**Food Allergen Ingredient Analysis**

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| **Raw Material name** | **Supplier** | **Allergen in Ingredient Formulation** | **Allergens in Precautionary labeling** |
| **Eggs** | **Milk** | **Soy** | **Wheat** | **Tree Nut** **(Market name)** | **Peanut** | **Fish** **(Market name)**  | **Shellfish****(Market name)** | **Sesame** |
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JWI –1 List all ingredients received in the facility.

1. Identify allergens contained in each ingredient (review ingredient label, specification, or contact the manufacturer)
2. Any allergens listed in “May contain” or other precautionary labeling on ingredients should be listed in the last column and reviewed to determine if allergen labeling is needed on the finished product.

Verified by:

Date: