

ALLERGENS HANDLING

On site we handle one major allergen: **Milk products**.

Furthermore, we are handling **soy products** for specific recipes for a single customer.

Finally, on some recipes we also **celery products** as part of one particular flavour.

All allergen-baring raw materials are delivered and stored only from authorized and trained warehouse personnel (raw materials handlers). Upon receiving quality checks (macroscopic checks for existence of leakage and spoilage) are executed these personnel.

These allergen-baring raw materials are stored in dedicated storage area and each pallet of them is baring specified signage designating the presence of particular allergens.

1. **Excluding Milk products:** All non-dairy (vegan, not containing milk ingredients) recipes are being produced on particular days on their own. No recipe with dairy ingredients is produced on these days. Before commencing vegan production all involved equipment and machinery is cleaned thoroughly and checked so as to exclude any milk products presence. All powder mixing containers and scoops are dedicated and exclusively used only for this production, blue-colour coded. This system is validated with the use of allergen swab testing, on all equipment before commencing every production day, and by product sampling and examining for total milk allergens at accredited laboratory, after completion of specified cleaning after allergen-baring production, with the use of dedicated and exclusively used only for this production buckets, brooms & brushes.
2. **Excluding Soy products:** Recipes which do contain soy products are produced at the end of production day or alternatively, when production program allows for, on particular days on their own. All equipment (i.e. scoops) is dedicated and exclusively used only for this production, red-colour coded. This system is validated with the use of allergen swab testing, on all equipment before commencing every production day, and by product sampling and examining

for soy allergens at accredited laboratory, after completion of specified cleaning after allergen-baring production.

3. Excluding Celery products: Recipes which do contain celery products are produced at the end of production day or alternatively, when production program allows for, on particular days on their own. All equipment (i.e. scoops All equipment (i.e. scoops) is dedicated and exclusively used only for this production, orange-colour coded. This system is validated with the use of allergen swab testing, on all equipment before commencing every production day, and on annual basis by product sampling and examining for celery products at accredited laboratory.

Moreover, product labels of allergen-baring recipes are identified, handled and controlled by the unique four-digit number they bare. This number is registered on the company's ERP system - SAP system and is assigned on the particular allergen-baring recipe production. Control of the use of allergen-baring product labels is executed by authorized and trained personnel (label checkers).

Furthermore, all factory personnel are trained on an annual basis on proper handling of allergen-baring raw material, intermediate and finished products.

Finally, the company has a nut-free & sesame-free policy excluding the consumption of tree nuts-baring foods and sesame-baring foods during break time. The nut-free & sesame-free policy is covering vending machines at the canteen area as well.