

# REQUEST FOR ALLERGEN AND FOOD SAFETY INFORMATION

|   |
|---|
| Supplier Name: Nexus Foods Inc.                 |
| Product / Ingredient Name: Cocoanex-20 (Medium) |
| Product / Ingredient Code: NX 0357              |

## Allergen Safety Information

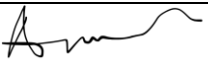
Please answer **Yes** or **No** in all boxes. **Do not leave any blank boxes.**

| Component & Derivatives   | Present in Product | Present in other products manufactured on same line | Present in the same manufacturing plant |
|---|--------------------|---|---|
| 1. <b>Peanut or its derivatives</b> e.g. peanut – pieces, protein, oil, butter, flour, mandelona nut, ground nut.   | No                 | Yes   | Yes                                     |
| 2. <b>Tree Nuts</b> (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nut, pecans, pine nuts (pinyon, pinon), pistachios, walnuts, or derivatives, e.g. nut butters, oils, etc. | No                 | Yes   | Yes                                     |
| 3. <b>Sesame or its derivatives</b> e.g. paste, oil, tahini, etc.   | No                 | No  | Yes                                     |
| 4. <b>Milk or its derivatives</b> e.g. milk caseinate, whey and yogurt powder, etc.   | No                 | Yes   | Yes                                     |
| 5. <b>Eggs or its derivatives</b> e.g. frozen yolk, egg white powder and egg protein isolates, etc.   | No                 | Yes   | Yes                                     |
| 6. <b>Fish or its derivatives</b> , e.g. fish protein and extracts, etc.  | No                 | Yes   | Yes                                     |
| 7. <b>Shellfish</b> e.g Abalone, clam, cockle, conch, limpets, mussels, octopus, oysters, periwinkle, quahogs, scallops, land and sea snails (escargot), squid (calamari), whelks.            | No                 | No  | No                                      |
| 8. <b>Crustaceans</b> e.g. crab, crayfish, lobster, prawn, shrimp   | No                 | No  | No                                      |
| 9. <b>Soy or its derivatives</b> , e.g. unrefined lecithin, unrefined oil, tofu and protein isolates, etc.  | No                 | Yes   | Yes                                     |
| 10. <b>Wheat or its derivatives</b> e.g. flour, starch, bran, etc.  | No                 | Yes   | Yes                                     |
| 11. <b>Triticale</b>  | No                 | No  | Yes                                     |
| 12. <b>Sulphites</b> e.g. sulphur dioxide, sodium metabisulphites, etc. (Enter maximum ppm. State if naturally occurring or added)  | No                 | Yes (Naturally occurring)                           | Yes (Naturally occurring)               |
| 13. <b>Buckwheat</b>  | No                 | No  | Yes                                     |
| 14. <b>Mustard seed / oil / oleoresin (State form)</b>  | No                 | No  | Yes                                     |
| <b>Sensitivities</b>  |                    |   |   |
| 15. Other gluten sources eg. Barley, Rye, Oats ( <b>State source</b> )  | No                 | Yes   | Yes                                     |
| 16. Celery (seed, stalk, root, leaf, oleoresin ) ( <b>State form</b> )  | No                 | Yes   | Yes                                     |
| 17. Corn  | No                 | Yes   | Yes                                     |
| 18. Monosodium Glutamate (MSG)  | No                 | No  | Yes                                     |
| 19. Seeds (Poppy, Sunflower, Cottonseed, etc)   | No                 | Yes   | Yes                                     |
| 20. Yellow 5 (Tartrazine)   | No                 | Yes   | Yes                                     |
| 21. Latex   | No                 | No  | No                                      |
| 22. Coconut   | No                 | Yes   | Yes                                     |
| 23. Lupin   | No                 | Yes   | Yes                                     |

### Food Safety Information

Please answer Yes or No if these food safety systems are in effect during production of the material that you supply.

|     |  |
|-----|--|
| YES | An effective HACCP system  |
| YES | A recognized HACCP plan  |
| YES | Effective procedures to avoid cross-contamination of allergens                   |
| YES | An effective GMP program   |
| YES | Complies with government guidelines for Pesticides, Antibiotics and Heavy Metals |
| YES | Allergy education program for employees, such as "Allergy Beware" or equivalent  |

|              |  |                          |                 |
|--------------|--|--------------------------|-----------------|
| Approved by: | <br>Annie Côté<br>Regulatory Affairs Specialist | Issued Date: 02/13/2019  | Version:<br>003 |
|              |  | Revised Date: 03/15/2024 |                 |