

# The Coca-Cola Company

## Global Food Allergen and Sensitivity Template

Supplier Name						Product Name				
Production Facility/Facilities						Product Code/Identifier				
FOOD ALLERGEN & SENSITIVITIES LIST		Present in the formula What allergens are intentionally present in the material as part of the recipe/formula?				What other allergens do you handle or store on-site?	Cross Contact <i>Unintentional presence of allergenic materials in products supplied to TCCC due to supply chain transport (including farm to processing plant), and/or supplier production processes (including same lines, equipment, airborne contact or personnel)</i>			
		Yes	No	Source of allergen <i>(Indicate what is the source of allergen present in formula)</i>	Concentration in material <i>(Numeric ppm value - expressed as total protein content from an allergenic source)</i>		Please mark X appropriately	If yes, is there a risk of cross contact?		If yes, there is a risk of cross contact - what is the level of cross contact? <i>(Numeric ppm value - expressed as total protein content from an allergenic source)</i>
1	CELERY and products thereof									
2	CRUSTACEA and products thereof									
3	EGGS and products thereof									
4	FISH and products thereof									
5	CEREALS CONTAINING GLUTEN* and products thereof (i.e. wheat, rye, barley, oats, spelt, Kamut or their hybridized strains & products thereof)									
6	MILK and products thereof									
7	MUSTARD and products thereof									
8	NUTS/TREE NUTS and products thereof (i.e. almonds ( <i>Amygdalus communis L.</i> ), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans Regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis (wangenh.) k. Koch</i> ), brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>pistacia vera</i> ), macadamia nuts and Queensland nuts ( <i>macadamia ternifolia</i> ), beechnut, butternut, chestnut, chinquapin, hickory nut, lichee nut, <i>ginkgo nut</i> , <i>pine nut</i> , <i>pili nut</i> and <i>shea nut</i> ).									
8a	COCONUT and products thereof									
9	PEANUTS and products thereof									

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FOOD ALLERGEN & SENSITIVITIES LIST		Present in the formula				What other allergens do you handle or store on-site?	Cross Contact				
		What allergens are intentionally present in the material as part of the recipe/formula?					Unintentional presence of allergenic materials in products supplied to TCCC due to supply chain transport (including farm to processing plant), and/or supplier production processes (including same lines, equipment, airborne contact or personnel)	If yes, is there a risk of cross contact?		If yes, there is a risk of cross contact - what is the level of cross contact? (Numeric ppm value - expressed as total protein content from an allergenic source)	If no, please state the controls in place to prevent cross contact
		Yes	No	Source of allergen (Indicate what is the source of allergen present in formula)	Concentration in material (Numeric ppm value - expressed as total protein content from an allergenic source)			Please mark X appropriately	Yes		
10	<b>SESAME</b> seeds and products thereof										
11	<b>SOYBEANS</b> and products thereof										
12	<b>SULFITES</b> at levels above or equal to 10 mg/kg or litre, expressed as SO <sub>2</sub>										
13	<b>MOLLUSCS</b> and products thereof										
14	<b>LUPIN</b> and products thereof										
15	<b>BUCKWHEAT</b> and products thereof										
20	<b>APPLE</b> and products thereof										
21	<b>PEACH</b> and products thereof										
22	<b>TOMATO</b> and products thereof										
40	<b>PORK</b> and products thereof										
41	<b>ROYAL JELLY</b> and products thereof										
42	<b>PROPOLIS</b> and products thereof										
43	<b>BEE POLLEN</b> and products thereof										
44	Others (If not mentioned above but applicable to country of supply and or use.)										

(\* If this category is marked 'Yes', note cereal source & record gluten level (ppm)

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### 2.0 Allergen Management Information

2.1	What test method is used for validation and verification purposes of the production equipment and / or finished product? and what is the limit of quantification of this test method in the product matrix supplied to the Coca-Cola Company?	
2.2	What verification checks are performed following line cleaning or product change over and at which limit of quantification?	
2.3	How often is this verification performed?	

Note: Any changes regarding the material delivered such as changes in recipe or process, change in origin of raw materials, change in processing aids used or change of portfolio in the production plant (risk of contamination) shall be communicated before this change takes place. Any amendment must be notified and approved in writing.

### 3.0 Signature and Authorization

Contact Name	
Job Title	
Company Name	
Telephone Number	
Email Address	
Date	
Signature	

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## Global Food Allergen and Sensitivity Template

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This document defines how to complete the Global Food Allergen and Sensitivity template (SU-FM-110).

**One template must be completed per product code** and the completed template must be returned to the Coca-Cola system for approval.

1. Complete section 1 with the following information:
  - Supplier Name Contact
  - Facility
  - Product Name
  - Product Code /Identifier Location
  
2. Indicate if the ingredient, as shipped to The Coca-Cola System, contains any of the Global Food Allergens and Sensitivities.
  - a. As part of the formulation:
    - i. If YES, indicate the concentration in numeric ppm value - expressed as total protein content from an allergenic source and the source of that allergen
    - ii. If NO, no further action is required.
  - b. Due to cross-contact contamination – allergen on site but not in formula:
    - i. If YES, indicate the concentration in numeric ppm value - expressed as total protein content from an allergenic source and the source of that allergen.
      1. May contain statements from suppliers are not an acceptable alternative to good allergen controls and hence the info may not be accepted by The Coca-Cola Company.
      2. Site hazard analysis needs to demonstrate that the risks have been evaluated and appropriate control measures implemented, monitored and reviewed.
      3. Processing aids also need to be considered.
    - ii. If NO, what controls are in place to ensure no cross contact takes place.
  
3. Complete the appropriate questions in section 2.
  
4. Complete section 3 – Signature & Authorization.
  
5. The template will be updated when there are changes in regulatory requirements for allergens and sensitivities. Any subsequent changes in allergen and sensitivities status of the ingredients, materials (or changes in raw material source) must be notified to The Coca-Cola Company immediately. A revised template will then need to be completed accordingly and shared with the Coca-Cola system for approval.