

Allergen Statement

Version 1.0

Date: 02-01-2025



Date of Issue: 02-01-2025

We hereby certify that all our aroma and flavor products are free from the allergens listed in **Annex II of Regulation (EU) No 1169/2011** on the provision of food information to consumers, as amended.

Allergen-Free Status:

This product does not contain, nor is it derived from, any of the following allergens:

1. **Cereals containing gluten** (i.e., wheat, rye, barley, oats, spelt, kamut, or their hybridized strains) and products thereof
2. **Crustaceans** and products thereof
3. **Eggs** and products thereof
4. **Fish** and products thereof
5. **Peanuts** and products thereof
6. **Soybeans** and products thereof
7. **Milk** and products thereof (including lactose)
8. **Nuts** (i.e., almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, and Queensland nuts) and products thereof
9. **Celery** and products thereof
10. **Mustard** and products thereof
11. **Sesame seeds** and products thereof
12. **Sulfur dioxide and sulfites** at concentrations of more than 10 mg/kg or 10 mg/L expressed as SO₂
13. **Lupin** and products thereof
14. **Mollusks** and products thereof

Manufacturing and Cross-Contamination Control:

- This product is manufactured in a facility that does not process the above-listed allergens, ensuring the absence of cross-contamination risks.
- Comprehensive allergen control measures, including segregation, cleaning protocols, and supplier verification, are implemented.

Documentation and Testing:

- Supplier confirmations and ingredient specifications ensure allergen-free status.

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- Testing is conducted, where applicable, to verify the absence of allergenic residues in the product.

This certification is based on our current knowledge and documentation from our suppliers. It is valid for the specified batch and remains effective unless updated or replaced by new documentation.