

· SFC ·		Doc Ref No.:	FORQUA011
		Version No.:	3
		Last review date:	25/05/2022
Issued by (name, position):	Alice Sou, Quality Technologist	Issue date:	06/03/2019
Approved by (name, position):	Marina Pitzalis, Quality Team Lead	Page:	1 of 8
Doc Title:	Allergen Status		



Document Type:	ALLERGEN STATUS		
文件类型	过敏原状态		
Other instructions: Please complete all fields of the form unless instructed otherwise and return the document in electronic PDF format. 其他说明：除非另有说明，否则请填写表格的所有字段，并以电子 PDF 格式退回文件。			
Product name:	Ascorbic Acid regular		
产品			
Manufacturer name:			
生产商名称			
UK FBSS No.:	For Prinova use only 613	Manufacturer Product Code 制造商产品代码:	
US FBSS No.:	For Prinova use only	JDE No.:	For Prinova use only
Other I.D. No.:	For Prinova use only	Prinova Solutions Product Code / ASC Part No. :	For Prinova use only

Question Number	Question							
Section 1 – Substances or Products causing allergies or intolerances that must be declared and labelled according to Regulation (EU) no 1169/2011 and the U.S. FDA Food Allergen Labelling And Consumer Protection Act of 2004 (FALCPA) Public Law 108-282, Title II								
第 1 节 – 导致过敏或不耐受的物质或产品必须根据欧盟第 1169/2011 号法规申报和标记和 2004 年美国 FDA 食品过敏原标签和消费者保护法案（FALCPA）公共法 108-282，标题 II								
1	Allergen 成份	Present in the: 是以下的过敏原			Source of Allergen 过敏原的来源	Present in the same: 过敏原存在于同一		Max level of allergenic protein present 存在最大过敏原蛋白水平
		Raw Materials 存在于原材料中	Processing Aids 存在于加工助剂中	Finished Product 存在于成品中		Production Line 生产线	Production Facility 生产设施建设	
1.1	Cereals containing gluten (i.e. Wheat, Rye, Barley, Oats, Spelt, Kamut or their hybridised strains and products thereof) 含谷蛋白的谷物 小麦，黑麦，大麦，燕麦，斯佩尔特，卡姆特或杂交菌株	No	No	No	N/A	No	No	N/A

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1	Allergen 成份	Present in the: 是以下的过敏原			Source of Allergen 过敏原的来源	Present in the same: 过敏原存在于同一		Max level of allergenic protein present 存在最大过敏 原蛋白水平
		Raw Materials 存在于原材料中	Processing Aids 存在于加工助剂中	Finished Product 存在于成品中		Production Line 生产线	Production Facility 生产设施建设	
1.2	Crustaceans and products thereof 甲壳类动物及其产品	No	No	No	N/A	No	No	N/A
1.3	Eggs and products thereof 鸡蛋及其制品	No	No	No	N/A	No	No	N/A
1.4	Fish and products thereof 鱼及其制品	No	No	No	N/A	No	No	N/A
1.5	Peanuts and products thereof 花生及其制品	No	No	No	N/A	No	No	N/A
1.6	Soybeans and products thereof 大豆及其产品	No	No	No	N/A	No	No	N/A
1.7	Milk and products thereof (including lactose) 牛奶及其制品	No	No	No	N/A	No	No	N/A
1.8	Tree Nuts and products thereof, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof 坚果, 主要包括: 杏仁, 榛子, 腰果, 山核桃, 巴西坚果, 开心果, 澳洲坚果或昆士兰坚果及其制品	No	No	No	N/A	No	No	N/A
1.9	Celery and products thereof 芹菜及其制品	No	No	No	N/A	No	No	N/A

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	Allergen 成份	Present in the: 是以下的过敏原			Source of Allergen 过敏原的来源	Present in the same: 过敏原存在于同一		Max level of allergenic protein present 存在最大过敏 原蛋白水平
		Raw Materials 存在于原材料中	Processing Aids 存在于加工助剂中	Finished Product 存在于成品中		Production Line 生产线	Production Facility 生产设施建设	
1.10	Mustard and products thereof 芥末及其制品	No	No	No	N/A	No	No	N/A
1.11	Sesame seeds and products thereof 芝麻种子及其制品	No	No	No	N/A	No	No	N/A
1.12	Sulphur Dioxide (SO ₂) and Sulphites at concentrations of more than 10 mg/kg or 10 mg/L expressed as SO ₂ 二氧化硫和亚硫酸盐在高于 10 毫克/公斤或 10 毫克/升的浓度在总 SO ₂ 而言这是要计算产品提出准备用于消耗或根据制造商的指示作为重构	No	No	No	N/A	No	No	N/A
1.13	Lupin and products thereof 羽扇豆及其产品	No	No	No	N/A	No	No	N/A
1.14	Molluscs and products thereof 软体动物及其产品	No	No	No	N/A	No	No	N/A

