Guittard Allergen Policy

The FDA regards allergens as a serious Food Safety concern. FDA defines 9 major allergens that must be controlled in food manufacturing to protect consumers. These are the 9 major allergens: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybean and sesame. Although there may be other allergens beyond this list, these 9 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 9 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 |  |  |

*Made in a facility that is free of peanuts, tree nuts, eggs, wheat, shellfish, fish and sesame. 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. Therefore, dark 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 inform customers with the following: "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.

Chocolate and compound coatings are formulated with a small amount of sunflower or soya lecithin (less than 0.5\%). Since soya lecithin may contain trace residues of soybean protein, all products made with soya lecithin are labeled accordingly. Yet due to the very low levels that are undetectable, all our products test free from soy allergen whether made with soya lecithin or sunflower lecithin.

| 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 TRUCK, SOLID-IN-PAILS, 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, CHOCOLATE RICE, COCOA BUTTER | None of the 9 major allergens | Made in a segregated processing area that does not contain any of the 9 major allergens |

Should you have further questions, please contact us.
Linsen Liu


VP of Sciences
October 12, 2023

[^0]SQF 2.8.2


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