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### FOOD SAFETY PLAN: ALLERGEN STATEMENT

Effective Date: 01/01/2023

Revision Date: 9/27/2023

Review Date: 01/01/2024

Edison Mercantile, LLC (Edison Grainery) recognizes that millions of people have allergic reactions to food that can sometimes be life-threatening, and that many suffer from Celiac disease or are gluten-intolerant. So that our customers may purchase our products with confidence, we have established a robust allergen and gluten program.

***Edison Mercantile, LLC is proud to be a gluten-free facility.***

#### **Gluten-Free:**

- We do not handle, process, or warehouse gluten-containing grains, which are defined as wheat (e.g., durum, spelt, kamut, emmer, einkorn), rye, barley, or their cross-bred hybrids such as triticale.
- Each incoming lot of every product is tested by a 3<sup>rd</sup> party laboratory for the presence of gluten to verify that cross-contact has not occurred in the field or at earlier processing steps.
- The FDA has established a gluten limit of less than 20 parts per million (ppm) for foods that carry the gluten-free label.
- **Edison Mercantile threshold for <10pp.**
- All our products meet or exceed that standard and carry the “Verified Gluten Free” logo.
- Certificates of Analysis are available on our website.

***Edison Mercantile LLC processing equipment is free from the Big 9 allergens.***

**Allergens:** Edison Mercantile, LLC recognizes the “Big 9” major food allergens as identified in the Food Allergen Labeling and Consumer Protection Act of 2004: Milk\*, Eggs, Fish, Crustacean shellfish, Tree nuts, Peanuts, Wheat, Soybeans and Sesame

- Our processing equipment: mechanical cleaning lines, sifters, rare earth magnets, optical laser color sorters, aspirator, UVC sterilization tunnel, hammer mill, Nox infestation system, and packing equipment are free from the Big 9 Allergens.
- We require our suppliers to provide allergen statements, so we have full knowledge of their allergen profile, and we verify that they employ sound allergen management practices.
- Strict sanitation practices are always maintained for cleaning equipment and utensils.

- Employees practice good hygiene, and traffic flow is managed between allergen and non-allergen areas of the facility.
- Allergen labeling verification prevents undeclared allergens.
  
- While the cheese powder in our Organic Q Mac contains a milk allergen, it is manufactured in pre-sealed packets, and our stringent Allergen Preventive Controls minimize cross-contact risk.
- Equipment used to manufacture our Q Mac is restricted to this product only and is isolated in a concealed area of our warehouse.

A handwritten signature in cursive script that reads "Lyndsy Barnes".

Lyndsy Barnes  
Owner  
Edison Mercantile, LLC