



Allergen Information - Smooth Gel

Smooth Gel manufacturers have effective HACCP, allergen, vendor approval, sanitation and GMP programs and procedures to avoid allergenic cross-contamination. Each raw ingredient undergoes an allergen risk assessment which takes into account the route of contamination, physical state of the allergenic material, and potential points of cross-contamination. Suitable controls reduce or eliminate the risks identified in the assessment.

Smooth Gel is manufactured in compliance with the current US federal regulations, as stated in FDA Code of Federal Regulations Title 21 Part 110, regarding current Good Manufacturing Practice for the Manufacturing, Packaging, or Holding of Human Food. In addition, there is full compliance with government guidelines for pesticides, antibiotics and heavy metals.

Components and Derivatives	Present in product	Present on our manufacturing equipment	Present in our plant
1. Cereals containing gluten (wheat, barley, oats, or hybridized strains)	No	Yes (wheat, oat, & barley)	Yes (wheat, oat, & barley)
2. Crustaceans	No	No	No
3. Eggs	No	No	No
4. Fish	No	No	No
5. Peanuts	No	No	No
6. Soybeans	No	Yes	Yes
7. Milk	No	No	No
8. Tree nuts	No	No	No
9. Celery	No	No	No
10. Lupin	No	No	No
11. Molluscs	No	No	No
12. Mustard	No	No	No
13. Sesame seeds	No	No	No
14. Sulfites	No	No	No
15. Monosodium glutamate	No	No	No
16. Corn	No	Yes	Yes

Please do not hesitate to contact us should there be any questions.

Valerie Pearson, DIAA
Director / Food Safety Officer
Green Living Australia
07 3808 2576