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	Allergen Policy	NR:	SDKF 2.2.5
		GYLDIG FRA:	07.02.2017

At DK-Foods we only use two allergen:

- Cereals containing gluten and products thereof (pasta)
- Mustard and products thereof (mustard seed)

Furthermore, we can hereby confirm that our products do not contain the allergens listed below

- Crustaceans and product thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soyabeen and products thereof
- Milk and dairy products (including lactose)
- Nuts like almonds (*Amygdalus communis L*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anarcadium occidentale*), pecan nuts (*Carya illinoeisis (Wangenh.)K.Koch*), para nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), queensland nuts (*Macadamia ternifolia*) and products which are based on nuts
- Celery and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre
- Lupin and products thereof
- Molluscs and products thereof

**Relevant data regarding food intolerance:**

We do use the additive/antioxidant: E301, E316, E330 and preservative E250.

We use dextrose in our recipes, which is based on wheat. There is no allergenic risk in using the dextrose.

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DK-Foods ensure that all production staff is trained in handling allergens in order to avoid any allergic reactions to our products.

Furthermore, we will maintain our zero complaint policy in the allergen area by the following management:

- Control of recipe and the production orders
- Correct labeling of our products
- On-going review of production flow and risk assessment
- Systematic location rules for ingredients containing allergens

We verify this policy annually by analyzing our cleaning and reviewing our general procedures.

If a cross contamination should occur, our recall group will locate the scale of the incident. If the products have already left our factory, the products will be recalled. Our recall procedure is tested once a year.

For further information feel free to contact Quality Manager Marianne Skalshøj – [msh@dk-foods.dk](mailto:msh@dk-foods.dk)