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FOOD SAFETY PLAN: ALLERGEN & GLUTEN PROGRAM STATEMENT

Effective Date: 11/30/15

Review Date: 01/02/22

Revision Date: 01/02/22

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. **Edison Grain/Grainery threshold for gluten is <10ppms.**

Allergens: Edison Grain processing & production equipment is allergen free.

Edison Grain recognizes the “Big 9” major food allergens as identified in the Food Allergen Labeling and Consumer Protection Act of 2004 and the FASTER Act (Food Allergy Safety, Treatment, Education, and Research Act) of 2021. The Big 9 are: Milk, Eggs, Fish, Crustacean shellfish, Tree nuts, Peanuts, Wheat, Soybeans and Sesame

While the cheese powder in our Pasta & Cheese products contains a milk allergen, it is manufactured on dedicated equipment in sealed packets, thus posing minimal cross-contact risk.

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.
- Cheese powder is received and stored in our dedicated location sealed off from the general 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



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FOOD SAFETY PLAN: VERIFIED GLUTEN FREE		
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Edison Grain Inc. is proud to be a gluten-free facility. No gluten-containing grains* enter our facility. Furthermore, to provide our customers with an extra measure of confidence, each and every incoming lot of product is tested by an independent certified laboratory for the presence of gluten to verify that cross-contact has not occurred in the field or at an earlier processing step.

The Verified Gluten Free logo means that the product has been tested to ensure that gluten levels are below 20 parts per million (ppm), the FDA-established level for food carrying the gluten-free label. **Our test results average < 5 ppm for gluten.**

To see lot-specific Certificates of Analysis (COAs) showing gluten test results, go to the [Products](#) page and click on the various product links.



Grains that contain gluten include wheat (e.g., durum, spelt, kamut, emmer, einkorn), rye, barley, or their cross-bred hybrids such as triticale.