



Cheese Merchants of America does not utilize any ingredients or raw materials which contain any major food allergens with the exception of **MILK**. CMA has strict Good Manufacturing Practices in place and in no instance is there a risk of cross contamination with any of the below allergens while in either storing or processing areas. Additionally, each of our suppliers must comply with our SQF level III certification requirements guaranteeing strict allergen control procedures are in place. All raw materials determined to contain a major food allergen will be labeled accordingly.

*Below is a list of major allergens:*

1. **Milk (Raw Materials contain MILK)**
2. **Eggs**
3. **Fish** (e.g., bass, flounder, cod)
4. **Crustacean shellfish** (e.g. crab, lobster, shrimp)
5. **Tree nuts** (e.g., almonds, walnuts, pecans)
6. **Peanuts**
7. **Wheat**
8. **Soybeans**
9. **Sesame \*\* 9<sup>th</sup> Major Allergen added as of 2021\*\***

Sincerely,

Paul DelleGrazie  
Director of Quality Assurance