



Corporate Office  
1680 Irving Rd.  
Eugene, OR 97402

GloryBee.com  
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### Allergen Control Program Summary

1. Allergen Control policies and procedures are implemented during the development, production, sourcing, storage, and distribution of our products and comply with all regulations of the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).
2. GloryBee practices allergen control and separation in accordance with the FDA's "Top 9" identification system.
3. GloryBee's Honey is processed on dedicated equipment and does not cross-contact with any allergen.
4. GloryBee considers all allergens of the country of export if exporting a product.
5. The New Product Development (NPD) Program and Supplier Approval Process identify allergens before GloryBee purchases them.
6. Allergen control is accomplished through production planning, segregation, identification, flow patterns, cleaning, and labeling verification.
7. Processing:
  - a. Employees working in allergen areas are required to wear color-coded smocks and foot covers when working in the allergen areas.
  - b. Barriers are used to designate the allergen area, and all allergen procedures must be followed within this area.
8. Allergen Identification:
  - a. Allergen Identification is done throughout product development, hazard analysis, new item set-up, work order instructions, label review, incoming shipment inspection, storage, and distribution. Labeling is an Allergen Preventive Control in GloryBee's Food Safety Plan
  - b. Allergens in storage are identified by allergen icons printed on the pallet tag of the allergen-containing product. The pallet tag identifies the specific allergen or allergens.
9. Segregation:
  - a. Known allergen-containing materials are separated from different or non-allergen materials through storage practices. Only like-to-like rework is allowed on allergen-identified products.
10. Scheduling & Cleaning:
  - a. Products containing identified allergen materials are scheduled sequentially to reduce potential cross-contact issues. Full wet cleans are scheduled when there is a changeover of allergens. QA performs a post-sanitation inspection and swabbing. Sanitation is a preventive control in GloryBee's Food Safety Plan.
11. Allergen Removal Validation:
  - a. Allergen validation studies are conducted at least once per year per allergen type. GloryBee follows allergen validation SSOP's as a guide for proper allergen testing pre-wash (ensuring allergen is present) and post-wash (ensuring allergen has been removed).
  - b. If the allergen was not removed during the cleaning process, the entire SSOP is re-assessed by the Food Safety Team.





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12. Allergens and Sensitizers present in GloryBee facilities:

Allergens and Sensitizers		Present at Production Facility	Present at Distribution Center
Peanut	Peanut, peanut butter, peanut flour, peanut oil, etc.	None	Peanut, Peanut Butter
Tree Nuts	Almond, macadamia, pecan, hazelnut, filbert, walnut, cashew, Brazil, pinenut, chestnut, pistachio, coconut	Coconut	Almond, Pecan, Hazelnut, Walnut, Cashew, Coconut
Milk	Cheese, whey, nonfat milk, butter, butterfat, buttermilk, milk fat, casein, caseinates, custard, cream, yogurt, milk chocolate, lactoalbumin, lactoglobulin, lactose. Non-bovine milk and milk products (EU)	None	Chocolate Products
Egg	Whole eggs, egg white, egg yolk, egg albumin, meringue, mayonnaise, or other egg-containing products	None	None
Soy	Soybeans, miso, soy sauce, tofu, soy protein, textured vegetable protein, soy nuts, soy flour, soy lecithin, soy oil	Soy Lecithin	Soy Lecithin, Chocolate Products
Fish	Bass, flounder, tuna, anchovy, cod, salmon, fish oil, etc.	None	None
Crustacean	Shellfish, shrimp, crab, lobster, crayfish, etc.	None	None
Wheat	Whole grains, flour, graham flour, farina, bran, cereal extracts, cracker meal, breadcrumbs, semolina, wheat germ, wheat gluten, wheat starch, etc.	None	Wheat Products
Sesame	Sesame oil, sesame paste, sesame salt, sesame oil, etc.	None	None
Non-Wheat Gluten	Rye, barley (barley malts (dry and liquid)), oats, spelt, kamut, triticale, or other hybridized strains and/or derivatives	Barley Malt	Barley Products
Buckwheat	Flour, meal, bran, whole grain, or derivative	None	None
Mollusks	Clam, oyster, scallop, mussel, octopus, squid, whelk, periwinkle, cuttlefish, abalone, snail, etc.	None	None
Sulfur Dioxide/Sulfites	Sodium metabisulfite, sodium bisulfite, and sulfur dioxide when present at ten ppm or more in the finished product.	None	Some dried fruits may contain sulfur dioxide
Celery	Celery seed, celery sticks, celery leaves, celeriac, celery oil, etc.	None	None
Mustard	Mustard seed, mustard flour, ground mustard, prepared mustard, etc.	None	None
Lupin	Seeds, flour, bean, dal, pea	None	None

If you have any further questions, please feel free to contact us.

**Quality Assurance Department**  
GloryBee

