

Allergen Policy

BonCulina is committed to controlling allergens effectively to prevent allergen cross-contamination in all our products.

Our policy encompasses comprehensive procedures and requirements to ensure compliance with the BRCGS Food Safety Standard Issue 9 and all legal labelling requirements in the country of sale.

This policy applies to all raw materials, processing aids, intermediates, and finished products handled at our site, including new product development.

Supplier Controls:

- Acquire additional information from suppliers through questionnaires or audits to understand the allergen profile of raw materials, their ingredients, and the manufacturing sites.
- Ensure that our raw material suppliers have the same level of allergen controls in place as we have prior to approval.

Raw Material Inspection:

- Inspect raw material deliveries to ensure allergen control integrity.

Storage and Segregation:

- Utilise physical or time segregation while storing, processing, or packing allergenic materials. Store high risk ingredients separately.

Colour Coding and Equipment Controls:

- Implement equipment and utensil controls, scheduling, and validated cleaning throughout the manufacturing and packing process to manage allergens.
- Utilise identified, dedicated equipment and utensils for high-risk material processing.

Personal Hygiene and Protective Clothing:

- Maintain the highest standards of personal hygiene, including hand washing and protective clothing for all our staff, contractors, and visitors.
- Use disposable protective overclothing to be changed between each product. Use red disposable protective clothing for fish as a category 1 allergen.

Good Manufacturing Practice (GMP):

- Maintain the highest standards of Good Manufacturing Practice throughout our process.

Staff Training:

- Train our staff in allergens and allergen controls commensurate to their work.
- Assess training to ensure competency.

Visitor Information:

- Inform visitors to our site of allergens and the controls through visitor questionnaires.

Allergen Risk Assessment:

- Assess all raw materials to establish the presence of allergens and the likelihood of cross-contact.
- Conduct allergen risk assessment on site to identify where controls are necessary.
- Implement relevant controls within the Supply Chain or on site.

Packaging and Labelling:

- Provide allergen details on our packaging, informing consumers.
- Where cross-contamination cannot be prevented due to supplier, include a warning on the label following national legislation, guidelines, or codes of practice.

Legal and Customer Requirements:

- Meet legal and customer allergen control requirements.
- Maintain documentation of assessments, risk evaluations, control measures, validation and verification activities, and corrective actions within the Compliance Department.

Issued: June 2024

Author: Karen Acfield, Head of Compliance