

**March 2024**

**Re: Advisory on Allergens**

The Ardent Mills facilities listed below produce gluten containing products. Our hazard assessments include a review of allergens as noted in the Food Allergen Labeling Consumer Protection Act of 2004 (FALCPA) and Food Allergy Safety, Treatment, Education and Research (FASTER) Act of 2023. Our facilities as listed do not store or process milk, fish, crustaceans, tree nuts, peanuts, soy, egg, sesame, or mustard\*. Wheat is the only allergen present in the majority of our facilities in the U.S. that produce wheat flour products. The U.S. Food and Drug Administration (FDA) questions and answers on FALCPA can be found at the following website: <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-questions-and-answers-regarding-food-allergens-edition-4>

**Applicable Facilities**

Albany, NY	Decatur, AL	Mississauga, ON	Puerto Rico
Alton, IL	Denver, CO	Montreal, QC	Saginaw, TX
Ayer, MA	Fairmount, ND	Mount Pocono, PA	San Bernardino, CA
Chattanooga, TN	Galena Park, TX	Newton, KS	Sherman, TX
Chester, IL	Hastings, MN	Ogden, UT	Stockton, CA
Colton, CA	Kenosha, WI	Omaha (A), NE	Wichita, KS
Columbus, OH	Lake City, MN	Omaha (B), NE	York, PA
Commerce City, CO	Mankato, MN	Port Allen, LA	
Culpeper, VA	Martins Creek, PA	Port Redwing, FL	

**Ardent Mills Canada Facilities**

Ardent Mills facilities in Canada produce flour from wheat, barley, and rye, in addition to producing oats and bakery mixes from blends of ingredients. These facilities follow Health Canada Guidance for Food Allergen and Allergen Labeling that includes the review of sesame and mustard seed. Peanuts, tree nuts, and coconut are not used or stored in these facilities.

**Ardent Mills Bakery Resources (AMBR) – Tualatin, Oregon, USA**

Allergens in the Ardent Mills Bakery and Warehouse include wheat, milk, soy, and tree nuts. The Bakery uses color coding to alert workers of allergens within the facility. At receipt of ingredients and resale items, the warehouse places color-coded stickers or placards on the item. An electronic database of each ingredient with the corresponding allergen is maintained on site. Items stored in the Warehouse are stored in allergenic order.

**Ardent Mills Bakery Resources Mix Plant - Arlington, Oregon, USA**

The AMBR Mix plant manages only wheat as an allergen in the facility. Allergens are stored separately from non-allergenic ingredients. The mix plant uses full clean outs of equipment to manage cross contamination. Allergens are indicated in our systems using the operations database and are specifically called out in the formulation and inventory screens. Storage by allergenic order is utilized in the warehouse.

**Ardent Mills Gluten Free Facilities** – These facilities produce gluten-free products. These facilities do not store or process any of the allergens noted in the Food Allergen Labeling Consumer Protection Act of 2004 (FALPCA) and Food Allergy Safety, Treatment, Education and Research Act of 2023 (FASTER).

**Applicable Facilities**

Harvey, ND	Yuba City, CA
Pullman, WA	Steptoe, WA
Puerto Rico	

\* Mustard is classified as a priority food allergen for Canada in the Food and Drugs Regulations