

Allergen/Sensitive Agents Identification Sheet

APEX FLAVORS, INC.

ProductName: Apple Ginger Type, Natural Flavor Blend

Item Number: 1079TTB

	ALLERGEN /SENSITIVE AGENTS	PRESENT IN MANUFACTURING PLANT
CORN & CORN PRODUCTS Includes modified starch, hydrolyzed protein, sweeteners, sugars, spice carriers	NO	Products with modified corn starch - no allergenic proteins
EGG & EGG PRODUCTS liquid and powders	NO	NO
FISH Includes any and all species of fresh and salt water fish	NO	NO
GARLIC Dehydrated, powdered, granules, and flakes	NO	YES
GLUTEN Wheat, rye, barley, oats, flour, etc.	NO	YES
MILK & DAIRY PRODUCTS Includes whey, lactose, cheese, casein, spice carriers, milk, cream, etc.	NO	NO
MONOSODIUM GLUTAMATE	NO	NO
PEANUTS, PEANUT OIL & PEANUT DERIVED ITEMS Peanut meal, flour & ground nuts, szechwan sauce, mandelona nuts, etc.	NO	NO
SESAME SEEDS & SESAME OIL	NO	Sesame Oil
CRUSTACEANS Shrimp, lobster, rock lobster, crab, crayfish, and products made from them	NO	NO
MOLLUSKS Clams, mussels, oysters, scallops, and products made from them	NO	NO
SOY Includes soya powder, protein, oil, lecithin, tofu	NO	hvp, refined, bleached, and/or deodorized oil
SULFITES Includes sulfur dioxide, sodium dithionite, chemicals that lists sulfite, etc.	NO	NO
TREE NUTS Includes almonds, beechnuts, basil nuts, nutmeg, cashews, chestnuts, etc.	NO	NO
WHEAT Includes hydrolyzed wheat protein, flour, gluten flour, starches	NO	NO
MUSTARD & MUSTARD OIL	NO	Essential oil / oleoresins / no allergenic proteins
LUPIN	NO	NO
CELERY	NO	Essential oil / oleoresins / no allergenic proteins

Apex Flavors, Inc. follows Good Manufacturing Practices and has implemented HACCP systems. Our personnel are trained on the proper handling of allergenic materials.

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Sincerely,

Christopher W. Pisano
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