Allergen Declaration



Material Name

All forms of sugar produced by United Sugars Corporation

Vendor name	United Sugars Corporation	Vendor ingredient / material name	Sugar/Sucrose	Vendor ingredient / material #	All sugar products
Production site name	See attached USC Plant List	Factory address	See attached USC Plant List	Factory phone #	See attached list

This table was prepared for the convenience of our customers and will be updated when necessary.

		The material supplied is produced		Cross-	Maximum amount of	Nature of allergenic material present in the material supplied to the	
Allergenic foods and derivatives and sensitizing agents	Material supplied contains	On the same equipment with	In the same factory with	contact with the material supplied	allergenic material present (in mg/kg or mg/l or ppm) or type(s) of (tree) nut(s)	factory. E.g. hazelnuts, wheat maltodextrin, soy lecithin. For oils, state whether unrefined or refined (distilled, decolorized and deodorized).	
Peanuts and products thereof	🗌 Yes No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Crustacea and products thereof	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Fish and products thereof	🗌 Yes No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Eggs and products thereof	🗌 Yes No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
(Tree) Nuts and products thereof	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No			
Milk and products thereof (incl. lactose)	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Soybeans and products thereof	🗌 Yes 🛛 No	🗌 Yes 🖾 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Cereals containing gluten; i.e., wheat,							
rye, barley, oats, spelt, kamut or their hybridized strains and products thereof	🗌 Yes No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Yes 🛛 No			
Other grains; i.e., corn, millet, rice, sorghum, etc. or their hybridized strains and products thereof	🗌 Yes No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No			
Celery and products thereof	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Sesame seeds and products thereof	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Mustard and products thereof	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Lupin and products thereof	🗌 Yes No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Molluscs and products thereof	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Caffeine	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Monosodium Glutamate (MSG)	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	🗌 Yes 🛛 No	Not applicable		
Sulphur dioxide and sulphites *	🗌 Yes 🛛 No	Not applicable	Not applicable	Not applicable	SO ₂ at less than 10 PPM	Details in attached USC Allergen Memo	
Carmine / cochineal	🗌 Yes 🛛 No	Not applicable	Not applicable	Not applicable			
Yellow #5 (Tartrazine)	🗌 Yes 🛛 No	Not applicable	Not applicable	Not applicable			
Yellow #6 (Sunset Yellow)	🗌 Yes 🔀 No	Not applicable	Not applicable	Not applicable			

* For SO₂ and sulphites: **Yes** means present in or treatment applied leading to \geq 10 mg/kg or 10 mg/l or 10ppm.

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Т	he allergen cross contac	t risk of the materials delivered is under c	⊠ Yes No				
	Vendor name	United Sugars Corporation	Vendor ingredient name	Sugar/Sucrose		Vendor ingredient #	All sugar products
	Production site name	See attached USC Plant List	Factory address	See attached USC Plant List		Factory phone #	See attached list

If allergen cross contact is likely to occur, is it declared on the ingredient list or advisory statement used on your package?	Yes No N/A
Please provide the advisory statement that appears on your product label: N/A	

Allergen Control Program Documentation: N/A

If you have any of the following, please describe and provide copies if available.

An Allergen Control Plan for your facility	
Standard Operating Procedures (SOP) for prevention of allergen cross-contacts from incoming, processing, maintenance to shipment of allergenic product	
Standard Operating Procedures (SOP) used for cleaning allergen residues (including allergen cleaning matrices, master cleaning schedules and inspections of production lines prior to use)	
Verification testing programs used to assure an adequate allergen cleaning	
Segregation and/or color-coding practices used for allergens	
Training programs used for allergen education to production employees	General training on allergens is provided to all employees - the significance of allergens in the food industry; why it is important to be aware of allergens even though they are not used in our process and are not present in our facilities.

Are allergens listed as part of your HACCP plan as a CCP?
Yes No

Name:	ie: Janet Harriman			Position:	Quality	and Safety Manager	Date:	September 18, 2017
Phone:	952-896-0434	Fax:	952-896-0400	Email Address:		jharrima@unitedsugars.com		