

# Safe Snack Guide™

## Snacks Free of Peanuts, Tree Nuts and Eggs to Help Keep These Allergens Out of the Classroom and Your Home

The Safe Snack Guide™ is a free resource designed to provide snack options to individuals with food allergies as well as safe options for use as part of an allergen exclusion policy for classrooms, youth sports leagues, camps, scouting groups, etc. Where children congregate and consume snacks in the presence of allergic individuals, the Guide provides options to help limit opportunities for contact exposure.

The Guide is a catalog of commonly available snacks and other foods that are free of specific allergens organized into categories including:

- Pretzels
- Potato Chips
- Fruit Snacks
- Cookies
- Cakes/Muffins
- Chocolate
- Candy
- Crackers
- Peanut Butter Alternatives
- Granola/Trail Mixes/Seeds
- Baking/Mixes
- Seasonal Novelties



Thousands of schools and tens of thousands of parents nationwide rely on the Safe Snack Guide to help identify products suitable for nut-free occasions including school snack time, classroom celebrations, birthday parties, camp festivities and scouting events. Over ½ million copies of the Guide will be downloaded in 2015!

We frequently update the Safe Snack Guide with new products as manufacturers join the *SnackSafely.com™ Manufacturer Partnership Program*. To participate, they must disclose via our platform how 11 allergens are processed during the manufacture of each of their products. Products that qualify earn a listing in the Guide.

Participation in the Initiative is free to all qualifying manufacturers, and as participants they are entitled to display the Safe Snack Guide manufacturer badge on their respective websites. The badge informs you that the manufacturer has taken extra steps to disclose possible sources of cross-contamination with the common allergens we screen for. Look for it and for us!



For more information and to download your free copy, visit us at:

[snacksafely.com/safe-snack-guide](http://snacksafely.com/safe-snack-guide)



## Know How 11 Allergens Are Processed During the Manufacture of Each Product

Fact: FDA regulations do **not** require food manufacturers to disclose the possibility of contamination with common allergens. Warnings like “*may contain traces of peanuts*” and “*manufactured on equipment that also processes milk*” are entirely voluntary with **no** guidelines for when they should be used, how they should be worded, or where they should be displayed. *Their absence does not mean the product is safe*, even for well-known brands by major manufacturers.

We understand how frustrating the search for products can be when caring for people with food allergies. That’s why we created Allergence™, a free service by SnackSafely.com™ that picks up where the label leaves off.

By leveraging our proprietary platform and relationships we developed with over 40 responsible manufacturers, Allergence provides you with detailed, easy to understand information regarding how 11 of the most common allergens are processed during the manufacture of each product.

The service provides coverage of the FDA’s *Top 8* allergens – *peanuts, tree nuts, eggs, milk, wheat, soy, fish and shellfish* – as well as *gluten, sesame and mustard*. Allergence shows you when each allergen is used as an ingredient, whether it’s processed in the line or facility, and whether the manufacturer explicitly markets the product as “Free-From” that allergen.

Allergen	Ingredient	Manufacturing Exposure	Marketed Free
Peanut:	NO	NOT PROCESSED in manufacturing facility	YES
TreeNut:	NO	NOT PROCESSED in manufacturing facility	YES
Egg:	NO	NOT PROCESSED in manufacturing facility	YES
Milk:	NO	NOT PROCESSED in manufacturing facility	YES
Wheat:	NO	NOT PROCESSED in manufacturing facility	NO
Soy:	YES	PROCESSED in manufacturing LINE	NO
Fish:	NO	NOT PROCESSED in manufacturing facility	NO
Shellfish:	NO	NOT PROCESSED in manufacturing facility	NO
Sesame:	NO	NOT PROCESSED in manufacturing facility	NO
Mustard:	NO	NOT PROCESSED in manufacturing facility	NO
Gluten:	NO	NOT PROCESSED in manufacturing facility	YES

  

Certifications	Suitability		
Certified Kosher:	YES	Not suitable for one or more profiles	
Certified Organic:	NO	Reason	Profile
Certified Gluten Free:	NO	Exceeds Soy Tolerance	Joey
Certified Non-GMO:	YES		

Allergence will also inform you whether the product bears kosher, organic, gluten free and non-GMO certifications from industry recognized authorities.

You can even set up profiles for each allergic individual you care for and Allergence will advise you when a particular product meets (or doesn’t meet) your requirements.

For more information or to register for your free account, visit us at:

[allergence.com](http://allergence.com)