

Penta International Corporation

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September 28, 2021

ALLERGEN CHECKLIST FOR FOOD SUPPLIERS / MANUFACTURERS

Date:	Product Code:	Manufacturer Location:	
Sep 28, 2021	13-40205	Livingston, NJ	
Country:	Product Name:	Supplier:	
U.S.A	METHYL DIHYDROJASMONATE HC	Penta International Corporation	

The first column indicates the allergens that may be found in the product, either by addition or by cross contamination, The second column indicates the allergens that are present in other products, that are run on the same equipment but at a different time, in our plant. The third column indicates whether any of those ingredients are present in our plant.

1. Please fill in each of square with a Yes or No and applicable the name of an ingredient.

<u>COMPONENT</u>	PRESENT IN THE PRODUCT	SOURCE	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS and peanut products	NO		NO	NO
TREE NUTS	NO		NO	NO
SESAME, SUNFLOWER, POPPY, COTTONSEEDS (except refined oils)	NO		NO	NO
MILK AND DERIVATIVES eg whey, milk, caseninate, etc.	NO		NO	NO
EGGS	NO		NO	NO
Fish and fish products	NO		NO	NO
SHELLFISH	NO		NO	NO
SOY (except refined soy oil)	NO		NO	NO
AUTOLYZED YEAST	NO		NO	NO
CEREAL PROTEINS (include HVP)	NO		NO	NO
FD&C YELLOW 5	NO		NO	NO
SULFITES	NO		NO	NO
CELERY	NO		NO	NO
SEEDS	NO		NO	NO

**** Items are also free from Lupin, Molluscs and products there of, as well as Gluten, Mustard, Wheat or Carmine.

2. Do you have effective procedures to avoid cross-contamination of the product with the allergens not present in the product but noted in columns II and III? **YES**

Mark y Vogel

Mr. Mark J. Volpe Quality Control Supervisor