



ALLERGEN STATEMENT

Mother nature is our supplier. Consequently, it is completely natural that raw materials differ. To guarantee a constant quality, we analyse them in our in-house laboratories according to strictly defined parameters.

People with allergies are recommended to check carefully and to evaluate if a product is suitable for them. In a detailed table at the end of this document, we list the food allergens processed in our company (as per Regulation (EU) No 1169/2011).

To reduce health risks for those with allergies and to offer the service of a first sight evaluation, the clear labelling and information regarding allergens in our company is very important. We produce according to high quality standards and identify allergens according to the valid EU Food Information Regulation No 1169/2011. Furthermore, Salus has been working with a systematic allergen management for many years to reduce the risk of a cross-contamination as much as possible. Besides detailed laboratory analysis, we regularly check our entire supply chain and all steps of our production process.

To offer safe products for everybody, we have implemented the following measures:

- 1) The allergen management team regularly trains the staff to raise their awareness for allergens. The special treatment of allergenic raw materials is described in written instructions.
- 2) We check every new formula developed by our R & D department regarding allergens. Wherever possible, we avoid allergens. If any allergens are contained, we clearly define how to identify them.
- 3) We ask every raw material supplier if allergens are contained or if a cross-contamination is possible. All raw materials are always delivered, stored and transported in closed containers. Furthermore, we store allergenic raw materials separate from other raw materials.
- 4) Machines, production areas and warehouses are cleaned extensively and systematically.
- 5) Products specifically marked as gluten or lactose free are regularly tested for allergens.

With these measures, we minimize the risk of a cross-contamination. However, we want to emphasize that we manufacture natural products. Our raw materials are of agricultural cultivation or wild collection. Despite exhaustive actions for risk minimization, we cannot guarantee that our products are completely free from potentially allergenic substances. In grown natural products, traces of allergens are technically inevitable. As our products are often consumed as infusion, in very low quantities or highly diluted, we evaluate the risk for allergenic reactions to be very low, even for these inevitable traces.



By the way: Since 2018, we have been participating in the round table “Food allergies and allergen management - Food industry and consumer talks” of the German Allergy and Asthma Association (DAAB). It is under the patronage of the Federal Ministry for Nutrition and Agriculture (BMEL). Consumer representatives and producers try to find common answers and solutions as currently, there are no existing legal limit values for many allergens. Thus we try to create more clarity and of course safety for the consumer but also for us, the producer.

Do you have questions on our products? It is a pleasure for us to advise you.

Food allergens (as per Regulation (EU) No 1169/2011):

Present allergens and products thereof	In production	In warehouse	In goods for resale*
Cereals containing gluten	yes (wheat, oat, barley)	yes (wheat, oat, barley)	yes (wheat, oat, barley)
Crustaceans	no	yes	yes
Egg	no	no	no
Fish	no	no	yes
Peanuts	no	yes	yes
Soy beans	no	yes	yes
Milk	yes (lactose)	yes (lactose)	yes (milk, lactose)
Nuts	no	yes (almonds)	no
Celery	no	yes	no
Mustard	no	yes	no
Sesame seeds	no	yes	no
Sulphur dioxide and	yes	yes	yes
Lupine	no	no	no
Molluscs	no	no	yes

*not produced in-house; only stored packed