

# Allergen Risk Assessment undertaken

The purpose of this risk assessment is to identify and control the risk of contamination by allergens to finished products produced or purchased by BakeArt UK Limited.

All allergens used on site have been identified, the risk of cross contamination from allergens contained within some ingredients has been assessed and all existing allergen controls have been considered.

The need to review Allergens will take place during the following:

Change in Legislation

New Ingredient Purchased

Annual Review

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# ALLERGEN Risk Assessment

BA code	Supplier Manufacturer	Raw material	Allergens in raw material	Allergens handled on site <span style="color: red;">RED</span> = HIGH risk of cross contamination <span style="color: orange;">AMBER</span> = MEDIUM risk of cross contamination <span style="color: green;">GREEN</span> = LOW risk of cross contamination
CL036	Azelis	Silver Lustre	NONE	NONE
CL043	Azelis	Silver Sparkle	NONE	NONE
CL039	Azelis	Gold lustre	NONE	NONE
CL059	Azelis	Red Amber	NONE	NONE
CL082	Azelis	Brown Amber	NONE	NONE
CL054	Bako / British salt	Salt (contains up to 15mg/kg E535 Sodium Ferrocyanide)	NONE	NONE
CL016	Bako / British Sugar	Icing Sugar (contains up to 1.5% E341 Tricalcium phosphate)	NONE	Egg albumen, Wheat starch, Sulphur dioxide <sup>1</sup>
CL020	Bako / British Sugar	Fondant Sugar	NONE	NONE
CL068	Bako /	Ground Ginger	NONE	NONE
CL009	Bako / Dawn Foods	Vanilla Flavour <sup>2</sup>	Removed JULY 2015	
CL088	Bako / New Britain Oils	Vegetable Fat	NONE	NONE
CL017	Bako / Moorhead & McGavin	Rice Flour	NONE	Wheat, Soya <sup>4</sup>
CL055	Bako / Dove farm foods	Gluten free flour <sup>3</sup>	Removed July 2015	
CL062	Bako / Olympic	Sunflower oil	Removed July 2015	
CL040	BASF	Riboflavin	NONE	NONE
CL008	Brenntag	Ethanol	NONE	NONE
CL011	Bako	Glycerine	NONE	NONE
CL025	Brenntag	Mono Propylene Glycol	NONE	NONE
CL006	ColorMaker	Natural Blue	NONE	NONE
CL052	Garrett Ingredients	Sugar - Coarse	None	NONE
CL066	Garrett Ingredients	Sugar - Pearl	NONE	NONE

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CL083	Garrett Ingredients	Sugar – Caster	None	NONE
CL018	Azelis	Methocel powder	NONE	NONE
CL037	Mantrose	Crystalac	NONE	Milk, Soya beans, Wheat, Sulphites >10mg/kg <sup>6</sup>
CL057	MAP / Diana Foods	Curcumin 8%	NONE	Sulphites >10mg/kg <sup>7</sup>
CL005	MAP/ Diana Foods	Riboflavin	NONE	Sulphites >10mg/kg <sup>7</sup>
CL064	MAP/ Diana Foods	Caramel	NONE	Sulphites >10mg/kg <sup>7</sup>
CL064	MAP/ Diana Foods	Caramel	NONE	Sulphites >10mg/kg <sup>7</sup>
CL002	MAP/ Diana Foods	Vegetable Carbon	NONE	Sulphites >10mg/kg <sup>7</sup>
CL012	MAP/ Diana Foods	Carotene liquid	NONE	Sulphites >10mg/kg <sup>7</sup>
CL014	MAP/ Diana Foods	Beetroot liquid	NONE	Sulphites >10mg/kg <sup>7</sup>
CL003	MAP/ Diana Foods	Beetroot powder	NONE	Sulphites >10mg/kg <sup>7</sup>
CL004	MAP/ Diana Foods	Titanium Dioxide	NONE	Sulphites >10mg/kg <sup>7</sup>
CL053	MAP/ Diana Foods	Black Oxide	NONE	Sulphites >10mg/kg <sup>7</sup>
CL067	MAP/ Diana Foods	Red Radish	NONE	Sulphites >10mg/kg <sup>7</sup>
CL080	MAP/ Diana Foods	Maptral Red Powder	NONE	Sulphites >10mg/kg <sup>7</sup>
CL081	MAP/ Diana Foods	Riboflavin Powder 98%	NONE	Sulphites >10mg/kg <sup>7</sup>
CL089	MAP/ Diana Foods	Spirulina Powder	NONE	Sulphites >10mg/kg <sup>7</sup>
CL045	Overseal / Naturex	Beetroot Liquid	NONE	NONE
CL046	Overseal / Naturex	Beetroot Powder	NONE	NONE
CL072	Overseal / Naturex	Spirulina	NONE	NONE
CL073	Overseal / Naturex	Safflower	NONE	NONE
CL074	Overseal / Naturex	Beetroot	NONE	NONE
CL084	Overseal / Naturex	Spirulina	NONE	NONE
CL090	Overseal / Naturex	Safflower	NONE	NONE
CL050	Plant Ex	Anthocyanin – Radish liquid	NONE	NONE
CL029	Primus	DD wafer paper	NONE	NONE
CL075	Primus	DD Wafer Paper	NONE	NONE
CL061	Renshaw	Silk Sugar paste	NONE	Almonds <sup>8</sup>
CL007	Sensient	Blue Anthocyanin	NONE	NONE
CL060	Sugarflair	Silver Satin	NONE	NONE
CL056	Sugarflair	Silver Sparkle	NONE	NONE
CL042	Sugarflair	Gold radiant	NONE	NONE

