
 Padovana Macinazione il meglio del biologico	Padovana Macinazione s.r.l	Data: 06/09/2022
	PG 16 MANAGEMENT PROCEDURE ALLERGENS	Revision: 00

ALLERGEN MANAGEMENT PROCEDURE

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Rev. 00

RAeCQ signature for approval:

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1. INTRODUCTION

Given the provisions of Annex II of Reg. (EU) 1169/2011, Padovana Macinazione has carried out an in-depth assessment of the production process, with particular regard to the possible cross-contamination by allergens. The purpose of this procedure is to assess the risk of allergens and provide some rules of good processing practice to be followed for the management of damaged packages.

2. RESPONSABILITY

The responsibility for the application lies with RAeCQ.

3. ALLERGENS


Allergens are substances that, when present in food products, can cause allergies or intolerances in particularly sensitive subjects.

The following table shows the allergens recognized and listed in Annex II to Reg. (EU) 1169/2011. In the right column are reported those actually present in the company (packaged products).

ALLERGENS	YES/NO
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and derivatives	YES
Crustaceans and crustacean products	NO
Eggs and egg products	YES
Fish and fish products	YES
Peanuts and peanut products	YES
Soy and soy products	YES
Milk and milk-based products (including lactose)	YES
Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts and their derivatives)	YES
Celery and celery products	YES
Mustard and mustard products	YES
Sesame seeds and sesame products	YES
Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/L expressed as SO ₂ in the finished product	YES
Lupins and lupine products	YES
Molluscs and mollusc products	YES

STORAGE

The storage of all products takes place in the original packaging, closed; there is therefore no possibility of cross-contamination of closed packages. For these products, the ingredients expressed on the label already

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provide the customer with the indication of the substances used in the manufacture of the product itself, therefore customers, at the time of purchase, are able to evaluate whether or not to use these products.

Packages of raw materials and/or semi-finished products are not opened in the warehouse.

The warehouse has been physically divided to limit gluten contamination. Gluten-free products and products are stored in the A1 warehouse, so there may be cross-contamination with gluten. In warehouse B1 there are products that contain gluten and derivatives. This allows possible contamination to be contained in case of broken bags.

MANAGEMENT OF DAMAGE

In case of breakage of the packages, contamination of the surrounding area, we provide according to the procedures defined in the operating instruction IO-06 06 Management of non-compliant product.

ALLERGEN RISK MANAGEMENT

The indication of allergens on the label of the packages is managed on the basis of the information received from the supplier companies, as established in procedure PO 07 – Management of suppliers and supplies. If the information provided is not sufficient or for particular needs of customers, the RAeCQ will send the supplier a request for clarifications / insights in order to find more information on the allergens present (even in traces) in the manufacturer's plant.

LIST OF ATTACHED DOCUMENTS

Attached to this manual:

- Technical data sheets of the products purchased

LIST OF REVISIONS

N° REV.	MODIFIED CHAPTERS	EDIT (SHORT DESCRIPTION)
00	--	First issue