Completion of this form is affirmation that the facility involved is compliant with all federal, state/provincial, and local regulatory requirements and conforms to generally recognized manufacturing practices which prevent allergen cross contact. This form may only be completed for a single facility. Please complete multiple forms for food product that may be produced in multiple facilities. If operational changes modify the answers submitted on this form, the Supplier is also obligated to inform McCain Foods of the changes. McCain Foods may distribute product outside of the jurisdiction of ingredient manufacturing; therefore, completion of all the line items below is required.

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Name of Manufacturing Company: | | Date: | | | | |
| Manufacturing Address: | | Manufacturer’s Product Code: | | | | |
| Product / Item Name: | | McCain Item Code: | | | | |
|  | | | | | | |
| **Components & Derivatives of Interest**  **Please answer Yes or No in all boxes. Do not leave any blank boxes.** | | | | | | |
| Component & Derivatives | **Present in Product** | | **Specify Source Material, Form, or Type (if in Product)** | **Present in Other Products, On Same Line** | **Present in Other Products, Not On Same Line But at Facility** | **If Yes to Previous Columns, is the Component Managed as an Allergen[[1]](#endnote-1)** |
| 1. PEANUT or its derivatives  (e.g., peanut–pieces, protein, unrefined oil, butter, flour, ground nut, etc.) |  | |  |  |  |  |
| 2. TREE NUTS or its derivatives  (**Specify nut and type**, e.g., pieces, protein, unrefined oil, butter, flour, ground nut, marzipan, etc. and indicate specific tree nut)  a. Canadian Specific: almonds, brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios, walnuts  b. US Specific (in addition to Canada above): beech nuts, butternuts, chestnuts, chinquapins, coconut, gingko nuts, hickory nuts, lychee nuts, bush nuts, pili nuts, pinon nuts, shea nuts, |  | |  |  |  |  |
| 3. WHEAT or its derivatives  (e.g., flour, starch, bran, dextrin, starch, germ, hydrolyzed wheat protein, cultures grown on wheat media, enzymes fermented with wheat, etc.)  a. Canadian Specific: any species in the genus Triticum including wheat, triticale and all related hybrid varieties (e.g. kamut, spelt)  b. US Specific: any species in the genus Triticum, including common, durum, einkorn, emmer and club wheat, as well as spelt, semolina, kamut and triticale. |  | |  |  |  |  |
| 4. SOYBEAN or its derivatives  (e.g., unrefined lecithin, hydrolyzed soy protein, TVP, unrefined oil, tofu and protein isolates, cultures grown on soya media, enzymes fermented with soybean, etc.) |  | |  |  |  |  |
| 5. MILK from all mammals or its derivatives  (e.g., milk caseinate, whey and yogurt powder, cultures grown on milk media, enzymes fermented with milk, etc.) |  | |  |  |  |  |
| 6. EGG or its derivatives  (e.g., frozen yolk, albumin, egg white powder and egg protein isolates, etc.) |  | |  |  |  |  |
| 7. FISH or its derivatives  (Specify type, e.g. Turbot, Cod, Halibut, fish protein/gelatins and extracts, etc.) |  | |  |  |  |  |
| 8. CRUSTACEAN SHELLFISH or its derivatives  (e.g., crab, lobster, crayfish, shrimp, prawns, etc.) |  | |  |  |  |  |
| 9. SESAME or its derivatives  (Specify form, e.g. seeds, paste, oil, tahini, etc.) |  | |  |  |  |  |
| 10. MUSTARD or its derivatives  (Specify form, e.g. seed, oil, oleoresin, etc.) |  | |  |  |  |  |
| 11. MOLLUSK SHELLFISH or its derivatives  (e.g., clams, mussels, oysters, squid, scallops) |  | |  |  |  |  |
| 12. NON WHEAT GLUTEN SOURCES or its derivatives  (Specify source, e.g. Barley, Rye, Oats, or a hybridized strain of any of these grains) |  | |  |  |  |  |
| 13. CELERY (Specify form, e.g. seed, stalk, root, leaf, oleoresin, etc.) |  | |  |  |  |  |
| 14. MONOSODIUM GLUTAMATE (MSG)  (Specify if naturally occurring or added) |  | |  |  |  |  |
| 15. SULPHITES (Enter maximum ppm.)  (Specify if naturally occurring or added, e.g. sulphur dioxide, sodium meta-bisulphites, etc. For Canada, these must be declared at any level of use when directly added as a food additive or when other ingredients containing sulfites result in finished products > 10ppm per serving). |  | |  |  |  |  |
| 16. CORN  (Specify form, e.g. flour, starch, hydrolyzed protein, dextrose, etc.) |  | |  |  |  |  |
| 17. SEEDS – whole or cracked  (Specify variety, e.g. Poppy, Sunflower, Cottonseed, etc.) |  | |  |  |  |  |
| 18. TARTRAZINE / FD&C YELLOW #5 |  | |  |  |  |  |
| 19. COLORS  (Specify class (if applicable) and source, e.g. FD&C Yellow #6, Blue #1, Blue #2, Red #3, Red #40, other, etc.) |  | |  |  |  |  |
| 20. YEAST / AUTOLYZED YEAST EXTRACT (Specify form) |  | |  |  |  |  |
| 21. SWEETENERS OTHER THAN BEET OR CANE  (Specify source, e.g. High Fructose Corn Syrup, Saccharin, Aspartame, Stevia, etc.) |  | |  |  |  |  |
| 22. HYDROLIZED PLANT PROTEIN, MODIFIED STARCH, AND LECITHIN (Specify source) |  | |  |  |  |  |
| 23. BEE PRODUCTS (Including bee pollen, royal jelly and/or propolis) |  | |  |  |  |  |
| 24. LUPIN or its derivatives |  | |  |  |  |  |
| 25. BUCKWHEAT or its derivatives |  | |  |  |  |  |

