

## **ALLERGEN POLICY**

Food allergens have a critical role in food safety. Our company has an Allergen Management System in place for raw materials which are known to cause allergies as described in the Turkish Food Codex.

Our main principles in this matter are;

- Relevant allergen raw materials are given unique codes, classified and labelled and stored separately.
- Labels and specifications of finished products contain allergen information.
- When working with allergen raw materials only equipment that is designated for allergens classified by a colour coding system is used and protective clothing is worn.
- After production with allergen products, production areas are cleaned with water and cleaning agents.
- Effectiveness of cleaning is periodically verified at certain points in the internal and external laboratories.