

Allergens – policy

Why is this an important issue for Van Loon Group?

Every day, millions of consumers eat our products and expect them to be tasty, safe and of high quality. The unintentional presence of allergens in our products can have serious consequences for consumer health. Accurate and clear labelling contributes to food safety and consumer confidence in the product.

Scope

Our allergens policy applies to our suppliers, raw materials, processing aids, packaging materials, production processes and the way in which employees and consumers handle our products.

Our policy

Van Loon Group complies with applicable laws and regulations regarding allergens and aims to provide its customers and consumers with accurate and clear information about the allergens present and any possible traces thereof in the products it supplies. Any indication of the possible presence of traces is supported by a quantitative risk analysis.

The labelling covers the 14 allergens listed below, which, in extreme cases, may cause an anaphylactic reaction in sensitive individuals following consumption. Where legislation requires additional allergy warnings, these will be included in the label design (e.g. in the case of the presence of rapeseed protein in relation to mustard allergy)

- Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Khorasan wheat/Kamut)
- Shellfish
- Fish
- Eggs
- Peanuts
- Soya
- Milk (including lactose)
- Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecans, Brazil nuts, Pistachios, Macadamia nuts)
- Celery
- Mustard
- Sesame seeds
- Sulphur dioxide and sulphites at concentrations of more than 10 mg SO₂ per kilogram or litre.
- Lupin
- Molluscs

We require our raw material suppliers to provide a full list of allergens and traces present in each product, including the exact quantities.

Our policy is to minimise the number of allergens required by law to be declared in our purchased ingredients. Reducing and limiting the number of allergens in purchased ingredients is therefore an ongoing process within our product development department. The presence of one or more of the 14 legally required allergens in a raw material is only permitted if the ingredient containing the allergen in question is to be one of the main components of the final product, or if it is unavoidable in the

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purchased item, or the ingredient is absolutely necessary for a particular flavour, appearance, taste, texture or other product-related characteristics.

For example: gluten in a breaded product, soya in soy sauce, mustard in a honey-mustard marinade or milk in cheese for a cordon bleu. So-called ‘unnecessary allergens’ are no longer desirable.

In addition, we aim to keep the number of different allergens at a site as low as possible. Allergens such as nuts, peanuts, eggs, sesame, lupin, fish, shellfish and molluscs are either absent or occur only sporadically at our sites, and we wish to maintain this as far as possible. We take this into account during the product development process.

Where allergens must be used, we ensure that the presence of allergens is clearly specified in our product specification and marked on the product label in accordance with legal requirements and customer requirements.

We also ensure that procedures and instructions are in place and are followed to prevent cross-contamination during the production process. These instructions generally relate to the following matters:

- Identification of raw materials and auxiliary materials containing allergens
- Separation of areas
- Adhering to a work sequence (time separation)
- Interim cleaning of machinery and materials
- Interim replacement of materials such as table tops, disposable clothing and consumables
- Keeping workstations tidy and clean.

All staff receive quality training that specifically addresses allergens. Staff in critical workstations receive specific training to ensure that allergens do not pose a risk to product safety.


Products with a ‘Free from...’ claim are periodically subjected to analyses to verify the validity of such claims.

Signed on behalf of Van Loon Group:

Name: Robert van Ballegooijen

Position: CEO

: Date: 7 May 2026

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