

	Dairy		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	Y	Y	N	N	N	Y	N	Y	Y	Y	Y	Y	N	N	Y	Y	
Grapeseed Oil	N	N	N	N	Y	Y	N	N	N	Y	N	Y	Y	Y	Y	Y	N	N	Y	Y	
Organic	N	N	N	N	Y	Y	N	N	N	Y	N	Y	Y	Y	Y	Y	N	N	Y	Y	
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	Y	Y	N	N	N	Y	N	Y	Y	Y	Y	Y	N	N	N	Y	
Organic Garlic Aioli	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Vegenaise Gourmet®																					
Chipotle	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Pesto	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Roasted Garlic	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
BBQ	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Sriracha	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Tartar Sauce	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Horseradish Sauce	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
*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.																					
Soy-Free Blocks & Slices																					
American	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	
Provolone	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	
Mozzarella	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	
Garden Herb	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	
Smoked Gouda	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	
Pepper Jack	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	
Medium Cheddar	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	
Vegan Gourmet® Soy-Free Shreds																					
Mozzarella	N	N	N	N	N	Y	N	N	N	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
Cheddar	N	N	N	N	N	Y	N	N	N	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
Fiesta Blend	N	N	N	N	N	Y	N	N	N	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
Pizzeria Blend	N	N	N	N	N	Y	N	N	N	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
Vegan Gourmet® Made with Organic Soy Blocks																					
Mozzarella	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
Cheddar	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
Nacho	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
Monterey Jack	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
Dairy-Free Parmesan Shredded & Grated																					
Parmesan	N	N	N	N	N	Y	N	N	N	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
*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.																					
Vegan Gourmet® Dips & Spreads																					
Sour Cream (Soy-Free)	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
Sour Cream (with Soy)	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
Cream Cheese	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	
*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.																					
Salad Dressings & Sauces																					
High Omega Vegan Ranch	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
High Omega Vegan Bleu Cheese	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Organic Vegan Caesar	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Organic Vegan Balsamic Vinaigrette	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Organic Vegan Miso Ginger	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Organic Vegan Italian Vinaigrette	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Organic Vegan Coleslaw	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Original Vegan Balsamic Vinaigrette	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Vegan Honey Mustard	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Vegan Thousand Island	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Vegan Creamy Garlic	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Vegan Lemon Herb	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Reduced Fat Vegan Balsamic Vinaigrette	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Reduced Fat Vegan Ranch	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Reduced Fat Southwestern Vegan Ranch	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
Spicy Vegan Balsamic Barbecue	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
*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.																					
VeganEgg™																					
VeganEgg	Y	Y	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	
*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.																					
Gluten-Free Breads																					
Oat	N	N	N	N	N	Y	N	N	N	Y	N	Y	N	N	N	Y	N	N	N	Y	
Millet	N	N	N	N	N	Y	N	N	N	Y	N	Y	N	N	N	Y	N	N	N	Y	
Brioche	N	N	N	N	N	Y	N	N	N	Y	N	Y	N	N	N	Y	N	N	N	Y	
*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.																					
Gluten-Free Tortillas																					
Classic	N	N	N	N	N	N	N	N	N	N	N	Y	N	Y	N	N	N	Y	N	N	
Chia & Flax	N	N	N	N	N	N	N	N	N	N	N	Y	N	Y	N	N	N	Y	N	N	
*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.																					