Raven Foods

Nut policy

The successful application of Raven Foods Food Safety & Allergen Policies require the full commitment and involvement of both management and employees.

Nuts are handled at Raven Foods' site and as such the production of nut free products has lead to a tightening of the requirements of the team.

Raven Foods commits that

• The Company's Food Safety Policy is always implemented and reviewed

regularly.

• Employees will be trained to understand the importance of and comply with the company's overall food safety management system that incorporates the Nut Policy and associated procedures.

• All employees are provided with suitable and sufficient information, training and equipment necessary to do their job in a manner that complies with customer and legislative requirements.

The arrangements for Tree Nut Management are as follows:

Tree Nuts are recognised as potentially harmful allergens to some.

Working closely with producers to enable up to date and clear labelling of all products that may contain tree nuts, this is carried out by maintaining product specifications, and supplier assessments. A detailed deviation form is to be completed where deviations to the process has been made, for full traceability.

Raw Materials containing Tree nuts will be stored in locked cages until needed on the line, and colour coded with red labels.

All food handlers employed are trained in all areas of good food hygiene.

Staff are trained to escalate any concerns they may have regarding food allergens to a line manager, or via the confidential whistleblowing number **+44 7700 900565**.

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