

Food Allergen Package Labeling

Under applicable U.S. law and regulations, suppliers of all GFS distributed products utilizing ingredients that include major food allergens must label them in a manner compliant with the mandatory requirements of the Food Allergen Labeling and Consumer Protection Act of 2004. All food and beverage products that contain food allergens must show the Major Food Allergens in plain language on the ingredient list. The eight Major Food Allergens are: Crustacean Shellfish, Egg, Fish, Milk, Peanut, Soy, Tree Nuts and Wheat.

For our Gordon Food Service[®] U.S. private brand items, we take additional measures to provide consumers with more clarity by including a **Contains** statement on all of our private brand products that contain one or more of these eight Major Food Allergens. The **Contains** statement is intended to highlight the presence of one or more Major Food Allergens known to be in the product, and appears in bold type directly after the ingredient list on the Nutrition Facts panel of our private brand packages.

**INGREDIENTS: SOYBEAN OIL, BASIL, EXTRA VIRGIN OLIVE OIL, PARMESAN CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES), ROMANO CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES), GARLIC, CONTAINS LESS THAN 2% SPICE, SALT, WATER, CITRIC ACID, TBHQ (ANTIOXIDANT), SORBIC ACID.
CONTAINS: MILK.**

In addition, each contract between Gordon Food Service and its private brand suppliers contains provisions requiring that each supplier follow good manufacturing practices and comply with all laws, rules and regulations established by the U.S. Food and Drug Administration, the U.S. Department of Agriculture and other relevant governmental agencies relating to the processing and manufacture of food and food products. These requirements include segregation of allergen and non-allergen ingredients in their facilities, confirming production lines are thoroughly cleaned when changing from allergen-containing to non-allergen-containing products; and after cleaning conducting inspections to verify that it has been effective.

In circumstances where suppliers cannot reasonably eliminate or control the unintended presence of these allergens even though they are employing good manufacturing practices and effective sanitation, the products may be labeled "may contain..." or "Produced in a plant that uses..." These advisory statements will generally call out the specific type or species name except where when there may be several specific types that can be categorized. (example: may contain traces of tree nuts, instead of listing walnut, pecan, almonds.)

**INGREDIENTS: BLEACHED, ENRICHED, BROMATED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, POTASSIUM BROMATE, THIAMINE MONONITRATE, RIBOFLAVIN AND FOLIC ACID), WATER, YEAST, CONTAINS 2% OR LESS OF: ASCORBIC ACID, AZODICARBONAMIDE, CALCIUM SULFATE, CALCIUM PROPIONATE (TO PRESERVE FRESHNESS), DATEM, ENZYMES, L-CYSTEINE, SALT, VEGETABLE SHORTENING (PARTIALLY HYDROGENATED SOYBEAN AND COTTONSEED OILS, MONO- & DIGLYCERIDES), SUGAR.
CONTAINS: WHEAT. MAY CONTAIN: MILK, EGG.**

As a reminder, it is recommended to read the label on the product at time of consumption for the most current allergen and ingredient information. As consumers ourselves, we are very concerned about food allergies and want consumers with food allergies to be confident in the safety of our Gordon Food Service private brand products. For additional information on allergen management in foodservice operations, contact the Food Allergy & Anaphylaxis Network at www.foodallergy.org