**OBJECTIVE**

* + Ensure that allergenic foods and ingredients do not have contact with the mangos or the surfaces that come into contact with the mangos to prevent possible contamination.

**PROCEDURE**

**Receiving and warehouse**

* + When you receive an allergenic product, SOP is in accordance with the Storage of Inputs and Finished Product (SOP-STOR-5.6.5) but caution should be taken that they apply only to allergenic products:
    - Check that the labels of incoming raw materials contain the appropriate information on allergens.
    - Label each box, pallet, bag, etc. of raw materials, as appropriate, to ensure that the allergens are clearly indicated as the materials are stored and used in the facilities.

ALLERGEN

* + - Properly handle any container of allergenic products to minimize cross-contamination while receiving this material.
    - Store the allergenic ingredients or products separately to prevent cross-contamination.
    - Storage must be of the type "same on same".
    - In the event that the packaging of allergenic ingredients breaks during handling within the warehouse, an operator must repair the damage with adhesive tape and remove the product that has contact with the floor or any dirty surfaces.
    - The handling of these ingredients/products is performed with utensils that are exclusively used with them, in order to avoid cross-contamination.
    - Only pallets are used for allergens.

**Allergen Control during processing**

* + The Production Department schedules all of the production containing allergenic ingredients to minimize product changes.
  + The Production Department schedules the packing of products that do not contain allergens before packing food with allergens.
  + Quality Control limits the traffic of raw material, packing material and employees during the manufacture of products that contain allergens to avoid cross-contamination.
  + Quality Control prohibits the personnel that are working with allergens from passing to other areas of the plant.
  + The Quality Control personnel should have all products that contain allergens throughout the process identified with labels.

**Allergen Cleaning Program**

* + The program is carried out in accordance with the Procedure for Cleaning and Disinfection (SOP-PROCLDIS-5.4.4).
  + The Production Department schedules the cleaning immediately after the production of allergens has finished.
  + Quality Control performs a visual inspection after the cleaning of the equipment that was in direct contact with the product, with an emphasis on critical parts of the equipment or welds to verify that there are no traces of allergens, the visual inspections are recorded in the cleaning inspection form (REG-CLNDIS-2.5.6).