

## Requirements

Revision: 3-Sep-2020

This document ensures the prevention of undeclared food allergens and sensitivities in products delivered to the Coca-Cola system. These are the minimum requirements for food allergen and sensitivity control for suppliers.

This document applies to suppliers providing ingredients to the Coca-Cola system.

## Requirements

- 1 Perform a hazard analysis at manufacturing facilities.
  - 1.1 Review the process flow from receipt to shipping.
    - 1.1.1 Ensure food allergens, sensitivities and clean-in-place (CIP) reuse systems are part of the site hazard analysis.
  - 1.2 Identify any potential cross-contamination.
  - 1.3 Implement control/prevention measures.
- 2 Identify materials containing food allergens and products thereof (byproducts) or sensitivities (exceeding the legal or internal specification) handled onsite.
- 3 Implement a program to manage the food allergens and sensitivities that meet the requirements of the “Codex Alimentarius Code of Practice on Food Allergens Management for food business operators” and/or regulatory requirements (local and country of sales), whichever is stricter (<http://www.fao.org/fao-who-codexalimentarius/en/>).
  - 3.1 Label all food allergens and sensitivities, if defined by applicable legal regulations (specific to the country of manufacture and ship to country).
- 4 Ensure the HACCP is reviewed and control measures are revalidated whenever there is a change that could impact the potential cross-contact risks onsite (e.g. additional allergens introduced, changes in allergenic ingredients or their suppliers, changes to process and/or equipment).
- 5 Ensure the following controls are in place:
  - 5.1 Manage primary production to mitigate the risk of introducing allergens that may adversely affect the allergen profile.
  - 5.2 At a minimum, ensure the following aspects of hygiene control systems are in place:
    - “Allergen mapping” (a diagram that identifies where allergens are stored, handled and prepared onsite, and overlaid with the involved processes) to identify areas where controls should be applied.
    - A system to identify employees working on production lines that manufacture foods containing different allergen profiles (e.g. wearing different-colored uniforms or hair nets).
    - Dedicated containers and utensils to hold or transfer foods that contain allergens.
      - If it is not possible to have materials for this purpose, establish an adequate and validated cleaning program.

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- Shielding, permanent and/or temporary partitions, covers, and catch pans to protect exposed, unpackaged products from allergen cross-contact.
  - Ingredients that have a known allergen profile. Ingredients with unknown allergen profiles are prohibited from use.
  - Dry ingredients that are or contain a food allergen are added in a manner that minimizes the potential for unintentional dispersion by dust.
  - Spills that contain food allergens are cleaned immediately, avoiding further dispersion.
- 5.3** Dedicate processing lines and equipment to prevent allergen cross-contact. When not feasible, conduct a risk assessment and establish validated controls to mitigate the risk of allergen cross-contact.
- 5.3.1** When the equipment is not dedicated, validate and verify changeover/cleaning procedures for the effective removal of food allergens.
- 5.4** Establish personnel hygiene practices for operators working with allergens.
- 5.4.1** Operators must wear dedicated clothing in areas where powdered allergens are handled and there is a high risk of allergen cross-contact.
- 5.5** Rework controls (if any rework is done).
- 5.6** Establish an internal training program that includes allergen/sensitivity control and awareness of all allergens in the facility.
- 5.7** Dedicate CIP/clean out of place (COP) or dry-cleaning equipment to ensure the effective removal of allergens.
- 5.7.1** Do not re-use CIP solutions on equipment used for manufacturing products containing no allergens or a different allergen.
- 5.7.2** When dedication is not feasible, conduct a risk assessment and establish validated controls to mitigate the risk of allergen cross-contact.
- 6** Provide allergen and sensitivity information on the template “Global Food Allergen and Sensitivity Template” for each item supplied to The Coca-Cola Company.
- 6.1** Ensure changes in the allergen statuses of ingredients supplied to The Coca-Cola system are reported immediately with an updated Global Food Allergen and Sensitivity Template (SU-FM-110).
- 6.2** Do not use “May contain” statements **in place** of robust allergen management systems and Good Manufacturing Practices.
- 6.3** Provide quantitative information if a cross-contact risk cannot be avoided.
- 7** Communicate immediately any issue related to involuntary cross-contact (i.e. detected after delivering of the material) to the Coca-Cola system via procurement or local BU contact.

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### Definitions

**Food Allergens:** Foods or ingredients of food or packaging, usually naturally occurring proteins causing abnormal immunological (can either be IgE-mediated or cell-mediated) responses to a particular food or food component. Immediate hypersensitivity reactions that can be life-threatening are associated with IgE-mediated food allergies.

**Food Sensitivities:** Foods, food ingredients or packaging causing individualistic adverse reactions to foods that are NOT initiated by abnormal responses of the immune system.

**Primary Production:** All activities in the food chain leading up to and including harvesting, slaughter, milking, and (when applicable) transportation. Primary production is classified under raw material supply for specific manufacturers (for example, a supplier's **raw material supplier** is a **primary supplier** within the food chain).

### References

Codex Alimentarius	<a href="http://www.fao.org/fao-who-codexalimentarius/en/">http://www.fao.org/fao-who-codexalimentarius/en/</a>
Global Food Allergen and Sensitivity Template	SU-FM-110

### Supporting Documents

Supplier Requirements - Ingredients	SU-RQ-010
Supplier Requirements - Packaging	SU-RQ-020

### Revision History

Revision Date	Summary of Change
3-Sep-2020	Changes to language and grammar for improved clarity and intelligibility. No changes to actual requirements.
31-Jul-2020	Updated and added new requirements to align with Codex Alimentarius Code on Practice of Food Allergens for Food Business operators.
31-Jan-2019	Revised as a result of the 2017 Technical Governance review and optimization of the Coca-Cola operational requirements. Evaluated and reformatted the content against the lean governance model. Ensured language is more concise and eliminated redundancies against global consensus standards. For requirement #7, removed obsolete link and added a working link to the Codex

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Alimentarius homepage. Divided reference section into references and supporting documents.

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14-Jun-2013      New KORE Document.

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