

VERONICA FOODS COMPANY

DELIZIA OLIVE OIL COMPANY



Allergen Statement

October 31, 2023

Food allergies are unfavorable reactions to proteins found in certain foods. Up to five percent of people are sensitive to, or have adverse reactions to, certain foods. Very small amounts of an unfavorable protein can cause reactions. There are 9 priority allergens recognized by the FDA. They are:

Peanuts, Tree Nuts (Almonds, Walnuts, Pine Nuts, etc.), Sesame, Fish, Shellfish, Eggs, Gluten (Wheat, rye, barley, etc.), Dairy and Soy.

Although sulfites don't cause a true allergic reaction, Sulfite-sensitive people may experience reactions similar to food allergies and so are also tracked.

Veronica Foods Company, Inc. (VFC), guarantees that all the olive oils and vinegars produced do not contain allergens except where listed in our allergen checklist.

Furthermore, VFC has received information statements from all our suppliers of raw materials that include the specific allergens present in their facilities.

Our Standard Operating Procedures including our Sanitation Processes require dedicated tools and equipment during the production or handling of any product containing a known allergens. VFC's Quality Assurance team monitors and tests the cleaning and sanitation procedures in practice during the handling of allergens.

All personnel handling raw materials or finished goods receive training and regular refresher courses on the handling of allergens. All finished products that may contain an allergen are labeled according to the Food Allergen Labeling and Consumer Protection Act of 2004. Allergen statements are available to appropriate entities upon request.

By implementing these policies on allergens, Veronica Foods aims to package all of the products it sells and distributes in a healthy and safe manner.