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CL085	Sugarflair	Snowflake Lustre	NONE	NONE
CL086	Sugarflair	Bronze Splendour	NONE	NONE
CL087	Sugarflair	Sherry Lustre	NONE	NONE
CL023	Thew Arnott	Gum Tragacanth	NONE	<b>Soya lecithin<sup>10</sup></b>
CL015	Thew Arnott	Lecithin (Sunflower)	NONE	<b>Soya lecithin<sup>10</sup></b>
CL024	Thew Arnott	Maize Starch	NONE	<b>Soya lecithin<sup>10</sup></b>
CL076	Thew Arnott	Xantham Gum	NONE	<b>Soya lecithin<sup>10</sup></b>
CL044	Univar	Pre- Mixed Printing Ink	NONE	NONE
	Finished Product			
	Bako Northern	Distributor	See Ingredients	<b>Nuts, Gluten, Soya, Milk, Eggs, Mustard<sup>11</sup></b>
	Daisy decor	Wafer daisies	NONE	NONE
	Florensuc	Chocolate, sugar paste, wafer	<b>Milk, Soya lecithin</b>	<b>Wheat flour, malted Barley flour, Egg<sup>12</sup></b>
	Michton	Wafer daisies	<b>Soya</b>	<b>Soya, Milk, Wheat flour<sup>14</sup></b>
	NMK	Sugar paste figures	<b>Milk, Wheat, Egg</b>	<b>Soya, Almonds, Egg 15</b>
	Vipam	Sugar paste figures	<b>Egg</b>	<b>Egg 16</b>

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## Sugar Sprinkles

	Peanuts	Nuts	Fish	Egg	Crustaceans	Sesame	Milk	Soya	Celery	Mustard	Lupin	Molluscs	Cereals containing gluten	Sulphites
Sugar Paste	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Icing Sugar	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Rice Flour	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Xantham Gum	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Vegetable Oil	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Water	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Colours	x	x	x	x	x	x	x	x	x	x	x	x	x	x

## Printed Sugar Paste

	Peanuts	Nuts	Fish	Egg	Crustaceans	Sesame	Milk	Soya	Celery	Mustard	Lupin	Molluscs	Cereals containing gluten	Sulphites
Silk Sugar Paste	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Water	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Methocel Powder	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Ethanol	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Sunflower lecithin	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Maize Starch	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Colours	x	x	x	x	x	x	x	x	x	x	x	x	x	x

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### Printed Wafer

	Peanuts	Nuts	Fish	Egg	Crustaceans	Sesame	Milk	Soya	Celery	Mustard	Lupin	Molluscs	Cereals containing gluten	Sulphites
Wafer Sheet	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Icing Sugar	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Maize starch	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Sunflower lecithin	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Water	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Colours	x	x	x	x	x	x	x	x	x	x	x	x	x	x

### Printed Bakeable Wafer

Wafer Sheet	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Gluten free flour	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Salt	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Water	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Colours	x	x	x	x	x	x	x	x	x	x	x	x	x	x

