

## ALLERGEN AND SENSITIVITY INFORMATION


**PRODUCT NAME: Maltoferm® 10000 Liquid**

**Date: 1/19/2023**

**Approved By: JRB**

<b>Allergen Component</b>	<b>Column I: Present in the product?</b>	<b>Column II: Present in other ingredients or products manufactured on the same line</b>	<b>Column III: Present in the same manufacturing plant</b>
<b>Peanut or its derivatives</b> (including peanut butter, peanut flour)	No	No	No
<b>Tree Nuts</b> (almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts) <b>or their derivatives</b>	No	No	No
<b>Milk or its derivatives</b> (butter, casein, cheese, curds, sodium caseinate, whey cream, custard, pudding, sour cream and yogurt)	No	Yes	Yes
<b>Eggs or its derivatives</b> (including mayonnaise, meringue, egg whites)	No	No	No
<b>Wheat or its derivatives:</b> e.g. flour, starches and brans etc.	No	Yes	Yes
<b>Soy</b> (including miso and but not soy oil or lecithin)	No	No	No
<b>Fish or its derivatives</b>	No	No	No
<b>Crustacean Shellfish or its derivatives</b> (including crab, crawfish, lobster, prawn and shrimp)	No	No	No
<b>Sesame or its derivatives</b>	No	No	No

<b>International Allergens and Sensitizing Agents</b>	<b>Column I: Present in the product?</b>	<b>Column II: Present in other ingredients or products manufactured on the same line</b>	<b>Column III: Present in the same manufacturing plant</b>
<b>Mustard or its derivatives</b>	No	No	No
<b>Celery or its derivatives</b>	No	No	No
<b>Molluscan Shellfish or its derivatives</b>	No	No	No
<b>Lupin or its derivatives</b>	No	No	No
<b>Cereals with Gluten</b> (type listed in Column I – wheat, rye, oat or barley)	Yes – Barley	Yes	Yes
<b>Buckwheat</b>	No	No	No
<b>Bee Pollen/Propolis</b>	No	No	No
<b>Beef</b>	No	No	No
<b>Chicken</b>	No	No	No
<b>Latex (Natural Rubber)</b>	No	No	No
<b>Legumes</b>	No	No	No
<b>Mango</b>	No	No	No
<b>Peach</b>	No	No	No
<b>Pork</b>	No	No	No
<b>Royal Jelly</b>	No	No	No
<b>Tomato</b>	No	No	No
<b>Sulfites</b> Sulfites are not allergens and do not have to be handled like them. They must be labeled if they are in the product ≥10mg/kg and they can cause problems, particularly with asthmatics.	No	No	No
<b>Food colors</b> Food colors have to be disclosed on labels and yellow 5 can produce hives in a small number of individuals but they do not have to be handled like allergens.	No	No	No

 <p><b>BRIESS</b> MALT &amp; INGREDIENTS Co. <small>All Natural Since 1876</small></p>	<p>BRST031 Effective date: 4/22/2021 Supersedes: None</p>	<p>Written By: LDP Approved by: BRG 5/30/2023 4:26 PM</p>
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### Revisions

Date	Editor	Comments
4/22/2021	LDP	Form Created
8/25/2021	LDP	Placed Sesame in the Allergen table and add Legumes to the International Allergens and Sensitizing Agents table.
4/12/2022	BRG	Annual Review, changed approved by FSQT



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Supersedes: None

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Approved by: BRG  
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