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ALLERGEN CHART – SIGNATURE 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: October 26, 2026**