



## Allergen Policy Statement

In meeting legal requirements, the following allergens have been risk assessed:

<b>Peanuts</b>	<b>Tree Nuts</b>	<b>Milk (including lactose)</b>
<b>Egg</b>	<b>Fish</b>	<b>Wheat</b>
<b>Soybean</b>	<b>Sesame Seed</b>	<b>Celery</b>
<b>Mustard</b>	<b>Sulphites</b>	<b>Lupin</b>
<b>Mollusks</b>	<b>Cereals containing gluten</b>	<b>Shellfish (excluding mollusks)</b>

The following allergens are handled from time to time by Cotswold Health Products Ltd

**Sesame Seed**  
**Mustard**  
**Cereals containing gluten as part of blends**  
**Celery**  
**Skimmed milk powder**  
**Soya**  
**Sulphites (Present in certain products >10mg/kg)**

The following allergens may be found in the supply chain

<b>Peanuts</b>	<b>Tree nuts</b>
<b>Cereals containing gluten</b>	<b>Milk</b>
<b>Sesame seeds</b>	<b>Celery</b>
<b>Mustard</b>	<b>Sulphites</b>
<b>Milk products</b>	

### Product Specifications

Cotswold Health Product Specifications refer to the allergen status of each product and indicate if the product is an allergen or if an allergen has been intentionally added to a final product.

### Segregation

Cotswold Health Ltd and approved suppliers to the business segregate the known allergens during processing and during storage to reduce the likelihood of cross contamination. Cotswold Health Ltd cannot guarantee that allergenic products are transported separately.



**Cotswold**  
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### **Cleaning**

Equipment that has been used to handle allergenic materials is cleaned following use. Each clean is carried out in such a way that will reduce the likelihood of allergenic materials being present; **however, the total removal is not guaranteed.**

### **Spillage**

In the event of a spillage of a known allergen processing will be stop immediately, the affected area will be isolated, and a manager will be informed. The spillage will be contained, and cleaning will take place. Product which has been put at risk due to the spillage will be isolated and labelled. Investigations will take place and corrective actions will be taken to ensure there is not reoccurrence of the incident. Potentially contaminated materials will be directed for alternative use where possible (for example: inclusion in a blend that uses allergens).

### **Labelling**

Customers should consider their labelling requirements based on the information given for each product and this allergen policy statement. Additional trace labelling information is the customers' responsibility, Cotswold Health will work with customers to give them additional information, where requested, to allow customers to carry out a risk assessment on individual products.

### **Customer notification**

Customers will be alerted of any issues relating to the presence of allergens that constitute a significant food safety risk.

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Signature:

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