



# Garber's Ice Cream School product Allergens

Product Code	Product	UPC	MILK	GLUTEN	WHEAT	PEANUT	TREE NUT	EGG DERIVATIVE	SOY	COCONUT
FRF3	Frederick Farms Reduced Fat Chocolate Ripple Cup 3oz	028387-302968	✓							
FRC3	Frederick Farms Reduced Fat Cotton Candy Cup 3oz	028387-301954	✓							
FRS3	Frederick Farms Reduced Fat Strawberry Ripple Cup 3oz	028387-302975	✓							
FVR3	Frederick Farms Reduced Fat Vanilla Cup 3oz	028387-302982	✓							
FRV3	Frederick Farms Reduced Fat Vanilla/Chocolate Cup 3oz	028387-302999	✓							
PUC	Frederick Farms Reduced Fat Cotton Candy Push Up 3oz	028387-301961	✓							
PUVF	Frederick Farms Reduced Fat Vanilla Fudge Push Up 3oz	028387-301954	✓							
OJU	Frederick Farms Orange Juice Sherbet Push Up 3oz	028387-201988	✓							
GRVS	Frederick Farms Reduced Fat Mini Vanilla Sandwich 2.75oz	028387-301428	✓	✓	✓				✓	
GRS	Garber's Reduced Fat Vanilla Sandwich 4oz	028387-301633	✓	✓	✓				✓	
FFCC	Frederick Farms Reduced Fat Cookies n' Cream Cone 4oz	028387-300018	✓	✓	✓				✓	
FFL4	Frederick Farms Lemon/Lime Sherbet Cup 4oz	028387-303019	✓							
FFO4	Frederick Farms Orange Sherbet Cup 4oz	028387-303408	✓							
FFR4	Frederick Farms Raspberry Sherbet Cup 4oz	028387-307000	✓							
FOJ4	Frederick Farms Orange Juice Sherbet Cup 4oz	028387-307604	✓							
FRJ4	Frederick Farms Raspberry Juice Sherbet cup 4oz	028387-303606	✓							
FSC4	Frederick Farms Sour Cherry Juice Cup 4oz	028387-304061								
NSV4	Frederick Farms NF NSA Vanilla Cup 4oz	028387-302913	✓							
NSC4	Frederick Farms NF NSA Chocolate Cup 4oz	028387-302920	✓							
NSR4	Frederick Farms NF NSA Cherry Vanilla Cup 4oz	028387-304016	✓							
FPY4	Frederick Farms Peach Frozen Yogurt Cup 4oz	028387-302708	✓							
FSY4	Frederick Farms Strawberry Frozen Yogurt Cup 4oz	028387-302302	✓							
FFVC	Frederick Farms Reduced Fat Vanilla and Chocolate cone 4oz	028387-00070	✓	✓	✓				✓	

S.Wines

Created 9-21-16



360 Front Royal Pike  
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To whom it may concern,

Garber's Ice Cream is very much aware of the severe health effects that allergenic substances can have on individuals with food allergies. We strictly follow procedures described in our Allergen Management Program to minimize the risk of allergen cross-contact and protect the consuming public. All of our employees are trained in our Allergen Management Program and understand what is expected of them. The program is periodically reviewed to account for any changes and look for continual improvements. Procedures outlined in our allergen program include:

-Proper storage of ingredients and raw materials: Ingredients and raw materials that have different allergens cannot be stored together in order to prevent allergen cross-contamination. Locations in our storage facilities that do store ingredients with allergens are clearly labeled with the allergen symbols that correspond. Allergens that are processed at our facility include: Milk, Egg, Peanuts, Soy, Tree Nuts (including Almonds, Pecans, and Coconut), and Wheat.

- Proper labeling: All finished products that contain allergenic substances are labeled as such in accordance with Federal standards. Labels are checked on a regular basis to verify that all information pertaining to allergens in the product is correct.

- Adherence to Good Manufacturing Practices (GMPs) with regards to allergens: Ingredients with allergens are stored separately in the processing room to minimize the risk of cross-contamination. Employees are required to thoroughly wash and sanitize their hands after handling allergenic materials. Overspray is minimized when washing machines to prevent allergenic material from being sprayed onto another line. All allergenic substances that are spilled are immediately cleaned up and the location is sanitized.

-Production scheduling: Products with allergens are run at the end of the day whenever possible. If an allergen product must be run before a non-allergen product, a total "Wash Out" sanitation procedure will be performed to clean and sanitize the equipment so that all allergenic substances are removed. Swabbing is conducted to verify that the procedure was effective in removing allergens from the equipment. No other products can be run until this procedure has been followed and verified as effective. The Production and/or Quality Assurance Manager observes and documents on daily production records that this procedure was followed.

Garber's Ice Cream is audited on our manufacturing processes and procedures, including our Allergen Management Program, by outside regulatory agencies including the Virginia Department of Agriculture and Consumer Services, Food and Drug Administration, and the Public Health Activity Department of the U.S. Army. In addition, we undergo a 3<sup>rd</sup>-party audit conducted by Merieux Nutrisciences LLC.

If you have any further questions regarding our Allergen Management Program, please do not hesitate to contact me by email; [daniel.garber@garbersicecream.com](mailto:daniel.garber@garbersicecream.com) or phone; 540-662-5422 ext. 21.

Best Regards,

A handwritten signature in blue ink that reads "Daniel Garber".

Daniel Garber

Quality Assurance Director

Garber's Ice Cream Company, Inc.

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