

CLOVER FARMS
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Processing and Sanitation Guidelines for Allergenic Ingredients

To minimize the risk associated with allergenic ingredients, the production schedule on common packaging lines shall follow the following sequence , as relevant:

- Juices
- White Milks
- Chocolate Milks
- Egg Nogs
- Health Shakes

Should business requirements cause scheduling to deviate from the recommended sequence, a hot CIP rinse, and valve change shall be required when changing from a product containing allergenic ingredients to a product that does not (i.e.milk before juice).

Products containing allergenic ingredients may not be reworked into products that do not.

Processing equipment and packaging material used for products containing allergenic ingredients must be kept segregated from equipment and materials used to process non allergenic products. This includes interchangeable parts, valves, ingredient containers, and utensils. Should such equipment be interchanged from an allergenic line to a non allergenic line, it must undergo hot CIP rinse before use. The hot CIP requirements to be followed are described in the Sanitation Procedures manual. The following changeover matrix may be used as reference when considering processing and sanitation guidelines for allergenic ingredients.

CHANGE FROM	CHANGE TO					
	MILKS	CREAMS	CHOCOLATE	EGG NOG	JUICES	DRINKS
MILKS					CIP	CIP
CREAMS					CIP	CIP
CHOCOLATE	CIP	CIP		CIP	CIP	CIP
EGG NOG	CIP	CIP	CIP		CIP	CIP
JUICES						
DRINKS						
SHAKES	NA	NA	NA	NA	NA	NA

If, during the course of production, an allergenic ingredient is spilled or otherwise unintentionally dispensed, immediate clean up of the area should commence. Any equipment, parts, tools, utensils, and the surrounding area must be inspected for any potential contamination, and then sufficiently cleaned and sanitized so that there is no trace of allergen contamination. Once it has been determined the threat of allergen contamination has been eliminated, production may continue.

Labeling Guidelines for Allergenic Ingredients

FDA regulations 21CFR101.4 provides guidance whereby any known allergenic ingredient must be declared on the label, Whether present as either a primary ingredient or a processing aid.

All allergenic ingredients used by Clover Farms Dairy shall be listed by name on a specific list of known allergens. These ingredients must appear on the label of the products containing such ingredients. The order of ingredient declaration shall follow FDA labeling guidelines; ingredients being listed in declining order of formula concentration. No allergenic ingredients are exempted from label declaration, regardless of concentration.