



Domino Foods, Inc.

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S. Michael Burchell

Sr. Director Global Corporate Quality

Subject: Allergen Statement

January, 2024

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding the potential presence of known allergens in the products distributed by Domino Foods, Inc., including refined sugars, raw cane sugars, organic sugars, dry rice products, sugarcane molasses and sugar syrups, please note the following:

Neither crustaceans/shellfish (such as crab, crayfish, lobster, and shrimp), mollusks (oysters, clams, mussels, and scallops) or their products, fish (fresh or saltwater finfish), pork or any other animal, eggs, gluten, sulfites or SO₂ in concentrations above 10 ppm, MSG, milk/dairy, whey, milk byproducts (cheese, curds, lactose, and nougat), butter, peanuts, peanut by-products, chocolate/chocolate derivatives, wheat (bran, bread crumbs, farina, wheat gluten, wheat starch, semolina, malt wheat germ), barley, rye, oats, psyllium, soy, millet, spelt, triticale products, artificial flavorings, caramel color, hydrolyzed protein (vegetable/animal), alcohol, autolyzed yeast/yeast extracts, tocopherols (vitamin E), celery or its products, mustard or its products, sesame or its products, poppy or its products, latex, iodine, lupin or its products, cocoa, vanilla, legumes/pulses, coriander, umbelliferae, carrots, fruits, tree nuts (including almonds, Brazil nuts, cashews, filberts, hazelnuts, macadamia nuts, chestnuts, pecans, pine nuts, pistachios, and walnuts) nor their derivatives or by-products are present in any of the above-referenced products we manufacture.

Sodium caseinate is an ingredient contained only in the Non-Dairy Creamer product packaged exclusively at the Cleveland Plant. Procedures are in place to address changeover.

As of July 2020, we began distributing via our manufacturing facility warehouses and third party warehouse network, a group of products which do contain milk / dairy allergens. These products are stored and handled appropriately and each warehouse has an allergen control program in place to protect against cross contamination of other finished goods and the manufacturing environment.

Cinnamon is an ingredient contained only in the Sugar “N Cinnamon product packaged exclusively at the Chalmette Refinery on a dedicated line.

Our products are properly labeled in accordance with the Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004, the Food Allergy Safety, Treatment, Education and Research (FASTER) Act of 2021 and European Regulation (EU Reg.) 1169/2011 which require labeling if any of the major food allergens are present.

A detailed Food Allergen Control procedure is maintained as part of the Corporation’s Quality System documentation. This procedure addresses each of the areas that must be managed and controlled to realize effective allergen control.

We trust this information is sufficient. Should you require additional information, please feel free to contact us at QualityDocs-NA@asr-group.com.

Sincerely,

S. Michael Burchell
Senior Director Global Corporate Quality
for ASR Group