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Allergen & Gluten Program Statement

Edison Grain Incorporated (Edison Grain) recognizes that millions of people have allergic reactions to food that can sometimes be life-threatening, and that many suffer from Celiac disease or are gluten-intolerant. So that our customers may purchase our products with confidence, we have established a robust allergen and gluten program.

Gluten-Free: Edison Grain is proud to be a gluten-free facility.

- We carry no gluten-containing grains, which are defined as wheat (e.g., durum, spelt, kamut, emmer, einkorn), rye, barley, or their cross-bred hybrids such as triticale.
- Each and every incoming lot of every product is tested by a 3rd party laboratory for the presence of gluten to verify that cross-contact has not occurred in the field or at earlier processing steps.
- The FDA has established a gluten limit of less than 20 parts per million (ppm) for foods that carry the gluten-free label. All of our products meet or exceed that standard and carry the “Verified Gluten Free” logo.
- Certificates of Analysis are available on our website: <http://edisongrain.com/products/>.

Allergens: Edison Grain recognizes the “Big 8” major food allergens as identified in the Food Allergen Labeling and Consumer Protection Act of 2004: Milk, Eggs, Fish, Crustacean shellfish, Tree nuts, Peanuts, Wheat, and Soybeans.

Edison Grain does not process any allergen products. While the cheese powder in our Organic Q Mac contains a milk allergen, it is manufactured off-site and arrives in pre-sealed packets, thus posing minimal cross-contact risk.

Edison Grain warehouses unexposed packaged food containing peanuts and tree nuts.

Protocols to ensure protection of food from allergen cross-contact and misbranding include:

- We require our suppliers to provide allergen statements so we have full knowledge of their allergen profile, and we verify that they employ sound allergen management practices.
- Products containing allergens are received and stored in our dedicated allergen warehouse.
- Strict sanitation practices are maintained for cleaning equipment and utensils.
- Employees practice good hygiene, and traffic flow is managed between allergen and non-allergen areas of the facility.
- Allergen labeling verification prevents undeclared allergens.

Jeffrey E. Barnes, President
Edison Grain Incorporated