

Major Allergen Declaration

Shank's Extracts, Inc., has an Allergen Plan in place which includes Standard Operating Procedures to ensure there is no cross-contamination of allergens. These SOPs contain actions addressing segregation of allergen materials and products from non-allergen items, specialized cleaning and sanitation for allergen use equipment, documentation of the allergen process upon batch records and production worksheets, and allergen alert labeling of raw and processed materials. Additionally, allergen awareness training is scheduled annually for all employees.

Shank's Extracts, Inc. (717-393-4441)

Name of Product: S9030-1 Artificial Butter Flavor F2619-2

ALLERGENS, SENSITIZING AGENTS and their PRODUCTS	MATERIAL SUPPLIED CONTAINS THE FOLLOWING	MATERIAL SUPPLIED IS PRODUCED in the SAME FACTORY WITH	SPECIFIC NATURE OF ALLERGENIC MATERIAL in the FACTORY
Peanuts (including peanut butter and peanut flour)	NO	NO	NO
Crustacean	NO	NO	NO
Mollusks	NO	NO	NO
Fish	NO	NO	NO
Eggs (including mayonnaise, meringue and egg whites)	NO	NO	NO
Milk (including butter, casein, cheese, curds, whey, cream, custard, pudding, sodium caseinate, sour cream & yogurt)	NO	YES	Milk Protein Isolates, Whey Proteins
Soybeans	NO	NO	NO
Wheat & Gluten (including barley, bran, cereal extracts, cracker meal, farina, flour, graham flour, oats, rye, semolina, , Triticale, wheat germ & wheat gluten)	NO	YES	Barley, Oats, Rice
Tree Nuts (including almond, Brazil Nuts, cashew, coconut, hazelnut, macadamia, pecan, pine, pistachio, & walnut)	NO	YES	Almonds, Coconut, Hazelnuts, Pistachios, Walnuts
Celery	NO	NO	NO
Sesame Seeds	NO	NO	NO
Mustard	NO	YES	Ground Mustard
Lupin	NO	NO	NO
Sulphur Dioxide and Sulfites (>10ppm)	NO	YES	Caramel Coloring
Carmine (Cochineal)	NO	NO	NO
Yellow #5 & #6 and Red #40	NO	YES	Food Coloring