

REQUEST FOR ALLERGEN AND FOOD SAFETY INFORMATION

Supplier Name: Nexxus Foods Inc.	Date: 18/01/2021
Product / Ingredient Name: Coccoanex-20 - 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. Peanut or its derivatives e.g. peanut – pieces, protein, oil, butter, flour, mandelona nut, ground nut.	No	No	Yes
2. Tree Nuts (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. Sesame or its derivatives e.g. paste, oil, tahini, etc.	No	No	Yes
4. Milk or its derivatives e.g. milk caseinate, whey and yogurt powder, etc.	No	Yes	Yes
5. Eggs or its derivatives e.g. frozen yolk, egg white powder and egg protein isolates, etc.	No	Yes	Yes
6. Fish or its derivatives , e.g. fish protein and extracts, etc.	No	No	No
7. Shellfish 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. Crustaceans e.g. crab, crayfish, lobster, prawn, shrimp	No	No	No
9. Soy or its derivatives , e.g. unrefined lecithin, unrefined oil, tofu and protein isolates, etc.	No	Yes	Yes
10. Wheat or its derivatives e.g. flour, starch, bran, etc.	No	Yes	Yes
11. Triticale	No	No	No
12. Sulphites e.g. sulphur dioxide, sodium metabisulphites, etc. (Enter maximum ppm. State if naturally occurring or added)	No	Yes	Yes
13. Buckwheat	No	No	No
14. Mustard seed / oil / oleoresin (State form)	No	No	No
Sensitivities			
15. Other gluten sources eg. Barley, Rye, Oats (State source)	No	Yes	Yes
16. Celery (seed, stalk, root, leaf, oleoresin) (State form)	No	Yes	Yes
17. Corn	No	Yes	Yes
18. Monosodium Glutamate (MSG)	No	Yes	Yes
19. Seeds (Poppy, Sunflower, Cottonseed, etc)	No	Yes	Yes
20. Yellow 5 (Tartrazine)	No	Yes	Yes
21. Latex	No	No	No
22. Lupin	No	No	No

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 CFIA approved HACCP program (or International equivalent).
Yes	Effective procedures to avoid cross-contamination of allergens
Yes	An effective GMP program
N/A	Complies with government guidelines for Pesticides, Antibiotics and Heavy Metals
Yes	Allergy education program for employees, such as "Allergy Beware" or equivalent

Signature of Verifier: <i>Sadaf Hamidi</i>	Address: 1155, Blv. Rene Levesque O, Bur 2500, Montreal, Quebec H3B 2K4 Canada
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