

REQUEST FOR ALLERGEN AND FOOD SAFETY INFORMATION

Supplier Name: Nexus Foods Inc.	Date: 06/05/2020
Product / Ingredient Name: ProNex™ Organic Brown Rice Protein 80 (300 mesh)/ NXO4412	

Allergen Safety Information

Please answer **Yes** or **No** in all boxes. **Do not leave any blank boxes.**

Component & Derivatives	Present in Product	Present in other products manufactured on same line	Present in the same manufacturing plant
1. Peanut or its derivatives e.g. peanut – pieces, protein, oil, butter, flour, mandelona nut, ground nut.	No	No	No
2. Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nut, pecans, pine nuts (pinyon, pinon), pistachios, walnuts, or derivatives, e.g. nut butters, oils, etc.	No	No	No
3. Sesame or its derivatives e.g. paste, oil, tahini, etc.	No	No	No
4. Milk or its derivatives e.g. milk caseinate, whey and yogurt powder, etc.	No	No	No
5. Eggs or its derivatives e.g. frozen yolk, egg white powder and egg protein isolates, etc.	No	No	No
6. Fish or its derivatives , e.g. fish protein and extracts, etc.	No	No	No
7. Shellfish e.g Abalone, clam, cockle, conch, limpets, mussels, octopus, oysters, periwinkle, quahogs, scallops, land and sea snails (escargot), squid (calamari), whelks.	No	No	No
8. Crustaceans e.g. crab, crayfish, lobster, prawn, shrimp	No	No	No
9. Soy or its derivatives , e.g. unrefined lecithin, unrefined oil, tofu and protein isolates, etc.	No	No	No
10. Wheat or its derivatives e.g. flour, starch, bran, etc.	No	No	No
11. Triticale	No	No	No
12. Sulphites e.g. sulphur dioxide, sodium metabisulphites, etc. (Enter maximum ppm. State if naturally occurring or added)	No	No	No
13. Buckwheat	No	No	No
14. Mustard seed / oil / oleoresin (State form)	No	No	No
Sensitivities			
15. Other gluten sources eg. Barley, Rye, Oats (State source)	No	No	No
16. Celery (seed, stalk, root, leaf, oleoresin) (State form)	No	No	No
17. Corn	No	No	No
18. Monosodium Glutamate (MSG)	No	No	No
19. Seeds (Poppy, Sunflower, Cottonseed, etc)	No	No	No
20. Yellow 5 (Tartrazine)	No	No	No
21. Latex	No	No	No

Food Safety Information

Please answer Yes or No if these food safety systems are in effect during production of the material that you supply.

Yes	An effective HACCP system
Yes	A CFIA approved HACCP program (or International equivalent).
Yes	Effective procedures to avoid cross-contamination of allergens
Yes	An effective GMP program
Yes	Complies with government guidelines for Pesticides, Antibiotics and Heavy Metals
Yes	Allergy education program for employees, such as "Allergy Beware" or equivalent

Signature of Verifier: <i>Sadaf Hamidi</i>	Address: 1155, Blv. Rene Levesque O, Bur 2500, Montreal, Quebec H3B 2K4 Canada
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