

Allergen Statement

2018

To Whom It May Concern:

Satin Fine Foods fondant- white, colored, chocolate, and buttercream- is egg free, fish and shellfish free, dairy free, soy free, sulfite free, mustard free, trans-fat free, gluten free, wheat free, sesame seed free, cholesterol free and contains **no** peanuts or tree nuts.

Gum Paste is the only product manufactured with a small amount of a potential allergen (egg whites). Since we follow strict guidelines of "Allergen Control", the following precautions are taken when producing gum paste.

In addition, no products other than Satin Ice Fondant and Gum Paste that may contain previously stated allergens are manufactured using our production equipment.

As for handling allergens, our guidelines are:

- The allergen is stored in a separate area from non-allergens in the warehouse which are physically separated by racks and cardboard.
- 2. The allergen has its own designated utensil for dispensing that is not used for other products.
- 3. We plan production for the allergen at the end of a work week as the last production batches allowing equipment to be thoroughly cleaned and sanitized afterward.
- 4. We rinse and clean allergen-containing containers LAST. Ensure that the dishwasher and the compartment sinks are thoroughly cleaned then sanitized. Operators check for allergen residue.
- 5. Quality Control swabs all equipment that produced the Gum Paste then the swabs are tested for allergen residue. If no residue is present Quality Assurance releases the equipment back to production.
- 6. Proper attire (i.e. vinyl apron, gloves) is worn when handling allergen then is removed at the completion of the batch and disposed of properly.
- 7. The information above is explained in the Satin Fine Foods SOP WI-740-001 Allergen Control.

If you have any questions or concerns, please feel free to contact me.

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