Allergen Declaration





Vendor name	United Sugar Producers and Refiners	Vendor ingredient / material name	Sugar/Sucrose	Vendor ingredient / material #	All sugar products
Production site name	See attached USPR Plant List	Factory address	See attached USPR 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 su	pplied is produced	Cross-	Maximum amount of	Nature of allergenic material present in the material supplied to the factory. E.g. hazelnuts, wheat maltodextrin, soy lecithin. For oils, state whether unrefined or refined (distilled, decolorized and deodorized).	
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)		
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 SO ₂ and sulphites: Yes means	present in or treatment applied leadin	ıg to ≥ 10 mg/kg or 10) mg/l or 10ppm.
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The	The allergen cross contact risk of the materials delivered is under control and/or is not significant:												
	Vendor name	United Sugar	r Producers and R	Refiners	Vendor ingredient name	Sugar/Suci	Sugar/Sucrose			Vendor ingred	ient #	# All sugar products	
	Production sit	e name See attached	I USPR Plant List		Factory address	See attach	ned USI	PR Plan	t 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?							/ A						
Plea	se provide the	advisory statement th	at appears on you	ur product	label: N/A								
	lease provide the advisory statement that appears on your product label: N/A llergen Control Program Documentation: N/A you have any of the following, please describe and provide copies if available.												
An A	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													
Trai	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												
Nam	Name: Janet Harriman Position: Director of Quality & Safety Date: October 1, 2023							October 1, 2023					
Pho	ne:	800-984-3585	Fax:			Emai	l Addre	Address: jharrima@unite		adsugarpr.com			