

Global Allergen and Sensitivity Template

Supplier Name				Product Name					
Contact Person				Product Code /Identifier					
Phone /Email				Location					
Facility				Date					
GLOBAL FOOD ALLERGENS & SENSITIVITIES				Present in Material				Concentration in the material (ppm)	Source
				Part of recipe		Cross – contact			
				Yes*	No	Yes*	No		
1	CELERY and products thereof								
2	CRUSTACEA and products thereof								
3	EGGS and products thereof								
4	FISH and products thereof								
5	CEREALS CONTAINING GLUTEN**and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains & products thereof)								
6	MILK and products thereof								
7	MUSTARD and products thereof								
8	NUTS/TREE NUTS and products thereof(i.e. almonds (<i>amygdalus communis l.</i>), hazelnuts (<i>corylus avellana</i>), walnuts (<i>juglans regia</i>), cashews (<i>anacardium occidentale</i>), pecan nuts (<i>carya illinoiesis (wangenh.) k. koch</i>), brazil nuts (<i>bertholletia excelsa</i>), pistachio nuts (<i>pistacia vera</i>), macadamia nuts and queensland nuts (<i>macadamia ternifolia</i>), beech nut, butter nut, chestnut, chinquapin, hickory nut, lichee nut, pine nut, pili nut, sheanut)								
8a	COCONUT and products thereof								
9	PEANUTS and products thereof								
10	SESAME SEEDS and products thereof								
11	SOYBEANS and products thereof								
13	MOLLUSCS and products thereof								
14	LUPIN and products thereof								
15	BUCKWHEAT and products thereof								
20	APPLE and products thereof								
21	PEACH and products thereof								
22	TOMATO and products thereof								
40	PORK and products thereof								
41	ROYAL JELLY and products thereof								
42	PROPOLIS and products thereof								
43	BEE POLLEN and products thereof								
12	SULFITES at levels above or equal to 10 mg/kg or liter expressed as so2								

(*) For all categories marked "Yes", indicate the concentration in the material and the source of the allergen
 (**) If category is marked 'Yes', note cereal source & record gluten level (ppm)

Printed Name and Signature

Function

Global Allergen and Sensitivity Template

This document defines how to complete the Global Food Allergen and Sensitivity template. Complete one template per product code.

1. Complete the following in the template:
 - a. Supplier Name
 - b. Contact Person
 - c. Phone/Email
 - d. Facility
 - e. Product Name
 - f. Product Code/Identifier
 - g. Location
 - h. Date

2. Indicate if the ingredient, as shipped to the Coca-Cola system, contains any of the Global Food Allergens and Sensitivities.
 - a. As part of the formulation:
 - i. If YES, indicate the concentration in the material and the source of the allergen.
 - ii. If NO, no further action is required.
 - b. Due to cross-contact contamination:
 - i. If YES, indicate the concentration in the material and the source of the allergen
 1. "May contain" statements as a substitute for robust allergen management systems and Good Manufacturing Practices are not accepted by the Coca-Cola system.
 2. Site hazard analysis needs to demonstrate that the risks have been evaluated and appropriate control measures implemented, monitored and reviewed.
 3. Processing aids also need to be considered.
 - ii. If NO, no further action is required.

3. Write your name and function and sign the template.

4. The template will be updated when there are changes in regulatory requirements for allergens and sensitivities. Any subsequent changes in the allergen and sensitivities status of the ingredients or materials (or changes in raw material source) must be notified to the Coca-Cola system immediately. Then, a revised template must be completed accordingly and shared with the Coca-Cola system for approval.

Return the completed template to the sender.

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Revision History

Revision Date	Summary of Change
14-Jun-2013	New KORE document/form.