

NOONANS BAKERY PTY LTD

ALLERGEN POLICY STATEMENT

Noonan's Bakery is committed to manufacturing and supplying quality bakery goods to its customers. In order to minimize the risk of accidental Allergen contamination Noonan's Bakery has developed an Allergen Policy which includes Standard Operating Procedures.

IT IS OUR INTENTION TO ENSURE:

- **All reasonable measures are taken to reduce the risk of potential Allergen contamination.**
- **When the presence of a known Allergen (as a raw material or potential cross contamination) is unavoidable such material will be clearly identified.**
- **The Noonan's Bakery HACCP System includes a detailed Allergen Risk Assessment.**
- **All Production, Quality Control and Quality Assurance staff are provided Training and Instruction on Allergen Risk Awareness.**
- **All Inventory Management procedures are designed to reduce the risk of potential Allergen cross contamination.**
- **All Cleaning procedures are monitored, verified and validated.**
- **Noonan's Bakery has adopted a Nut Free Facility Policy.**
- **Allergens contained in Noonan's products are Wheat Gluten and Soy**