### Coloured Sugar

	Peanuts	Nuts	Fish	Egg	Crustaceans	Sesame	Milk	Soya	Celery	Mustard	Lupin	Molluscs	Cereals containing gluten	Sulphites
Sugar	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Colours	x	x	x	x	x	x	x	x	x	x	x	x	x	x

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### Development

	Peanuts	Nuts	Fish	Egg	Crustaceans	Sesame	Milk	Soya	Celery	Mustard	Lupin	Molluscs	Cereals containing gluten	Sulphites
Milk powder	x	x	x	x	x	x	<b>YES Powder</b>	x	x	x	x	x	x	x

### Bako Northern – Wholesaler of Ingredients

	Peanuts	Nuts	Fish	Egg	Crustaceans	Sesame	Milk	Soya	Celery	Mustard	Lupin	Molluscs	Cereals containing gluten	Sulphites
Handled on site	x	<b>YES</b>	x	<b>YES</b>	x	x	<b>YES</b>	<b>YES</b>	x	<b>YES</b>	x	x	<b>YES</b>	x

### Daisy Décor – Suppliers of finished products (Wafer Daisies)

	Peanuts	Nuts	Fish	Egg	Crustaceans	Sesame	Milk	Soya	Celery	Mustard	Lupin	Molluscs	Cereals containing gluten	Sulphites
Wafer daisies	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Handled on site	x	x	x	x	x	x	x	<b>YES</b>	x	x	x	x	x	x

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### Florensuc – Suppliers of finished products (Chocolate, Sugar paste & wafer)

	Peanuts	Nuts	Fish	Egg	Crustaceans	Sesame	Milk	Soya	Celery	Mustard	Lupin	Molluscs	Cereals containing gluten	Sulphites
Chocolate, sugar paste, wafer	x	x	x	x	x	x	YES	YES	x	x	x	x	x	x
Handled on site	x	x	x	YES	x	x	YES	YES	x	x	x	x	YES	x

### Michton – Suppliers of finished products (Wafer daisies)

	Peanuts	Nuts	Fish	Egg	Crustaceans	Sesame	Milk	Soya	Celery	Mustard	Lupin	Molluscs	Cereals containing gluten	Sulphites
Wafer daisies	x	x	x	x	x	x	x	YES	x	x	x	x	x	x
Handled on site	x	x	x	x	x	x	YES	YES	x	x	x	x	YES	x

### NMK – Suppliers of finished products (Sugar paste figures)

	Peanuts	Nuts	Fish	Egg	Crustaceans	Sesame	Milk	Soya	Celery	Mustard	Lupin	Molluscs	Cereals containing gluten	Sulphites
Sugar paste figures	x	x	x	x	x	x	YES	x	x	x	x	x	YES	x
Handled on site	x	YES	x	YES	x	x	YES	YES	x	x	x	x	YES	x

### Vipam - Suppliers of finished products (Sugar paste figures)

	Peanuts	Nuts	Fish	Egg	Crustaceans	Sesame	Milk	Soya	Celery	Mustard	Lupin	Molluscs	Cereals containing gluten	Sulphites
Sugar paste figures	x	x	x	YES	x	x	x	x	x	x	x	x	x	x
Handled on site	x	x	x	YES	x	x	x	x	x	x	x	x	x	x

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## RISK ASSESSMENT - Process Steps

**Allergen of concern: Development Milk Powder, Cross contamination from Supplied finished goods.**

Process Steps	Hazard	Control & Prevention Measures	Severity = Likelihood x quantity			Risk Status	Specification / Critical Limits	Monitoring
			Likelihood	Quantity	Severity			
Purchasing	No Perceived Hazard	-				-	-	-
Goods Received	No Perceived Hazard	-				-	-	-
Storage of Materials	No Perceived Hazard	-				-	-	-
Transfer Raw Materials to	No Perceived Hazard					-		
Prepare Colour Mix and transfer to Print machine	Possible cross contamination	Approved Supplier. Allergen Procedures in place. Allergen Cleaning and verification. Staff training. Hygiene Procedures. Protective clothing.	1	1	1	low	Approved Suppliers	Internal Audits
Production	Possible cross contamination	Approved Supplier. Allergen Procedures in place. Allergen Cleaning and verification. Staff training. Hygiene Procedures. Protective clothing.	1	1	1	low	Approved Suppliers	Internal Audits
Move to drying area	Possible cross contamination	Approved Supplier. Allergen Procedures in place. Allergen Cleaning and verification. Staff training. Hygiene Procedures. Protective clothing.	1	1	1	low	Approved Suppliers	Internal Audits
Pack Product / label	Possible cross contamination	Approved Supplier. Allergen Procedures in place. Allergen Cleaning and verification. Staff training. Hygiene Procedures. Protective clothing.	1	1	1	low	Approved Suppliers	Internal Audits
Metal Detection	No Perceived Hazard	-	-	-	-	-	-	-

