



January 4th, 2021

To Whom It May Concern:

This letter is in response to your inquiry regarding allergens and sensitive ingredients. Please be advised that while we can assure you that all our food products are manufactured in accordance with the specification, we cannot guarantee that they are produced in an allergen-free establishment.

Regarding our sanitation procedures and allergen precautions, we regret that specific information is proprietary and cannot be disclosed. I apologize for any inconvenience this may cause. However, I do want to assure you that we employ Good Manufacturing Practices (GMPs). As such, we schedule all production in accordance with a matrix whereby allergens are introduced to the production lines from least to most. In addition, each establishment is subject to federal inspection by the USDA, the FDA, or in some cases both Agencies, and complies with all applicable regulatory requirements to include HACCP/HARPC and SSOP.

Furthermore, label verification is a standard feature of our food safety and quality assurance systems. Finished product labels are verified against the product specification to include formulation (i.e. inclusion of ingredients) as applicable. This includes a review of compliance with disclosure of allergens, when present, by their common or usual names as per The Food Labeling and Consumer Protection Act (FALCPA).

If you require information relative to allergens present in the formulation of a specific product, we would be happy to provide further information. If you have any additional questions or concerns, please do not hesitate to contact me.

Sincerely,

Alison Griffino
Director, Food Safety & Quality Assurance