

VITAMINA C

ALÉRGENOS

El producto VITAMINA C, suministrado por GRAN VELADA presenta los siguientes alérgenos:

1	Allergen	Present in the:			Present in the same:	
		Raw Materials	Processing Aids	Finished Product	Production Line	Production Facility
1.1	Cereals containing gluten (i.e. Wheat, Rye, Barley, Oats, Spelt, Kamut or their hybridised strains and products thereof)	No	No	No	No	No
1.2	Crustaceans and products thereof	No	No	No	No	No
1.3	Eggs and products thereof	No	No	No	No	No
1.4	Fish and products thereof	No	No	No	No	No
1.5	Peanuts and products thereof	No	No	No	No	No
1.6	Soybeans and products thereof	No	No	No	No	No
1.7	Milk and products thereof (including lactose)	No	No	No	No	No
1.8	Tree Nuts and products thereof, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	No	No	No	No	No
1.9	Celery and products thereof	No	No	No	No	No
1.10	Mustard and products thereof	No	No	No	No	No
1.11	Sesame seeds and products thereof	No	No	No	No	No

1.12	Sulphur Dioxide (SO ₂) and Sulphites at concentrations of more than 10 mg/kg or 10 mg/L expressed as SO ₂	No	No	No	No	No
1.13	Lupin and products thereof	No	No	No	No	No
1.14	Molluscs and products thereof	No	No	No	No	No

2	Allergen / Sensitizer	Does the product contain?	Is there risk of cross-contamination?	2	Allergen / Sensitizer	Does the product contain?	Is there risk of cross-contamination?
2.1	Allyl Hexanoate	No	No	2.33	Kiwi	No	No
2.2	Animal Products	No	No	2.34	Lactose	No	No
2.3	Apple	No	No	2.35	Lecithin (If yes, origin	No	No
2.4	Artificial Colours	No	No	2.36	Legumes	No	No
2.5	Artificial Sweeteners	No	No	2.37	Liquorice / glycyrrhizinic acid	No	No
2.6	Banana	No	No	2.38	Matsutake Mushroom	No	No
2.7	Beef	No	No	2.39	Natural Colours	No	No
2.8	Bee Pollen	No	No	2.40	Orange	No	No
2.9	Benzoates	No	No	2.41	Peaches	No	No
2.10	Benzoic Acid or its salts	No	No	2.42	Peru Balsam	No	No
2.11	Buckwheat	No	No	2.43	PHB Esters	No	No
2.12	Butylated Hydroxyanisole (BHA)	No	No	2.44	Phenylalanine	No	No
2.13	Butylated Hydroxytoluene (BHT)	No	No	2.45	Phytosterol esters	No	No
2.14	Caffeine	No	No	2.46	Phosphates	No	No
2.15	Carrot	No	No	2.47	Pine Kernel & products thereof	No	No
2.16	Chestnut and products thereof	No	No	2.48	Poppy Seed & products thereof	No	No
2.17	Chicken Meat	No	No	2.49	Pork	No	No
2.18	Cinnamon	No	No	2.50	Propolis	No	No
2.19	Cocoa	No	No	2.51	Quinine	No	No
2.20	Coconut and products thereof	No	No	2.52	Rapeseed and products thereof	No	No
2.21	Coriander	No	No	2.53	Royal jelly	No	No
2.22	Corn /	No	No	2.54	Sorbic acid or	No	No

	Maize				its salts		
2.23	Diacetyl	No	No	2.55	Spices	No	No
2.24	Flavourings / Flavour Enhancers	No	No	2.56	Starches	No	No
2.25	Fruit / Fruit derivatives	No	No	2.57	Sunflower and products thereof	No	No
2.26	Galactose	No	No	2.58	Textured Vegetable Protein(TVP)	No	No
2.27	Gelatine (If) yes, origin =	No	No	2.59	Tocopherol	No	No
2.28	Glutamate (E620 – E625)	No	No	2.60	Umbelliferae and products thereof	No	No
2.29	Guarana	No	No	2.61	Vanillin	No	No
2.30	Hickory Nut and products thereof	No	No	2.62	Vegetable / Vegetable derivatives	No	No
2.31	Honey and products thereof	No	No	2.63	Yams	No	No
2.32	Herbs	No	No	2.64	Yeast and products thereof	No	No

3	Allergen controls	
3.1	Do you have an Allergen policy? If yes, please provide.	Yes
3.2	How does your factory store and segregate allergens and allergen containing ingredients?	Yes
3.3	Do you have dedicated production lines for allergen containing products?	Yes
3.4	If not, how do you prevent cross-contamination of adjacent production lines, with allergens?	
3.5	Please describe the cleaning procedure for production lines containing allergens?	As per SOP, but it's in Chinese, you can check them during the on-site audit.
3.6	Have the cleaning procedures outlined in Question 3.5 been validated?	Yes
3.7	If Yes, please state the validated tests conducted and the analytical threshold of these tests?	As per SOP, but it's in Chinese, you can check them during the on-site audit.
3.8	Do you have documented allergen awareness training?	Yes
3.9	How often is the allergen awareness training conducted?	Once a year