufacturing processes. We maintain a complete Preventive Controls program including personnel training as it relates to allergens in our facility.

Consumer Retail Products That Are Sold Through Retail Merchants Such as Grocery Stores

Forms of Chocolate	UPC	Product Name	Allergens	Reason
CHOCOLATE BARS FOR EATING DIRECTLY, Collection Etienne 2.65 ounce bars	071818723801	SOLEIL D'OR 38% CACAO MILK CHOCOLATE	Not suitable for people allergic to milk, soya, eggs, peanuts, tree nuts or wheat	Made on equipment also used for milk, soya, eggs, peanuts, tree nuts and wheat. Where milk is directly added to a product it is stated in the ingredient declaration according to FDA guidelines*
	071818724501	SOLEIL D'AUTOMNE 45% MILK CHOCOLATE		
	071818726406	L'HARMONIE 64% CACAO SEMISWEET CHOCOLATE		
	071818727007	ÉPIQUE 70% CACAO BITTERSWEET CHOCOLATE		
	071818727205	QUETZALCOATL 72% CACAO BITTERSWEET CHOCOLATE		
	071818728509	CLAIR DE LUNE 85% CACAO BITTERSWEET CHOCOLATE		
CHOCOLATE BAKING BARS, Collection Etienne 2 ounce bars	071818764606	64% CACAO SEMISWEET CHOCOLATE	Not suitable for people allergic to milk	Made on equipment also used to make milk chocolate**
	071818770003	70% CACAO BITTERSWEET CHOCOLATE		
	071818710108	100% CACAO UNSWEETENED CHOCOLATE		
BAKING CHIPS	071818020405	SUPER COOKIE CHIPS™ SEMISWEET CHOCOLATE	Not suitable for people allergic to milk	Made on equipment also used to make milk chocolate. Where milk is directly added to a product it is stated in the ingredient declaration according to FDA guidelines **
	071818021006	SEMISWEET CHOCOLATE BAKING CHIPS 46% CACAO		
	071818023000	CHOC-AU-LAIT™ VANILLA MILK CHIPS		
	071818023505	GREEN MINT BAKING CHIPS		
	071818024007	BUTTERSCOTCH BAKING CHIPS		
	071818024809	EXTRA DARK CHOCOLATE BAKING CHIPS 63% CACAO		
BAKING WAFERS, Collection Etienne, 12 ounce re-closable bag	071818738003	ORGANIC 38% CACAO MILK CHOCOLATE	Not suitable for people allergic to milk	Made on equipment also used to make milk chocolate. Where milk is directly added to a product it is stated in the ingredient declaration according to FDA guidelines**
	071818766006	ORGANIC 66% CACAO SEMISWEET CHOCOLATE		
	071818774001	ORGANIC 74% CACAO BITTERSWEET CHOCOLATE		
COCOA/CHOCOLATE POWDERS, Collection Etienne 8 ounce tins	071818750005	COCOA ROUGE UNSWEETENED COCOA POWDER	None of the 8 major allergens	Made in a segregated processing area that does not contain any of the 8 major allergens
	071818753006	GRAND CACAO DRINKING CHOCOLATE		

Industrial and Professional Products That Are Sold to Food Businesses		
Forms of Chocolate	Allergens	Reason
CHOCOLATE CHIPS, 10 LB BLOCKS, 500g BARS, WAFERS, RIBBONS, NUGGETS, LIQUID TANK TRUCKS, SOLID-IN-PAIS, COMPOUND COATINGS, AND SYRUPS	Not suitable for people allergic to milk	Made on equipment also used to make milk chocolate. Where milk is directly added to a product it is stated in the ingredient declaration according to FDA guidelines **
COCOA POWDER, SWEET GROUND GRANULES, COCOA/CHOCOLATE BLEND POWDERS, COCOA BUTTER	None of the 8 major allergens	Made in a segregated processing area that does not contain any of the 8 major allergens

*Made on equipment also used with milk, soya, peanuts, tree nuts, (such as almonds, hazelnuts, cashews and pecans), eggs, and wheat. These items are manufactured in a facility that includes these allergens. We clean and test for allergens between product runs to control the risk of cross contact. However, out of an abundance of caution, we advise that these products are not suitable for people allergic to milk, soya, peanuts, tree nuts, eggs, or wheat.

**Made in a facility that is free of peanuts, tree nuts, eggs, wheat, shellfish, and fish. Milk, white, and dark chocolates and compounds are run on shared equipment that is changed over between items but the equipment cannot be washed with water for Food Safety reasons.

- Regarding soybean allergens: Some products run on this shared equipment are made with sunflower lecithin and some are made with soya lecithin. To verify that there is no risk of cross contact with soybean allergens we have test results that confirm that soybean allergens are not detectable in any of our products, whether made with sunflower or soya lecithin (Lecithin is used at a very low level, less than 0.5%. And soya lecithin has trace levels of soybean allergens.)
- Regarding milk allergens: Dark chocolate and compound items that do not have milk intentionally added as an ingredient may contain milk from cross contact due to processing on the shared equipment. For dark chocolates, our labels advise customers as follows: "Made on equipment also used to make milk chocolate. Not suitable for individuals with milk allergies." For the products where milk is directly added to a product it is stated in the ingredient declaration according to FDA guidelines.

Should you have further questions, please contact us.



Kenneth J. Givich
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