

Allergen Policy

Why is this a topic for Van Loon Group?

Every day millions of consumers eat our products and they expect them to be safe and trustworthy. The unintended presence of allergens in our products can have a major impact on consumer health. Correct and clear labelling contributes to food safety and trust in the product.

Scope

Our allergen policy covers our suppliers, raw materials, excipients, production processes and the way employees and consumers interact with our products.

Ambition

Van Loon Group complies with current legislation and regulations regarding allergens, and wants to inform its customers and consumers correctly and clearly about the allergens present in the products it supplies. Mentioning the possible presence of traces is only applied if there is a valid justification to do so.

The labelling concerns the following 14 allergens which, when consumed by sensitive individuals, may in extreme cases cause an anaphylactic reaction:

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

We set requirements for our raw material suppliers, to ensure that all allergens that are or may be present in their products are known.

The policy is to minimise the number of allergens that must be mentioned by law in the items we purchase. Containing and limiting the number of allergens in the items we purchase is therefore a continuous process within our product development department. The presence of one or more of the 14 legal allergens in a raw material is permitted only if the allergenic ingredient in question is required as one of the main components of the finished product, or if it is unavoidable in the purchased product in question, or if the ingredient is necessary for taste, appearance, flavour, texture or other product-related properties.

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

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In addition, we want to minimise the number of different allergens at a location. Allergens such as nuts, peanuts, egg, sesame seeds, lupines, fish, shellfish and molluscs are not present, or are only present sporadically at sites, and we want to maintain this situation as much as possible. We take this into account during the product development process.

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

We also ensure that procedures and instructions are in place and applied, to prevent cross-contamination during the production process. These instructions cover the following in general aspects:

- Identifying allergenic raw materials and additives
- Separating areas
- Maintaining a job processing order (separate times)
- Interim cleaning of machines and materials
- Interim changing of materials such as table surfaces, disposable clothing and consumables
- Keeping work areas clean and tidy

All employees receive quality training that specifically covers allergens. Personnel at critical work stations receive specific task training, to ensure that allergens do not pose a risk to product safety.

Products with a '... -free' claim, are periodically subjected to analysis, to verify the validity of such claims.

Signed by Van Loon Group

Name: Robert van Ballegooijen
Position: CEO Van Loon Group
Date: 01-10-2022



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