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| --- | --- | --- | --- |
| **Specific Sourcing Questions and Definitions**  **Please place an answer in all boxes. Do not leave any blank boxes.** | | | |
| Component & Derivatives | **Does the material contain and label identify? (Y/N)** | | **If Yes, please specify source**  **material or spices contained.** |
| **Contains? (Y/N)** | **Identified on Label? (Y/N)** |
| 26. Animal products or other byproducts resulting from slaughter, such as animal/fish flesh, bone, stock, fats, gelatin, etc. |  |  |  |
| 27. SPICE or SPICES declaration in the ingredient statement.  (e. g., Basil, Oregano, Cayenne Pepper, etc.) |  |  |  |
| 28. SPICE EXTRACT or SPICE EXTRACTIVES declaration in the ingredient statement.  (e.g., extractives of capsicum, extractives of black pepper, etc.) |  |  |  |
| 29. Natural flavors |  |  |  |
| 30 Artificial flavors |  |  |  |
| 31. Natural colors (Identify Class if Applicable) |  |  |  |
| 32. Artificial colors (Identify Class if Applicable) |  |  |  |
| 33. Natural Preservatives |  |  |  |
| 34. Artificial Preservatives |  |  |  |
| 35. Partially Hydrogenated Oils |  |  |  |
| 36. Olestra |  |  |  |
| 37. Ingredients Subjected to Radiation |  |  |  |
| 38. Azodicarbonamide |  |  |  |
| 39. Palm Oil or Palm Product/Byproduct (Note if RSPO Certified) |  |  |  |

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| **Food Safety Information**  **Please answer Yes or No if these food safety systems are in effect during production of the material that you supply.** | | |
|  | An effective HACCP system/FSMA Food Safety Plan |
|  | A CFIA, USDA, FDA approved HACCP/HARPC program (or International equivalent) |
|  | An effective GMP program |
|  | Complies with local, state/provincial, and federal government guidelines for Pesticides, Antibiotics and Heavy Metals |
|  | Allergen education program for employees and, where regulated and required, allergen Preventive Controls. |
|  | Have you experienced a 3rd party non-conformity or recall related to allergens? When? |
|  | Have you experienced a 3rd party non-conformity or recall for other reasons? When? |

|  |  |
| --- | --- |
| Signature of Verifier:    Print Name:  Title:  Company Name: | Address of Verifier:  Email:  Telephone:  Fax: |

1. Management of an allergen includes all necessary measures to prevent allergen cross contact. These protocols include, but are not necessarily limited to, the following: Preventive Controls/HACCP-HARPC measures, GMPs, an ingredient management program, proper on site segregation, production sequencing, and appropriate clean-up schedules. [↑](#endnote-ref-1)