



**JJ SANDHAM LTD**

## **ALLERGEN POLICY**

JJ Sandham Dairy Ltd policy in respect of food allergens is to ensure controls are established within our operations which fulfil our obligations in protecting consumer safety and assuring legal compliance, as well as providing consumers with the ability to make informed choices concerning our products through clear labelling.

Risk assessment is used in the management of allergenic ingredients and products, to identify appropriate control measures at all stages of manufacture, to avoid their unintentional presence. Similarly, consideration is given to the avoidance of the use of allergenic ingredients wherever possible in the process of product development and reformulation.

Product labelling is in compliance with Directive 2007/68/EC (regarding ingredients and allergen labelling) and subsequent amendments and labelling will not be used, unless risk assessment indicates an issue which cannot be managed out of the process.

This policy will remain under review to take into account the emergence of any new information concerning allergens and in particular, acceptable clinical threshold limits.

The management of allergens is incorporated into the Company's HACCP Food Safety Plan.

JJ Sandham Dairy Ltd is a NUT free site.

### **Site Address:**

JJ Sandham Ltd  
Rostock Dairy  
889 Garstang Road  
Barton  
Preston  
Lancashire  
PR3 5AA

Signed: 

Mai Makinson-Yau (Technical Director)

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