

INFORMATION

Quality / Regulatory Affairs



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Allergen Information

MEGGLE Products:

Lactose Monohydrate: FlowLac® 90, FlowLac® 100 SD

An allergen management as part of the HACCP System is installed. The allergen management system comprises the scope of considered allergens, working principles regarding allergens in raw material, transport and manufacturing as well as information of customers about allergenic ingredients and potential allergenic cross contamination.

Allergens and products thereof	Allergens Present as Intentionally Added Ingredient(s) and/or "Product as such" + (Yes) / - (No)		Cross- Contamination
	Material	Production Equipment*	

Legal EU Allergens (Regulation (EU) No 1169/2011)

Cereals containing gluten	-		+	-
Crustaceans	-		-	-
Eggs	-		+	-
Fish	-		-	-
Peanuts	-		-	-
Soybeans	-		+	-
Milk incl. lactose	+	Product as such	+	n.a.
Nuts	-		-	-
Celery	-		-	-
Mustard	-		-	-
Sesame seeds	-		-	-
Sulphur dioxide, sulphites	-		-	-
Lupins	-		-	-
Molluscs	-		-	-

*The table lists the allergens authorised by MEGGLE, which may therefore be present on the production equipment. This does not mean that the listed allergens are actually present at the time of publication.

The product is manufactured on multipurpose equipment. Cleaning validation/verification incl. allergens is installed.

Cross contamination status is integral part of the installed Change Control System and is evaluated on the VITAL procedure of The Allergen Bureau in the current version. Any change of the above cross contamination status triggers adequate customer information.

This MEGGLE Information was electronically released and is valid without signature.