	Dairy t		Eggs		Mustard		Peanuts		Tree Nuts		Sesame		Soy		Sulfites (Naturally- Occurring In Vinegar)		Wheat/Gluten		Celery	
SHARED EQUIPMENT/IN FACILITY	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment Y = Coconut ONLY	In Facility Y = Coconut ONLY	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility
Vegenaise® Original	N	N	N	N	Υ	Υ	N	N	N	Υ	N	Υ	Y	Υ	Υ	Υ	N	N	Υ	Υ
Grapeseed Oil	N	N	N	N	Y	Y	N	N	N	Y	N	Y	Y	Y	Y	Y	N	N	Y	Y
Organic Soy-Free	N	N	N	N	Y	Y	N	N	N	Y	N	Y	Y	Y	Y	Y	N	N	N	Y
Reduced Fat	N	N	N	N	Υ	Υ	N	N	N	Υ	N	Y	Y	Υ	Υ	Υ	N	N	N	Υ
Organic Garlic Aïoli	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Υ
Vegenaise Gourmet®	N	NI	NI NI	N1	V	V	NI NI	NI	NI NI	V	V	V	V	V	V	V	NI NI		V	V
Chipotle Pesto	N N	N	N	N N	Y	Υ	N N	N N	N N	Y	Y	Y	Y	Υ	Y	Y	N N	N N	Y	Y
Roasted Garlic		N	N	N	Υ	Υ	N	N	N	Υ	Υ	Υ	Υ	Υ	Υ	Υ	N	Ν	Υ	Υ
BBQ Sriracha	N N	N N	N N	N N	Y	Y	N N	N N	N N	Y	Υ	Y	Y	Y	Y	Y	N N	N N	Y	Y
Tartar Sauce	N	N	N	N	Υ	Υ	N	N	N	Υ	Υ	Υ	Υ	Υ	Υ	Υ	N	N	Υ	Υ
Horseradish Sauce *Vegenaise is made in our main facility where only Mus	N Cooperation	N Covian	N Culfton as	N	Y	Y	N	N N N N N N N N N N N N N N N N N N N	N N	Y	Υ	Υ	Y	Υ	Υ	Y	N	N	Y	Υ
-Dedicated allergen storage locations throughout the f -Allergen Management training and GMP's for all empl -Full wash, sanitization and inspection of all equipment -Microbiological test of equipment and utensils after al -Protein-specific soy allergen swab testing prior to soy:	facility. loyees. and utens llergen cha	sils, includin angeovers t	g employee to ensure th	e gloves ar	nd aprons, I	between ru	uns of prod	ucts with dif			S.									
American	Υ	Υ	N	N	Υ	Υ	N	N	N	N	N	N	Υ	γ	N	N	Υ	Y	Υ	Υ
Provolone Mozzarella	Y	Y	N N	N	Y	Y	N	N	N N	N N	N	N N	Y	Y	N N	N	Y	Y	Y	Y
Mozzarella Garden Herb	Y	Y	N N	N N	Y	Υ	N	N N	N N	N N	N N	N	Y	Υ	N	N	Y	Y	Y	Y
Smoked Gouda	Y	Υ	N	N	Υ	Υ	N	N	N	N	N	N	Y	γ	N	N	Υ	Υ	Y	Υ
Pepper Jack Medium Cheddar	Y	Y	N N	N N	Y	Y	N	N N	N N	N N	N N	N N	Y	Y	N N	N N	Y	Y	Y	Y
Vegan Gourmet® Soy-Free Shreds													-					•		
Mozzarella Cheddar	N N	N N	N N	N N	N N	Y	N	N N	N N	Y	N N	Y	Y	Y	N N	Y	N N	N	N	Y
Fiesta Blend Pizzeria Blend	N N	N N	N N	N N	N N	Y	N N	N N	N N	Y	N N N	Y	Y	Y	N N	Y	N N	N N	N N	Y
Vegan Gourmet® Made with Organic Soy Mozzarella	Blocks N	N	N	N	N	Υ	N	N	Υ	Υ	N	Υ	Υ	Υ	N	Υ	N	N	N	Υ
Cheddar	N	N	Ν	Ν	N	Υ	N	N	Y	Υ	Ν	Υ	Y	Υ	Ν	Υ	N	Ν	N	Υ
Nacho Monterey Jack	N N	N N	N N	N N	N N	Y	N	N N	Y	Y	N N	Y	Y	Y	N N	Y	N N	N	N	Y
Dairy-Free Parmesan Shredded & Grated		IN	IN I	IN	IN	•	<u>I</u>	IN	Y	•	IN	Y	Y	Y	IN	Y	IN	IN	IN	Y
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