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Datum 01.08.2018	Verfasser Šuško	AKO Allergen-Policy (English Version)		

Following allergens according to Regulation (EU) 1169/2011, EC Directive 2003/89/EG and 2006/142/EG are considered:

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 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.

Procurement of Spices

Although suppliers selection is subject to strict quality and food safety criteria, native allergen cross contact (i.e. seeding, crop rotations or windblown intakes) cannot be excluded. Therefore we conduct incoming goods controls to a methodical approach and depending on risk potential in monitoring. You can find our analysis duster under <http://www.ako-spice.com/AKO/wp-content/uploads/2015/02/WI-Laboratory-test-Incoming-goodsFinal-products-other.pdf>

Allergens in our Range

Mustard, celery, as well as roasted onions with gluten (wheat) breeding. Ginger, onion powder and garlic due to their natural sulphite content. Allergenic spices can also be contained in mixtures. Indications are given in our specifications. Our premises are nut free (Nuts: walnut, pecan nut, hazelnut, pistachio, macadamia nut, almond nut, cashew, and Brazil nut and Queensland nut)

Allergens in our Warehouses

All of our goods are stored in sealed packaging in the warehouse. Allergenic materials are stored in defined separate 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.

Allergens in our Production

Due to safety reasons, we do not re-clean or mill allergenic materials. Merely some allergens are used in blends or being repacked in smaller bags. Production flow of allergenic material is logically fixed, where allergenic material is used separately and at the end of the process where possible. Equipment will be cleaned 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.

Training of our stuff

Our personnel are trained to handle allergens. Special instructions to handle allergens and handkerchiefs are documented.

Declaration of Allergens

We can exclude due to the named measurements and controls cross contaminations during our production. With regard to native cross-contacts we declare allergens according to our risk-analyses. If so we declare Allergens on labels, specifications, analyses and in the articles-texts in writing bold letters. A non-declaration of allergens does not mean the absence of native allergens and does not exempt the buyer from incoming goods controls.

We constantly try to reduce the allergen intakes in the origin in cooperation with our partners/suppliers. Most of the spices and herbs are planted from smallholder farmers in emerging economies. Cross contacts are possible by the way of planting, the handling or the transport in the origin and cannot exclude by 100 %.