



Kurt Sorensen  
Food Safety & Quality Assurance Manager  
105 Keystone Industrial Park  
Dunmore, PA 18512  
T: (570) 343-4748 Ext. 166 | Fax: (570) 354-2327  
[ksorensen@mr-specialty.com](mailto:ksorensen@mr-specialty.com)

Date: 1 January 2025

# Allergen Control Program

## Allergen Statement

At Maid-Rite Specialty Foods Inc. facilities, products are produced under fully implemented Hazard Analysis of Critical Control Point (HACCP) plans or Hazard Analysis Risk-based Preventive Control (HARPC) plans that require a hazard analysis of the production process and an identification of potential biological, physical and chemical hazards that might be introduced into the products. These HACCP/HARPC plans are reassessed annually or as required by the appropriate governmental agency. Allergens are considered in the hazard analysis for each Maid-Rite Specialty Foods facility and, where appropriate, programs have been established around the handling of any allergen containing ingredients. Additionally, all established allergen programs are a part of internal audits and annual third party GFSI certified audits. Part of our allergen control program includes verification testing for the presence of allergens on food contact surfaces after the completion of sanitation.

Maid-Rite Specialty Foods Inc. facilities under the jurisdiction of the Food and Drug Administration (FDA), United States Department of Agriculture (USDA) Food Safety and Inspection Services (FSIS) branch are required to submit product labels for review or meet specific standards of identity prior to being applied to the product. There are no allergenic ingredients covered by the Big 9 allergen list or Health Canada 10 Allergenic ingredients list that are allowed to be undeclared on the product label. Therefore, all allergenic ingredients are fully declared on the primary product label. Any products relabeled prior to the end consumer, should retain the full ingredient deck to ensure all allergenic ingredients are fully disclosed to the end consumer.

Maid-Rite Specialty Foods facilities manage the following allergen containing ingredients through internal allergen control programs:

### UNITED STATES

- Eggs
- Soy
- Wheat
- Milk
- Gluten (a protein found in wheat, barley, rye and sometimes oats).

### CANADA

- Eggs
- Soy
- Wheat or Triticale
- Milk
- Gluten (a protein found in wheat, barley, rye and sometimes oats).
- Sulfites (greater  $\geq$  10mg/kg)
- Mustard