BRASILIA COCOA COMPANY

Allergen Policy

The Brasilia Cocoa Company takes food allergies very seriously because they affect our customers and consumers.

We have an Allergen Control Program (ACP) which includes identifying and controlling food allergens in our processing facility from the incoming raw materials. The ACP addresses our raw material storage, hygiene, labelling control, staff training, production scheduling and good manufacturing practices.

We have procedures and training for our staff to prevent any cross contamination occurring in our site. Our farmers, producers and packaging suppliers are risk assessed to determine the probability of unintentional presence of allergen. With this information our staff can identify allergen containing raw materials on receipt in our site and process and store the material as appropriate.

We constantly review our product labelling in accordance with our customer and Government requirements.

Our goal is to provide safe, high quality food ingredients for our customers.

Nut Policy

We operate a tree nut free site and our farmers, producers and packaging suppliers are risk assessed to ensure that there is no risk of cross contamination prior to arrival on site. This policy is reinforced by a premium payment to those farmers and producers who are assessed as supplying nut free raw materials.

We have strict controls in our handling and processing of nut free ingredients.

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