



Example of some information that can be included within a **Raw Material Allergen Risk Review Questionnaire**.

See also Supplier Allergen Risk Review Questionnaire to obtain information about the supplier's allergen management practices.

Raw Material Allergen Assessment					Issue Date: Version: Approval Status: Doc No: Page: 1 of 1	
Company Name			Product Code/s:			
Manufacturing Site Address			Product Name/s:			
PRESENT IN:			<i>Please complete these columns if any of the "PRESENT IN" columns are Yes</i>			
Allergen– Whether present in the ingredient, additive or processing aid.	This product? Yes / No	Another product made on same production line? Yes / No	Same production facility? Yes / No	Allergen source of the food, (including ingredient, additive or processing aid) e.g. Wheat Maltodextrin, Soy Lecithin	Allergen form (Particulate or Readily Dispersible) e.g. Sesame Seed, Chopped Peanut powder, liquid	* Protein concentration (ppm) from cross contact (Not applicable if allergen is in particulate form)
Refer to local regulations for allergens required for mandatory declaration						
Cereals containing gluten & their products (e.g. wheat, rye, barley, oats)				Specify cereal...		
Crustacea & crustacea products						
Egg & egg products						
Fish & fish products						
Milk & milk products						
Peanut & peanut products						
Soybean & soybean products						
Sesame seeds & sesame seed products						
Tree nuts & tree nut products				Specify tree nut...		
Lupin & lupin products						
Added Sulphites (at ≥ 10ppm)						

* In the VITAL® Program, cross contact allergens must be quantified by their total protein concentration expressed in parts per million (ppm). To convert the presence of cross contact allergen to total **protein concentration**, determine the amount of protein present in the cross contact allergen and then its concentration in the final product.