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Section 2 – Additional Allergens and known sensitizers 其他过敏原和致敏剂

2	Allergen / Sensitizer 成份	Does the product contain? 该产品是否包含以下任何一项？	Is there risk of cross-contamination? 有交叉污染的风险吗？	2	Allergen / Sensitizer 成份	Does the product contain? 该产品是否包含以下任何一项？	Is there risk of cross-contamination? 有交叉污染的风险吗？
2.1	Allyl Hexanoate 烯丙基己酸酯	No	No	2.34	Kiwi 猕猴桃	No	No
2.2	Animal Products 动物产品	No	No	2.35	Lactose 乳糖	No	No
2.3	Apple 苹果	No	No	2.36	Lecithin (<i>If yes, origin</i>) 卵磷脂, (来源)	No	No
2.4	Artificial Colours 人工色彩	No	No	2.37	Legumes 豆	No	No
2.5	Artificial Sweeteners 人造甜味剂	No	No	2.38	Liquorice / glycyrrhizinic acid 甘草酸	No	No
2.6	Banana 香蕉	No	No	2.39	Matsutake Mushroom 松茸蘑菇	No	No
2.7	Beef 牛肉	No	No	2.40	Natural Colours 自然的色彩	No	No
2.8	Bee Pollen 蜂花粉	No	No	2.41	Orange 橙子	No	No
2.9	Benzoates 苯甲酸	No	No	2.42	Peaches 桃子	No	No
2.10	Benzoic Acid or its salts 苯甲酸或其盐	No	No	2.43	Peru Balsam 秘鲁香脂	No	No
2.11	Buckwheat 荞	No	No	2.44	PHB Esters 对羟基苯甲酸酯	No	No
2.12	Butylated Hydroxyanisole (BHA) 丁基羟基茴香醚	No	No	2.45	Phenylalanine 苯丙氨酸	No	No
2.13	Butylated Hydroxytoluene (BHT) 丁基羟基甲苯	No	No	2.46	Phytosterol esters 植物甾醇酯	No	No
2.14	Caffeine 咖啡因	No	No	2.47	Phosphates 磷酸盐	No	No
2.15	Carrot 胡萝卜	No	No	2.48	Pine Kernel & products thereof 松仁及其制品	No	No
2.16	Chestnut and products thereof 栗子及其制品	No	No	2.49	Poppy Seed & products thereof 罂粟种子及其产品	No	No
2.17	Chicken Meat 鸡肉	No	No	2.50	Pork 猪肉	No	No
2.18	Cinnamon 肉桂	No	No	2.51	Propolis 蜂胶	No	No
	Allergen / Sensitizer	Does the product	Is there risk of cross-		Allergen / Sensitizer	Does the product	Is there risk of cross-

