

## **ALLERGEN / SENSITIVE INGREDIENT**

Product Name	Vegan GF Ham Bun	Item #	30044
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	Column I	Column II	Column III
Allergen	Present in product	Present in other products manufactured on the same line	Present in the same facility
Cow's Milk or its derivatives (i.e. milk caseinate, whey, and yogurt powder, lactose etc, from bovine sources.)	No	Yes	Yes
Egg or its derivatives (i.e. frozen yolk, egg white powder, and egg protein isolates, albumin etc.)	No	Yes	Yes
Soy or its derivatives (i.e. lecithin, oil, tofu, and protein isolates, etc.)	No	No	No
Wheat or its derivatives (i.e. flour, starches, gluten and brans, etc.)	No	No	No
Peanut or its derivatives (i.e. Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavored peanut product), etc.)	No	No	No
Tree Nuts or their derivatives (i.e. almonds, beech nuts, brazil nuts, butternut, cashews, hazelnuts/filberts, ginko nuts, pine/pinon nuts, pili nuts, hickory nuts, chestnuts, chinquapin, pistachios, walnuts, heartnut, pecans, lichee nuts, macadamia/bush nuts, coconut, shea nut, nut butters and oils, juices, nut flavorings etc.)	No	No	No
Fish or their derivatives (i.e. fish protein, fish sauce, fish extracts etc)	No	No	No
Shellfish (crustacean) or their derivatives (i.e. crab, crayfish, lobster, prawn, shrimp, langostino, shellfish extracts etc.)	No	No	No
Gluten containing cereals (NOT WHEAT) or their derivatives (i.e. rye, barley, oats, spelt, kamut or their hybridized strains) - Sensitive Ingredient – Not an FDA Top 9 Allergen	No	No	No
Mustard or it derivatives (i.e. mustard seeds, mustard powder) - Sensitive Ingredient – Not an FDA Top 9 Allergen	No	No	No
Sesame or it derivatives (i.e. sesame seeds, sesame powder) - Sensitive Ingredient	No	No	No
Non-Bovine Milk (e.g. sheep, goat) - Sensitive Ingredient - Not an FDA Top 9 Allergen	No	No	No
Shellfish (molluscs) or their derivatives (i.e. mussels, cockles, clams, scallops, oysters) – Sensitive Ingredient – Not an FDA Top 9 Allergen	No	No	No
Sulfites at concentrations of more than 10ppm	No	No	No

Rotella's Italian Bakery, Inc. has an established, verified, and validated Allergen Program that consists of several steps in place to mitigate the risk of cross-contamination of allergen containing ingredients including minimized shared equipment, scheduling of allergen runs, a color-coding system for tools & utensils, and allergen cleaning practices after each run.

Nicole Rodriguez	5/7/2024	
Food Safety Director/SQFO ractitioner	Date	

Document Reference: QMR0336 Revision: 0002, October 17, 2022 Owner: Rotella's Italian Bakery, Inc.

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