



HILTON SOY FOODS

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Staffa, Ontario Canada  
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Phone: 800-835-9831  
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Email: [sales@soybutter.com](mailto:sales@soybutter.com)  
[www.soybutter.com](http://www.soybutter.com)

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**Hilton Soy Foods Allergen Statement & Policy**

To Whom It May Concern:

**Statement:**

Hilton Soy Foods produces only soy based products that do not contain any allergens except soy and its derivatives.

**Our Policy:**

Hilton Soy Foods does not allow under any circumstances any of the other food allergens into our manufacturing facilities.

Sulfites are not considered an allergen when the levels in a product are less than 10 ppm. Any products or ingredients containing sulfites entering into our facilities for use during manufacturing must contain less than 10 ppm. Any ingredients with higher levels than 10 ppm are not allowed or used within our facilities. Therefore, all products produced by Hilton are allergen free with the exception of soy.

Allergen declarations for every product we produce are available on our website at [www.soybutter.com](http://www.soybutter.com). Definitions for all allergens are listed on the accompanying page.

Sincerely,

A handwritten signature in black ink that reads "Scott Mahon".

Scott Mahon  
Business Manager

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### Food Allergens

The food allergens listed below may produce life-threatening reactions in sensitive individuals.

**Celery** (*stalk and root and their preparations, not seed*)

**Cottonseed flour**

**Egg and egg products** (*egg and egg products may be components of other materials such as mayonnaise, meringue and ovalbumin*)

**Milk and milk products** (*milk and milk products may be components of other materials such as butter, buttermilk, casein, cheese, cottage cheese, curds & whey, lactoglobulin, malted milk, some margarines, milk chocolate, cream, custard, ice cream, nougat, pudding, sodium caseinate, sour cream, yogurt*)

**Peanut and peanut products** (*including peanut butter*)

**Seafood** (*specifically cod, shrimp, crab, lobster, oyster, scallop, crayfish; each type of seafood should be considered as an allergen distinct from the other listed seafood allergens*)

**Seeds** (*specifically poppy, sesame and sunflower; each type of seed should be considered as an allergen distinct from the other listed seed allergens*)

**Soybean and soybean-based products** (*soybean and soybean-based products may be components of other materials such as meats containing soy-derived "vegetable protein" or "texturized vegetable protein", miso, and tofu*)

\* **Sulfites** (*may be in the form of sulfur dioxide, sodium metabisulfite, or sodium bisulfite, sulfites may be a component of other materials such as wine, dried fruits, bulk-processed potatoes*)

**Tree Nuts** (*specifically brazil nut, walnut, hazelnut, filbert, cashew, almond, pine, pistachio, pecan, macadamia nut; each type of tree nut should be considered as an allergen distinct from the other listed tree nut allergens*)

**Wheat and wheat products** (*wheat and wheat products may be components of other materials such as bran, bread crumbs, cereal extracts, cracker meal, farina, graham flour, malt, wheat flour, wheat germ, wheat gluten, wheat starch*)

**Note:** Refined, bleached and deodorized oils derived from any of the above are considered to be nonallergenic.

\* Strictly speaking sulfites are not allergens. However, they have caused life-threatening reactions.

Regulations in North America requires that foods which, as packed, contain 10 ppm or more of sulfite include "sulfite" on the ingredient. statement. However, outside of North America, foods containing less than 30 ppm sulfite do not need to include "sulfite" on the ingredient statement. This is because foods containing 30 ppm sulfur dioxide equivalents or less are unlikely to elicit reactions in sensitive individuals.

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