



*Home of Aunt Patty's & GloryBee Products*

120 N. Seneca Road      office: (541) 689-0913  
PO Box 2744              fax: (541) 607-2156  
Eugene, OR 97402      GloryBee.com

November 23<sup>rd</sup>, 2022

## Allergen Control Summary

1. Allergen Control policies and procedures are implemented during the development, production, sourcing, storage, and distribution of our products and comply with all regulations of the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).
2. GloryBee practices allergen control and separation in accordance with the FDA's "Big 8" allergen identification system for all US distributed products.
3. GloryBee considers all allergens of the country of export if exporting product.
4. The Vendor and Product Approval Process identifies allergens before they are purchased by GloryBee.
5. Allergen control is accomplished through production planning, segregation, identification, flow patterns, cleaning, and labeling verification.
6. Processing:
  - a. Employees working in allergen areas are required to wear smocks and foot covers when working in the allergen areas.
  - b. The allergen area is designated by floor markings and all allergen procedures must be followed within this area.
7. Allergen Identification:
  - a. Allergen Identification is done throughout the processes of product development, hazard analysis, new item set-up, work order instructions, label review, incoming shipment inspection, storage, and distribution. Labeling is an Allergen Preventive Control in GloryBee's Food Safety Plan
  - b. Allergens in storage are identified by allergen icons printed on the pallet tag of the allergen-containing product. The pallet tag identifies the specific allergen or allergens.
8. Segregation:
  - a. Known allergen containing materials are separated from different or non-allergen materials through storage practices. Only like to like rework is allowed on allergen identified products.
9. Scheduling & Cleaning:
  - a. Products containing identified allergen materials are scheduled in sequence to reduce potential cross-contact issues. Full wet cleans are scheduled when there is a changeover of allergens. QA performs a post sanitation inspection and swabbing. Sanitation is a preventive control in GloryBee's Food Safety Plan.
10. Allergen Removal Validation:
  - a. Allergen validation studies are conducted a minimum of once per year per allergen type. GloryBee follows allergen validation SSOP's as a guide for proper allergen testing pre-wash (ensuring allergen is present) and post-wash (ensuring



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allergen has been removed). Note: If the allergen was not removed during the cleaning process, the entire SSOP is re-assessed by the Food Safety Team.

**11. Allergens and Sensitizers present in GloryBee facilities:**

Allergens and Sensitizers		Present in Liquid Production	Present in Dry Production
<b>Peanut</b>	Peanut, peanut butter, peanut flour, peanut oil, etc.	None	Peanut, Peanut Butter
<b>Tree Nuts</b>	Almond, macadamia, pecan, hazelnut, filbert, walnut, cashew, brazil, pinenut, chestnut, pistachio, coconut.	Unrefined Coconut Oils	Almond, Macadamia, Hazelnut, Walnut, Cashew, Pinenut, Pistachio, Coconut
<b>Milk</b>	Cheese, whey, nonfat milk, butter, butterfat, buttermilk, milk fat, casein, caseinates, custard, cream, yogurt, milk chocolate, lactalbumin, lactoglobulin, lactose. Non-bovine milk and milk products (EU).	None	Trail Mixes, Chocolate Products
<b>Egg</b>	Whole eggs, egg white, egg yolk, egg albumin, meringue, mayonnaise, or other egg containing products.	None	None
<b>Soy</b>	Soybeans, miso, soy sauce, tofu, soy protein, textured vegetable protein, soy nuts, soy flour, soy lecithin, soy oil.	Soy Lecithin	Trail Mixes, Chocolate Products
<b>Fish</b>	Bass, flounder, tuna, anchovy, cod, salmon, fish oil, etc.	None	None
<b>Crustacean</b>	Shellfish, shrimp, crab, lobster, crayfish, etc.	None	None
<b>Wheat</b>	Whole grains, flour, graham flour, farina, bran, cereal extracts, cracker meal, bread crumbs, semolina, wheat germ, wheat gluten, wheat starch, etc.	None	None
<b>Non-Wheat Gluten</b>	Rye, barley (barley malts (dry and liquid)), oats, spelt, kamut, triticale or other hybridized strains and/or derivatives.	Light Barley Malt Syrup	None
<b>Buckwheat</b>	Flour, meal, bran, whole grain, or derivative.	None	None
<b>Mollusks</b>	Clam, oyster, scallop, mussel, octopus, squid, whelk, periwinkle, cuttlefish, abalone, snail, etc.	None	None
<b>Sesame</b>	Sesame oil, sesame paste, sesame salt, sesame oil, etc.	None	None



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<b>Sulphur Dioxide/Sulfites</b>	Such as sodium metabisulfite, sodium bisulfite, sulfur dioxide when present at 10 ppm or more in the finished product.	Caramel Coloring	None
<b>Celery</b>	Celery seed, celery sticks, celery leaves, celeriac, celery oil, etc.	None	None
<b>Mustard</b>	Mustard seed, mustard flour, ground mustard, prepared mustard, etc.	None	None
<b>Lupin</b>	Seeds, flour, bean, dal, pea.	None	None

If you have any further questions, please feel free to contact us.

*Quality Assurance Department*  
 GloryBee