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Palletise	No Perceived Hazard	-	-	-	-	-	-
Despatch	No Perceived Hazard	-	-	-	-	-	-

## NOTES AND REFERENCES

1. Egg albumen, Wheat starch and Sulphur dioxide were recorded as being on site during BRC audit 26 June 2013. Page 2 section 5 of the audit report states "Allergens handled on site: Egg albumen, Wheat starch and SO<sub>2</sub>". Allergen Risk Assessment June 2011 "we consider that the presence and consumption of allergenic materials on British Sugar sites does not pose any significant risk to the allergenic status of finished product.
2. On 12 February 2014 the decision was made by BakeArt directors not to use vanilla flavouring in sprinkles or in any other products made by BakeArt.
3. On page 4 of the product specification number MMG/RF250/013 for Rice flour 250 it states "Possible cross contamination with cereals containing gluten, Soya during harvest & Cereals containing gluten during storage". Allergens Risk Assessment (SOP098 issue1) dated January 2014 rated cross contamination risk as medium.
4. On page 4 of Supplier re-assessment questionnaire completed 30. 01. 2014 by this supplier it states "Soya bean oil is handled on site". Supplier has completed a BakeArt re-evaluation questionnaire and has provided an allergen statement from the refiners indicating the risk of cross contamination is low.
5. On Finished goods allergen response from this supplier dated 24. 01. 2014 it states "finished goods are manufactured in a facility that uses or processes Milk, Soya beans, Wheat and sulphites .10mg/kg". This supplier has Allergen Controls and HACCP in place. Given the minute quantities of this raw material used on site we consider the cross contamination risk to be low.
6. On page 3 of Supplier assessment questionnaire completed 16.11.2014 by this supplier it states "Sulphites in excess of 10mg/kg are on site but are not opened or further

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processed". This supplier has Allergen Controls and HACCP in place.  
 Given the minute quantities of this raw material used on site we consider the cross contamination risk to be low.

7. On page 3 Specification no 01816 Silk sugar paste it states "Almonds handled in a separate area of the factory". Allergen risk assessment provided 12 May 2014 states the risk of cross contamination is low.
8. On page 4 of Supplier assessment questionnaire completed 16.11.2014 by this supplier it states "Soya lecithin is handled on site". Allergen control plan received 13 February 2014. Cross contamination considered to be low.
9. On page 4 of Supplier assessment questionnaire completed 28.01.2014 by this supplier it states "Nuts, gluten, Soya, Milk, eggs and mustard are handled on site". Allergen control plan received 20 February 2014. Cross contamination considered to be low.
10. On page 3 of Supplier assessment questionnaire completed 10.08.2012 by this supplier it states "Soya lecithin is handled on site". Supplier re-evaluation dated 4 March 2014 states no longer handle any allergens on site.
11. On page 2 of Specification E550 mixed wafer roses it states "Possible cross contamination from Wheat flour, malted barley flour and egg". Supplier re-evaluation dated 19 February 2014 states HACCP and other allergen controls in place.
12. On page 4 of Supplier assessment questionnaire completed 26.09.2014 by this supplier it states "Gluten, Soya and Milk are handled on site". Supplier re-evaluation dated 25 February states HACCP and other allergen controls in place.
13. On Specifications from this supplier it states "cross contamination risk from Soya and

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almonds". Supplier re-evaluation dated 25 February states HACCP and other allergen controls in place.

14. Foods Standards Agency Guidance on Allergen Management and Consumer Information.

15. Regulation (EU) No. 1169/2011 on the Provision of Food Information to Consumers (FIC)  
Published in November 2011: The following ingredients and compound ingredients are  
Considered /not considered as allergens:

16 July 2015 it was decided to completely remove sunflower Oil and Potato starch from the Sugar Sprinkle Development Recipe.

17. Due to an Audit Sulphites had been incorrectly added as an Allergen in the Raw Material Column which has now been removed as this is incorrect. It is an Allergen handled on the Raw Material suppliers site and not in the product. Document reviewed 01 June 2016.

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