

# DAIRY PLANT ALLERGEN AWARENESS



**ATTENTION** Please read **PRIOR** to entering the processing area

**Allergens:** Any substance that causes a person's immune system to overreact. The majority of food allergens are **proteins**, but there are other substances that may illicit an immune reaction. There is **no tolerance** for any amount of cross contact of allergens present in a product that isn't **labeled** with that particular allergen.

## The Big 9 Allergens: Allergens that require labeling in the United States



WHEAT



MILK



PEANUTS



FISH



TREE NUTS



EGGS



CRUSTACEAN /  
SHELLFISH



SESAME



SOY

## WHAT CAN YOU DO?

1. Check the "Contains Statements" on incoming ingredients
2. Verify allergen labeling of outgoing products
3. Be aware of lubricants cross contact concerns (Pam has a soy allergen)
4. Wash your hands after eating items in the breakroom!
5. Follow Color Code/Designated Equipment/Tool Programs
6. **Proper Production Scheduling/Planning:** have your allergens besides milk be scheduled at the end of the run/day
7. **Proper sanitation** after allergens have been run on equipment / surface
8. **Proper storage** of allergens: Store "like above like" and don't have containers touching each other of differing allergens

**Thank you for helping us maintain the quality and safety of our products!**