## Allergen Checklist for Food Suppliers and Manufacturers

Please fill out the following table for each product. Column I indicates the allergens that are found in the product, as ingredients or cross-contamination. Column II indicates allergens that are present in other products that are run on the same equipment but at different times. Column II indicates whether the allergens are present in your plant.

Please fill in each cell of the table with a YES or NO. Where applicable, include the name of the ingredients.
Do not leave empty cells .

## Product Name:

Product Code/UPC:

| Component | Present in the product | Present in other products produced <br> on the same line | Present in the same plant |
| :--- | :--- | :--- | :--- |
| Peanuts or Ground Nuts <br> or its derivatives |  |  |  |
| Tree Nuts or their derivatives |  |  |  |
| Sesame or its derivatives |  |  |  |
| Milk or its derivatives |  |  |  |
| Eggs or its derivatives |  |  |  |
| Fish or its derivatives |  |  |  |
| Shellfish, Molluscs, <br> Crustaceans or their derivatives |  |  |  |
| Soy or its derivatives |  |  |  |
| Wheat or its derivatives |  |  |  |
| Sulphites |  |  |  |
| Mustard |  |  |  |
| Others, please list. |  |  |  |

*Derivatives include the components' proteins, oils, or powders.
Do you have written procedures in place to prevent cross-contamination of the product with the allergens not in the product but noted in columns II and III?

Yes $\square$
No $\square$
If so, please briefly describe the procedures:

Respondent's name: $\qquad$
Position: $\qquad$
Date: $\qquad$

