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ALLERGEN STATEMENT

Magnesium Citrate Anhydrous 15% Magnesium

The allergen status is detailed in the table below.

Allergen / source	Present?	Remarks
Milk and milk products (casein, whey, lactose)	No	Not present.
Eggs and egg products	No	Not present.
Fish and fish products (incl. fish gelatin)	No	Not present.
Crustacean shellfish (shrimp, crab, lobster)	No	Not present.
Molluscs (squid, octopus, clams, snails)	No	Not present.
Peanuts and peanut derivatives	No	Not present.
Soybeans and soy derivatives	No	Not present.
Tree nuts (almond, walnut, cashew, hazelnut, pistachio)	No	Not present.
Wheat	No	Not present.
Other gluten-containing cereals (rye, barley, oats, triticale)	No	Not present.
Sesame seeds	No	Not present.
Mustard	No	Not present.
Celery / celeriac	No	Not present.
Lupin	No	Not present.
Sulphur dioxide and sulphites	No	Not added.
Buckwheat	No	Not present.
Other edible seeds (sunflower, poppy, pumpkin, chia)	No	Not present.
Other legumes / pulses (peas, lentils, chickpeas, beans)	No	Not present.
Fruits associated with allergy (kiwi, peach, apple, banana, mango)	No	Not present.
Mushrooms and edible fungi	No	Not present.
Yeast and yeast extracts	No	Not present.
Gelatin / collagen (animal derived)	No	No animal-derived material.
Bee products (propolis, royal jelly, bee pollen)	No	Not present.
Cocoa / chocolate	No	Not present.
Spices and herbs other than those listed above	No	Not present.
Food colourants / azo dyes (e.g. tartrazine)	No	Not added.
Aspartame / phenylalanine	No	Not added.
Natural rubber latex (contact material)	No	Not used.
Corn / maize and corn-derived excipients	No	No corn-derived carrier.
Alcohol	No	No solvent is used; the process is an aqueous neutralisation and crystallisation.

Cross-contact control. The product is manufactured in a facility operated under a HACCP-based food-safety management system and Good Manufacturing Practices. No food allergen is handled on the same equipment, and dedicated lines and validated cleaning procedures prevent cross-contact.

This statement reflects the supplied product only. The customer remains responsible for allergen labelling of the finished product.

Prepared by: Mia Yu Approved by: Charlie Wang Date: Sep. 07, 2026