ALLERGEN CHART – <u>NATURAL</u> CONCENTRATED FLAVOUR LIQUIDS

Component	Column I Present in the product	Column II Present in other products manufactured on the same line	Column III Present in the same manufacturing plant
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as **ground nut.**	NO	NO	NO
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts(filberts), coconut, macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts **or their** derivatives, e.g., nut butters and oils etc.	NO	NO	NO
Sesame or its derivatives, e.g., paste and oil etc.	NO	NO	YES
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	NO	NO	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	NO	NO	YES
Fish or its derivatives, e.g., fish protein and extracts etc.	NO	NO	YES
Shellfish (including crab, crayfish, lobster, prawn and shrimp) **and Molluscs** (including snails, clams, mussels, oysters, cockle and scallops) **or their** derivative, e.g., extracts etc.	NO	NO	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	NO	NO	YES
Wheat or its derivatives, e.g., flour, starches and brans etc.	NO	NO	YES
Sulphites, e.g., sulphur dioxide and sodium metabisulphites etc. (≥ 10 ppm)	NO	NO	YES
Mustard and/or Mustard Products	NO	NO	YES
Tartrazine (FD&C Yellow#5)	NO	NO	YES
Monosodium Glutamate (MSG)	NO	NO	YES
Celery	NO	NO	YES
Others (as considered necessary)	NA	NA	NA

ALLERGEN CONTROL PROGRAM:

Every possible measure has been taken to properly store ingredients/products that are sources of allergens. Established allergen control programme and system of cleaning, ATP SWAB, sanitation, and allergen testing procedures assures maximum protection from allergen control. This also includes GMP, allergen ingredients identification, segregation, employee awareness training and preventive cross contamination control as routine operations.

SECTION: Quality Assurance and Control   **DATE: June 12, 2023**