



TECHNICAL BULLETIN

Allergen Program

The Food Allergen Labeling and Consumer Protection Act (FALCPA) requires that all major food allergens be listed on the product labeling. The Food and Drug Administration (FDA) provides information regarding allergen labeling and control at the attached link.

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Allergens/ucm106187.htm>

None of the Olam's brand manufacturing facilities use any of the 9 major food allergens (Eggs, Fish, Milk, Peanuts, Tree Nuts, Crustacean Shellfish, Soy, Wheat, Sesame) in the preparation or manufacture of their products. These allergens are not used on any of the production lines, nor are they knowingly present in the production facility. Since none of the major food allergens are included in any of the Olam's brand product formulas, a comprehensive allergen control program is not required.

Furthermore, employees are made aware of allergens and our programs through periodic orientation and training programs and the GMP policy. All Olam brand facilities undergo yearly audits by certified third parties to validate the efficacy of our Food Safety and Sanitation Programs – in fact all of the Olam's brand facilities are BRC certified.

Finally, purchased ingredient specifications and vendor reviews further reinforce the Olam brand allergen restrictions to ensure that none of the major allergens are introduced into our facilities.

Please do not hesitate to contact us if there should be questions regarding this or any other technical matter.