



HERSHEY CREAMERY COMPANY
Quality Since 1894

May 24, 2014

To Whom It May Concern:

Thank you for your question concerning allergens.

Our manufacturing process deals with 5 allergens (milk, soy, nuts, wheat and eggs) that must be declared on a label. In most cases we do not have duplicate machinery to run individual allergens because we make so many different flavors. The mini sandwich machine is one of the few products that does not have nut ingredients ran on it.

To avoid the possibility of cross contamination with allergens we follow Good Manufacturing Practices (GMP's). Like allergens are either ran all day on a filling line all day or its last flavor made that day.

Other things we do concerning allergens are:

- 1.) Yearly training on allergen issues with all production and maintenance personnel.
- 2.) Daily production sheets have "ALLERGEN ALERTS" on their headings for allergen flavors to alert the operators.
- 3.) Equipment is washed and sanitized daily.
- 4.) Third party audit by Silliker Labs reviews are Allergen Plan on a yearly basis.

Thanks again for your question. If you have any further questions concerning this subject please feel free to contact me.

Sincerely,

Philip G. Keeney II

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