



Allergen Statement for Jack & Jill Ice Cream Products

May 2013

Jack & Jill Ice Cream is aware of the importance of ensuring that all products are properly manufactured and labeled to inform the consumer of the presence of allergens. The manufacturing plants have allergen programs in place to address this issue. Some of the procedures are as follows:

- The production of products containing allergens is segregated from production of products that do not contain allergens. Specific processes are in place to prevent cross contamination including a complete “wash out” and “flush out” of production equipment between production runs.
- All products are labeled in compliance with FDA regulations that ensure that all allergens are appropriately listed on the ingredient statement on the packaging.
- Raw materials that include allergens are identified and segregated prior to production.

We understand how critical a properly executed allergen program is to the public consuming our products. We continue to strive to ensure our customers a safe and wholesome product.

A handwritten signature in black ink, appearing to read 'Mark Josephson', is written over a horizontal line.

Mark Josephson
QA Manager