

	Dairy		Eggs		Mustard		Peanuts		Tree Nuts		Sesame		Soy		Sulfites (Naturally-Occurring In Vinegar)		Wheat/Gluten		Celery		Corn* (Not A Regulated Allergen)	
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	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	N	Y
Grapeseed Oil	N	N	N	N	Y	Y	N	N	N	Y	N	Y	Y	Y	Y	Y	N	N	Y	Y	N	Y
Organic	N	N	N	N	Y	Y	N	N	N	Y	N	Y	Y	Y	Y	Y	N	N	Y	Y	N	Y
Soy-Free	N	N	N	N	Y	Y	N	N	N	Y	N	Y	Y	Y	Y	Y	N	N	N	Y	N	Y
Reduced Fat	N	N	N	N	Y	Y	N	N	N	Y	N	Y	Y	Y	Y	Y	N	N	N	Y	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	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	Y	Y
Pesto	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y
Roasted Garlic	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y
Sriracha	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y
Tartar Sauce	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y
Horseradish Sauce	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y

*Our Vegenaise® is made in our main facility where only Mustard, Coconut, Sesame, Soy, Sulfites, Celery and Corn 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.

*Corn is not a regulated allergen so the allergen control systems in place do not apply to corn.

Dairy-Free Slices & Blocks																						
American	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	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	Y	Y
Mozzarella	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	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	Y	Y
Smoked Gouda	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	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	Y	Y
Medium Cheddar	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	Y	Y

Dairy-Free Shreds																						
Mozzarella	N	N	N	N	N	Y	N	N	N	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Cheddar	N	N	N	N	N	Y	N	N	N	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Fiesta Blend	N	N	N	N	N	Y	N	N	N	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Pizzeria Blend	N	N	N	N	N	Y	N	N	N	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y

Vegan Gourmet® Made with Organic Blocks																						
Mozzarella	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Cheddar	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Monterey Jack	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	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	Y	Y

*Our Dairy-Free Shreds, Vegan Gourmet® Made with Organic Blocks and Dairy-Free Parmesan are made in our main facility where only Mustard, Coconut, Sesame, Soy, Sulfites, Celery and Corn 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.

*Our Dairy-Free Slices and Blocks are produced in a facility where Dairy, Mustard, Soy, Gluten, Celery and Corn 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.

*Corn is not a regulated allergen so the allergen control systems in place do not apply to corn.

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	Y	Y
Cream Cheese (Soy-Free)	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Cream Cheese (with Soy)	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y

*Our Dairy-Free Sour Cream and Dairy-Free 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.

*Corn is not a regulated allergen so the allergen control systems in place do not apply to corn.

Salad Dressings																						
High Omega Vegan Ranch	N	N	N	N	Y	Y	N	N	N	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	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	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	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	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	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	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	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	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	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	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	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	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	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	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	Y	Y

*Our Salad Dressings are made in our main facility where only Mustard, Coconut, Sesame, Soy, Sulfites, Celery and Corn 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.

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VeganEgg™																						
VeganEgg™	Y	Y	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y

*Soy VeganEgg is made in a facility that processes allergens and may also be processed on a shared line with allergens. Cross-contamination is controlled with the following protocols:

- Dedicated allergen storage locations throughout the facility.
- Allergen management and GMP training 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.
- Prior to blending, a test swab is taken of equipment to ensure no allergenic or non-allergenic residues are on the equipment.
- Every lot of finished Soy VeganEgg is tested by an outside laboratory using protein-specific allergen testing for egg, soy, gluten, milk, and almond.

Gluten-Free Breads & Tortillas																						
Oat Bread	N	N	N	N	N	Y	N	N	N	Y	N	Y	N	N	N	Y	N	N	N	Y	Y	Y
Millet Bread	N	N	N	N	N	Y	N	N	N	Y	N	Y	N	N	N	Y	N	N	N	Y	Y	Y
Brioche Bread	N	N	N	N	N	Y	N	N	N	Y	N	Y	N	N	N	Y	N	N	N	Y	Y	Y
Classic Tortillas	N	N	N	N	N	N	N	N	N	N	N	Y	N	Y	N	N	Y	N	N	N	Y	Y
Chia & Flax Tortillas	N	N	N	N	N	N	N	N	N	N	N	Y	N	Y	N	N	Y	N	N	Y	N	Y

*Our Gluten-Free Breads are made in our main facility on a dedicated line with no allergens, and 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.

*Corn is not a regulated allergen so the allergen control systems in place do not apply to corn.

Dairy-Free Yogurts																						
Plain	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Vanilla Bean	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Strawberry	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Peach	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Cherry	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Raspberry	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Strawberry Rhubarb	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Piña Colada	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Key Lime	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Blueberry	N	N	N	N	N	Y	N	N	Y	Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y

*Our Dairy-Free Yogurts are made in our main facility where only Mustard, Coconut, Sesame, Soy, Sulfites, Celery and Corn 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.

*Corn is not a regulated allergen so the allergen control systems in place do not apply to corn.