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2	成份	contain? 该产品是否包含 以下任何一项？	contamination? 有交叉污染的风 险吗？	2	成份	contain? 该产品是否包含 以下任何一项？	contamination? 有交叉污染的风 险吗？
2.19	Cocoa 可可	No	No	2.52	Quinine 奎宁	No	No
2.20	Coconut and products thereof 椰子及其制品	No	No	2.53	Rapeseed and products thereof 油菜籽及其制品	No	No
2.21	Coriander 香菜	No	No	2.54	Royal jelly 蜂王浆	No	No
2.22	Corn / Maize 玉米	Yes	No	2.55	Sorbic acid or its salts 山梨酸或其盐	No	No
2.23	Diacetyl 双乙酰	No	No	2.56	Spices 香料	No	No
2.24	Flavourings / Flavour Enhancers 调味/增味剂	No	No	2.57	Starches 淀粉	No	No
2.25	Fruit / Fruit derivatives 水果/水果衍生物	No	No	2.58	Sunflower and products thereof 向日葵及其产品	No	No
2.26	Galactose 半乳糖	No	No	2.59	Textured Vegetable Protein(TVP) 纹理的植物蛋白	No	No
2.27	Gelatine (<i>If yes, origin =</i>) 明胶, (来源)	No	No	2.60	Tocopherol 生育酚	No	No
2.28	Glutamate (E620 – E625) 谷氨酸	No	No	2.61	Umbelliferae and products thereof 伞形科	No	No
2.29	Guarana 瓜拉纳	No	No	2.62	Vanillin 香兰素	No	No
2.30	Hickory Nut and products thereof 山核桃及其产品	No	No	2.63	Vegetable / Vegetable derivatives 蔬菜和衍生物	No	No
2.31	Honey and products thereof 蜂蜜及其制品	No	No	2.64	Yams 山药	No	No
2.32	Herbs 草药	No	No	2.65	Yeast and products thereof 酵母及其产品	No	No
2.33	Mango 芒果	No	No	2.66	Tomato 番茄	No	No

Section 3 – Allergen controls

第 3 节 - 控制过敏原

3.1	Do you have an Allergen policy? If yes, please provide. 你有过敏原政策吗？如果是，请提供。	Yes	Policy attached? ☐
3.2	Does the product contain allergens? 产品中是否含有过敏原？	No	
3.3	If you answered yes to Question 3.2, please include on the product label.	Product Label Template Attached ☐	

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	如果您对问题 3.2 “是” ，请在产品标签上注明。且提供产品标签模板	
3.4	If you answered yes to Question 3.2, please provide PCR test report to justify the allergen is absent in finished product. 如果您对问题 3.2 “是” ，请提供 PCR 检测报告以证明成品中不含过敏原。	PCR Test Report Attached ☐
3.5	How does your factory store and segregate allergens and allergen containing ingredients? 您的工厂如何储存和隔离含过敏原和过敏原的成分	N/A
3.6	Do you have dedicated production lines for allergen containing products? 您是否有专门的过敏原产品生产线	No
3.7	If not, how do you prevent cross-contamination of adjacent production lines, with allergens? 如果没有，您如何防止生产线的交叉污染？	N/A
3.8	Please describe the cleaning procedure for production lines containing allergens? 请描述含有过敏原的生产线的清洁程序？	As per SOP, but it's in Chinese, you can check them during the on-site audit.
3.9	Have the cleaning procedures outlined in Question 3.7 been validated? 问题 3.7 中概述的清洁程序是否经过验证？	Yes
3.10	If Yes, please state the validated tests conducted and the analytical threshold of these tests? 如果是，请说明所进行的验证测试和这些测试的分析阈值？	not detected
3.11	Do you have documented allergen awareness training? 您是否记录了过敏原意识培训？	Yes
3.12	How often is the allergen awareness training conducted? 过敏原意识培训的频率如何？	Once a year

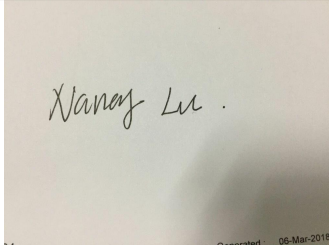
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Section 4 – Gluten Free Declaration – According to EU Regulation and US FDA gluten free is content: <20ppm

第 4 节 – 无麸质声明 – 根据欧盟法规和美国 FDA 无麸质含量 : <20ppm

4.1	Do you standardise the product to normalize the content? 您是否标准化产品以规范化内容？	Yes
4.2	Do you review your raw material suppliers for Gluten Free status? 您是否检查过原料供应商的无麸质状态？	Yes
4.3	Can the product be declared as Gluten Free under the EU & US regulations? 根据欧盟和美国法规，该产品可以宣布为不含麸质吗？	Yes
4.4	Do you test the final product for Gluten Content? 您是否测试最终产品的麸质含量？	No
4.5	If you answered Yes to question 4.4: Please state the maximum level found? 如果对问题 3. 4 的回答为“是”：请说明找到的最高级别？	ppm

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To be completed by the manufacturer: 由制造商完成		Signature: 签名	
Name of Person Responsible: 负责人的姓名	Nancy Lu		
Position: 职称	Sales Manager	Company Stamp: 公司盖章	
Date: 日期	Apr.6th.,2023		