

	Dairy		Eggs		Mustard		Peanuts		Tree Nuts		Sesame		Soy		Sulfites (Naturally-Occurring In Vinegar)		Wheat/Gluten	
SHARED EQUIPMENT/IN FACILITY	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility
<b>Vegenaise®</b>																		
Original	N	N	N	N	Y	Y	N	N	N	N	N	Y	Y	Y	Y	Y	N	N
Grapeseed Oil	N	N	N	N	Y	Y	N	N	N	N	N	Y	Y	Y	Y	Y	N	N
Organic	N	N	N	N	Y	Y	N	N	N	N	N	Y	Y	Y	Y	Y	N	N
Soy-Free	N	N	N	N	Y	Y	N	N	N	N	N	Y	Y	Y	Y	Y	N	N
Reduced Fat	N	N	N	N	Y	Y	N	N	N	N	N	Y	Y	Y	Y	Y	N	N
<b>Vegenaise Gourmet®</b>																		
Chipotle	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Pesto	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Roasted Garlic	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
BBQ	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Sriracha	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Tartar Sauce	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Horseradish Sauce	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
*Vegenaise is made in our main facility where only Mustard, Sesame, Soy and Sulfites are present. We prevent cross-contamination with the following controls: -Dedicated allergen storage locations throughout the facility. -Allergen Management training and GMP's for all employees. -Full wash, sanitization and inspection of all equipment and utensils, including employee gloves and aprons, between runs of products with different allergen profiles. -Microbiological test of equipment and utensils after allergen changeovers to ensure that all food residue was removed during cleaning. -Protein-specific soy allergen swab testing prior to soy-free product production.																		
<b>Soy-Free Blocks &amp; Slices</b>																		
American	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y
Provolone	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y
Mozzarella	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y
Garden Herb	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y
Smoked Gouda	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y
Pepper Jack	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y
<b>Vegan Gourmet® Soy-Free Shreds</b>																		
Mozzarella	N	N	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	Y	N	N
Cheddar	N	N	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	Y	N	N
Fiesta Blend	N	N	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	Y	N	N
Pizzeria Blend	N	N	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	Y	N	N
<b>Vegan Gourmet® Made with Organic Soy Blocks</b>																		
Mozzarella	N	N	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	Y	N	N
Cheddar	N	N	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	Y	N	N
Nacho	N	N	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	Y	N	N
Monterey Jack	N	N	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	Y	N	N
<b>Dairy-Free Parmesan Shredded &amp; Grated</b>																		
Parmesan	N	N	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	Y	N	N
*Our Soy-Free Shreds, Made with Organic Soy Blocks and Parmesan are made in our main facility where only Mustard, Sesame, Soy and Sulfites are present. We prevent cross-contamination with the following controls: -Dedicated allergen storage locations throughout the facility. -Allergen Management training and GMP's for all employees. -Full wash, sanitization and inspection of all equipment and utensils, including employee gloves and aprons, between runs of products with different allergen profiles. -Protein-specific soy allergen swab testing prior to soy-free product production. -Microbiological test of equipment and utensils after allergen changeovers to ensure that all food residue was removed during cleaning.																		
*The Soy-Free Blocks and slices are produced in a facility where Dairy, Mustard, Soy, and Gluten are present. Cross-contamination is prevented in this facility through the following controls: -Marked locations for specific allergens throughout the facility. -Dairy-free products are produced on different days than dairy products and use a dedicated line of handling and transportation equipment for ingredients and finished products. -Full-line cleanings between all products. -Allergen swab testing for allergen residue.																		
<b>Vegan Gourmet® Dips &amp; Spreads</b>																		
Sour Cream	N	N	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	Y	N	N
Cream Cheese	N	N	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	Y	N	N
*Our Sour Cream and Cream Cheese are made in our main facility on a dedicated line. We prevent cross-contamination with allergen-conscious storage controls and GMP's throughout the facility.																		
<b>Salad Dressings &amp; Sauces</b>																		
High Omega Vegan Ranch	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
High Omega Vegan Bleu Cheese	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Organic Vegan Caesar	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Organic Balsamic Vinaigrette	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Organic Miso Ginger	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Organic Italian Vinaigrette	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Vegan Honey Mustard	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Vegan Thousand Island	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Vegan Creamy Garlic	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Vegan Lemon Herb	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Fat Free Italian	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Reduced Fat Balsamic Sauce	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Reduced Fat Vegan Ranch	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
Reduced Fat Southwestern Vegan Ranch	N	N	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N
*All Salad Dressings are made in our main facility where only Mustard, Sesame, Soy and Sulfites are present. We prevent cross-contamination with the following controls: -Dedicated allergen storage locations throughout the facility. -Allergen Management training and GMP's for all employees. -Full wash, sanitization and inspection of all equipment and utensils, including employee gloves and aprons, between runs of products with different allergen profiles.																		
<b>VeganEgg™</b>																		
VeganEgg	Y	Y	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	Y	Y	N	N
*VeganEgg is made in a facility that processes allergens and may also be processed on a shared line with allergens. We understand the seriousness of allergen control, especially for an allergen-free product, so we have very strict allergen control procedures in place. -"No Allergen" products, like VeganEgg, are blended first on the Daily Schedule and are the only products/ingredients in the blending room. -Prior to blending, a test swab is taken of equipment to ensure no allergenic or non-allergenic residues are on the equipment. -Once blended, the finished product is transferred into specially marked totes and either separated in a non-allergen section of the warehouse or sent to packaging. -"No Allergen" products are packaged first on the Daily Schedule and are the only products being packed in the packaging room. -Every lot of finished VeganEgg is tested by an outside laboratory using protein-specific allergen testing for egg, soy, gluten, milk, and almond.																		
<b>Gluten-Free Breads</b>																		
Oat	N	N	N	N	N	Y	N	N	N	N	N	Y	N	N	N	Y	N	N
Millet	N	N	N	N	N	Y	N	N	N	N	N	Y	N	N	N	Y	N	N
Brioche	N	N	N	N	N	Y	N	N	N	N	N	Y	N	N	N	Y	N	N
*Our Gluten-Free Breads are made in our main facility on a dedicated line. We prevent cross-contamination with allergen-conscious storage controls and GMP's throughout the facility.																		
<b>Gluten-Free Tortillas</b>																		
Classic	N	N	N	N	N	N	N	N	N	N	N	Y	N	Y	N	N	N	Y
Chia & Flax	N	N	N	N	N	N	N	N	N	N	N	Y	N	Y	N	N	N	Y
*Our Gluten-Free Tortillas are made in a facility that processes limited allergens. We prevent cross-contamination with allergen-conscious storage controls and GMP's throughout the facility.																		