



Date: 09/14/18

Subject: **Allergen Statement**

Miller Milling Company produces wheat bases products including: wheat flour, whole wheat flour, clear flour, wheat germ, durum flour, semolina, whole durum wheat, farina and wheat middlings.

Miller Milling facilities only handle wheat and at our New Prague, MN facility we also mill malted barley flour. Both are gluten containing grains. We do not receive, handle or mill any other commodities or allergens.

In the United States, harvest, grain storage and transportation of various raw agriculture commodities often overlap. The current USDA Grain Inspection, Packers and Stockyards Administration (GIPSA) Standards for grading wheat allow for adventitious presence of plant material that may be derived from other crops. Additionally, the FDA Food Allergen Labeling and Consumer Protection Act (FALCPA) does not recognize the presence of allergens due to cross-contact during the grain handling process.

Miller Milling purchases grain based on these standards and employs cleaning processes when the grain arrives at our facility as an added measure to facilitate and limit the presence of other grains.

Employees are trained annually through cGMP training to understand the risk and precautions needed for allergens.

Sincerely,

A handwritten signature in blue ink that reads 'R. Del campo'.

Rosalee Del campo

Corporate Manager of Food Safety and Regulatory

E-Mail: [rdelcampo@millermilling.com](mailto:rdelcampo@millermilling.com)