

Primary Allergen & Sensitivity Form

Item #: Bakery Mixes

Item Description: Bakery Mixes

The table below list ingredient components that may result in allergenic reactions or cause adverse food reactions to individual who display sensitivities to the items and/or their derivatives. Included are all incidental additives and/or processing aids (even if present in trace amounts) whether or not the item is include in the ingredient statement.

COMPONENTS <u>ALLERGEN</u>	PRESENT IN PRODUCT		COMMENTS DESCRIPTION, ETC.
	YES	NO	
WHEAT including flour, graham flour, farina, bran, cereal extracts, cracker meal, bread crumbs, semolina, wheat germ, wheat gluten, wheat starch, HVP, wheat starch etc.	X		Wheat Flour
SOYBEAN including miso, tofu, soy protein, textured vegetable protein, soy nuts, soy flour, soy lecithin, soy oil, HVP, unrefined oil, lecithin etc.	X		Soy Lecithin
PEANUT - including peanut butter, peanut flour, peanut oil or peanut derivatives		X	
DAIRY including nonfat milk, nonfat dry milk, butter, butterfat, buttermilk, milk fat, casein, caseinates, whey, curds, custard, cheese, cream, yogurt, milk chocolate, lactalbumin, lactoglobulin, lactose, lactose etc.	X		Whey
NUTS/ TREE NUTS almond, cashew, pistachio, walnut, pecan, hazelnut (filbert), pine nut (pinon), brazil, macadamia, coconut, kola, shea, oil from nuts etc.		X	
CRUSTACEANS including shellfish, shrimp, crab, lobster, crawfish etc.		X	
FISH any seafood or seafood derivative		X	
EGGS yolk, whites, albumen, meringue or mayonnaise etc.	X		Dried Whole Egg
<u>SENSITIVITIES</u>			
RELATED GRAINS/Non-WHEAT GLUTENS oats, barley, rye, malt extracts etc.		X	
COLORS yellow # 5 (tartrazine), carmine (cochineal)		X	
SULFITE (including sodium metasulfite, sodium bisulfite, sulfur dioxide) when present at 10 ppm or more.		X	
MSG		X	
CORN or CORN DERIVATIVE	X		Corn Syrup Solids, Maltodextrin, Modified Food Starch
NATURAL or ARTIFICIAL FLAVOR		X	
SESAME including seed or oil		X	
CELERY including seed, celeriac, celery oil.	X		Celery Seed Ground
MUSTARD including seed, mustard oil.	X		Mustard Seed Ground

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If any of the allergens detailed above (or derivatives containing protein) is not an ingredient of the item supplied, but is used on same equipment or in same facility, is potential for cross-contamination taken into consideration? Please detail what measures are being taken.

Do you have in Place -	Yes	NO
An Allergen Control Plan	X	
Standard Operating Procedures (SOP) for prevention of allergen cross-contacts from incoming, processing, maintenance to shipment of allergenic product	X	
Standard Operating Procedures (SOP) for removing allergen residues (including cleaning matrices, master cleaning schedules and inspections)	X	
Verification testing programs used to assure an adequate allergen cleaning	X	
Segregation and/or color-coding practices used for allergens	X	
Training programs used for allergen education to production employees	X	

The above information is complete and accurate to the best of our knowledge. This information is based on our most current Formulation and information supplied by our ingredient manufacturers at this time.

Prepared by: John Pallas Technical Services
(Name/Title/Telephone)

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Signature: _____

Date: 10/22/15