

Caramelos Cerdán, S.L. is an allergen* free factory; a control plan is in place based on suppliers approval, raw materials control and analysis on final product to ensure all the products are allergens free.

(*) These are the allergens under control, according to the list of the annex II of Regulation (EU) No 1169/2011:

1. Cereals containing <u>gluten</u>, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.

- 2. Crustaceans and products thereof.
- 3. Eggs and products thereof.
- 4. <u>Fish</u> and products thereof.
- 5. <u>Peanuts</u> and products thereof.
- 6. <u>Soybeans</u> and products thereof.
- 7. <u>Milk</u> and products thereof (including lactose).

8. <u>Nuts</u>, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoinensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof.

9. <u>Celery</u> and products thereof.

10. Mustard and products thereof;

11. Sesame seeds and products thereof;

12. <u>Sulphur dioxide</u> and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.

13. Lupin and products thereof.

14. <u>Molluscs</u> and products thereof.

Caramelos Cerdán, S.L. Quality Department



In Torre Pacheco (Murcia), January 11, 2021.