



January 5, 2022
 To: Cargill Customers
 Re: Allergen Programs

Dear Valued Customer

Thank you for requesting information regarding the Allergen Control Programs at Cargill Meat Solutions Corporation, Cargill Limited, and Cargill Kitchen Solutions, dba Cargill Protein (collectively hereinafter “Cargill”). Cargill places an extremely high importance on ensuring food safety and quality for our customers. Cargill is an active participant in a joint commitment with customers to deliver the highest level of food safety and quality in products.

At Cargill facilities, products are produced under fully implemented Hazard Analysis of Critical Control Point (HACCP) plans or Hazard Analysis Risk-based Preventive Control (HARPC) plans which require a hazard analysis of the production process and an identification of potential biological, physical and chemical hazards that might be introduced into the products. These HACCP/HARPC plans are reassessed annually or as required by the appropriate governmental agency both in the U.S. and Canada. Allergens have been considered in the hazard analysis for each Cargill facility and, where appropriate, programs have been established around the handling of any allergen containing ingredients. Additionally, all established allergen programs are a part of internal audits and annual third party GFSI certified audits.

The following Cargill facilities currently do not purchase in or process any allergen containing ingredients as listed by the United States or Canada;

Cargill Beef Harvest	Est. 86E – Friona, TX	Est. 86K – Dodge City, KS	Est. 86R – Ft. Morgan, CO	Est. 86M – Schuyler, NE	Est. 9400 – Wyalusing, PA
	Est. 93 – High River, Alberta Canada	Est. 51 – Guelph, Ontario Canada			
Cargill Non-Harvest Raw Further Processed	Est. 146 - Brampton, ON	Est. 34706 – Fresno, CA	Est. 146A – Spruce Grove, AB	Est. 86G – Newnan, GA	Est. 31913 – Fresno, CA
Cargill Pet Treat	FDA Facility - Sanger, CA				
Cargill Lab / Distribution	Est. P-18-a – Mt. Crawford, VA				

All Cargill facilities under the jurisdiction of the Food and Drug Administration (FDA), United States Department of Agriculture (USDA) Food Safety and Inspection Services (FSIS) branch and/or Canadian Food Inspection Agency (CFIA) are required to submit product labels for review or meet specific standards of identity prior to being applied to the product. There are no allergenic ingredients covered by the Big 8 allergen list or Health Canada 10 Allergenic ingredients list that are allowed to be undeclared on the product label. Therefore, all allergenic ingredients are fully declared on the primary product label. Any products relabeled prior to the end consumer, should retain the full ingredient deck to ensure all allergenic ingredients are fully disclosed to the end consumer.

The following Cargill facilities manage the following allergen containing ingredients through internal allergen control programs:

Contact

Cargill Protein Group
Techsvs_Requests@cargill.com

<https://www.cargill.com/meat-poultry/meat-food-safety>
<https://www.cargill.com/meat-poultry/feed-safety>



Cargill Beef Harvest	Est. 354 – Fresno, CA = Milk				
Cargill Non-Harvest Further Processed	Est. 2133 / P-29 – Albert Lea, MN = Milk, Soy, Fish Wheat & Mustard	Est. 21171 / P-21171 – Five Star-Ft. Worth, TX = Egg, Milk, Soy, Wheat, Fish, & Mustard	Est. 21171A / P21171A – Five Star-Nashville, TN = Soy, Wheat & Mustard	Est. 86J / P7117 – Nebraska City, NE = Mustard & Celery	Est. 86C / P-86C - Columbus, NE = Soy & Wheat
	Est. P-7935 – Timberville, VA = Soy, Milk, & Mustard				
Cargill Poultry Harvest	Est. 470 - London, ON = Soy, Wheat	Est. P-963 - Springdale, AR = Milk	Est. P-635 / 635 – Waco, TX = Soy & Milk	Est. P-961 – California, MO = Egg	Est. P-18 – Dayton, VA = Milk
Cargill Non-Harvest Raw Further Processed	Est. Est. 700 – Calgary, AB = Wheat & Soy	Est. 924A – Butler, WI = Egg, Wheat, Soy, & Mustard	Est. 85M – Marshall, MO = Soy, Wheat & Milk	Est. 216 - Guelph, ON = Wheat & Soy	Est. 93B - Chambly, QB = Milk, Soy, Wheat, Mustard
	Est. 20654 – Milwaukee, WI = Milk	Est. 86A – Columbia, SC = Milk	Est. 86P - Hazelton, PA = Wheat, Milk & Soy	Est. 86F – Ft. Worth, TX	Est. 46069 - Round Rock = Soy, Wheat, Milk, Egg, Tree Nuts
Cargill Egg	Est. G-1215/P-5617 - Monticello, MN = Egg, Milk, Soy & Wheat	Est. G-21377 / P-21377 - Mason City, IA = Egg, Milk & Soy	Est. G-1804 / P-1804 - Lake Odessa, MI = Egg, Milk	FDA Facility - Big Lake, MN = Egg & Milk	

Cargill will continue to strive for excellence in providing our customers with high-quality product manufactured under strict food safety standards. For additional information and/or updates please visit our website: <https://www.cargill.com/meat-poultry/meat-food-safety>. However should you have any specific questions please contact our office at 316-291-2500 or Techsvs_Requests@cargill.com. As a valued customer, we appreciate your partnership and are pleased to help meet your needs.

Sincerely,

Erika Suppe
 Food Safety, Quality and Regulatory Customer Doc Specialist
 Cargill Protein Group

Contact

Cargill Protein Group
Techsvs_Requests@cargill.com

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