



Seite 1/1	Revision 02	Sonstiges Dokument	Referenz zu ISO/QMH 5.5	SALZ RICHTER <small>GM BH</small> 
Datum 26.06.2013	Verfasser Heine	AKO Allergen-Politic (English Version)		 <small>The Spice Company!</small>

**AKO considers the following ingredients as critical allergens,
based on the EC Directive 2006/142/EC and EC Directive 2003/89/EG & Directive 1169/2011.**

Cereals containing gluten and products thereof, crustaceans and products thereof, Eggs and products thereof, fish and products thereof, peanuts and products thereof, soy and products thereof, peanuts and products thereof, milk and products thereof, incl. lactose, nuts* and products thereof, celery and products thereof, mustard and products thereof, sesame seed and products thereof, sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/l expressed as SO₂, lupine and products thereof, molluscs and products thereof.

We can state that from the above mentioned allergens following are in our premises: mustard, celery, as well as ginger, onion or garlic products with a natural sulphite content, roasted onions with gluten, as well as blends thereof. Indications are given in our specifications and on our web-site www.ako-spice.com/certification.

Our premises are nutfree (Nuts: walnut, pecan nut, hazelnut, pistachio, macadamia nut, almond nut, cashew, brazil nut and Queensland nut)

Handling of Allergens in our Company

Allergens are part of our HACCP-Concept. Our firm is sensitive in this issue and all the required operations are applied.

1. Warehousing

All of our goods are stored in closed packaging's in the warehouse. Allergenic materials are defined separately in storage areas. If packaging is damaged, allergenic material will be absorbed quickly according to special cleaning instructions. Our warehouses are regularly cleaned. The cleaning is supervised.

2. Production

Productions flow of allergenic material is logically fixed, allergenic material will be produced separately and at the end of production. Equipment will be leaned and disinfected after each changing of a lot. After production of allergenic material and before production of the followed non-allergenic material, a cleaning with double disinfection set place. Cleaning measurements are controlled regularly by our laboratory.

3. Disposal

Product and packagings of allergenic materials are clearly defined in a special way.

4. Training of stuff

Our personnel is trained to handle allergens. Special instructions to handle allergens and handkerchiefs are written down.

5. Labelling

The final product labeling are defined according to regulation. Furthermore we give indications on allergens in our specifications.

In collaboration with our partners from the origin we constantly try to minimize the allergenic risks of the products. However, by nature of the fact that most herbs and spices are still grown by peasant farmers, some cross contamination is therefore possible given by the manner in which spices and herbs are grown, handled and transported from origin to the European ports and cannot be 100 % excluded.