

Allergen statement SALUS Haus GmbH & Co KG

The declared objective of the company SALUS Haus GmbH & Co KG is to produce safe food, also for persons suffering from food allergies. That is why we want to inform with our allergen statement about allergens at SALUS and the risk of possible traces.

At SALUS Haus GmbH & Co KG the following allergens, according to Annex II Regulation (EU) No 1169/2011, are stored and / or processed:

Allergens	Available in production	Available in warehouse	Present in finished products
Cereals containing gluten and products thereof	yes (wheat, oats, barley, spelt)	yes (wheat, oats, barley, spelt)	yes (wheat, oats, barley, spelt)
Crustaceans and products thereof	no	yes	yes
Eggs and products thereof	no	no	no
Fish and products thereof	no	no	yes
Peanuts and products thereof	no	yes	yes
Soybeans and products thereof	no	yes	yes
Milk and products thereof	yes (lactose)	yes (lactose)	yes (milk, lactose)
Nuts and products thereof	no	yes (almonds)	no
Celery and products thereof	no	yes	no
Mustard and products thereof	no	yes	no
Sesame seeds and products thereof	no	yes	no
Sulphur dioxide, sulphites and products thereof	yes	yes	yes
Lupine and products thereof	no	no	no
Molluscs and products thereof	no	no	yes



Consequently, cross-contaminations with others than the above mentioned allergens, according to Annex II Regulation (EU) No 1169/2011, are therefore impossible during production. As we work with natural materials, we cannot guarantee the absence of allergenic traces from the preceding supply chain.

Nevertheless, within the context of our allergen management system, we have installed diverse measures to control and minimize the risk of a potential cross-contamination within our products. These include among others:

- allergen questionnaire for all raw materials and every supplier considering a possible cross-contamination at the supplier
- active release of all formulas and used raw materials
- unambiguous labelling of all allergenic raw materials and products with additional allergen information
- separate storage in closed containers
- extensive and validated cleaning measures
- employee training on allergenic products
- regular allergen tests of our products that are declared "gluten free" and / or "lactose free"

Further information on allergens as well as possible traces can be handed out as productspecific allergen statements or are visible on the finished product's allergen labelling.

Please do not hesitate to contact us for any further questions.

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