

	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	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y
Grapeseed Oil	N	N	N	N	Y	Y	N	N	N	*Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	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	N	Y	N	Y	N	N	N	Y	Y	Y
Cheddar	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y
Fiesta Blend	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y
Pizzeria Blend	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y

Vegan Gourmet® Made with Organic Blocks																							
Mozzarella	N	N	N	N	N	Y	N	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	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	N	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																						
Dairy-Free Sour Cream	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y
Dairy-Free Cream Cheese	N	N	N	N	Y	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.
 *Corn is not a regulated allergen so the allergen control systems in place do not apply to corn.

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

*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, gluten, milk, and almond.
 *Corn is not a regulated allergen so the allergen control systems in place do not apply to corn.

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

*Our Gluten-free breads and Gluten-free tortillas are 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 to prevent cross contamination.
 -Color-coded equipment, containers and/or utensils are designated for allergen use.
 -No Allergen products are scheduled first on the daily schedule whenever possible.
 -Full cleaning, sanitization and inspection of equipment between runs of products with different allergen profiles.
 -For Gluten-free breads, a test swab is taken of equipment to ensure no allergenic or non-allergenic residues are on the equipment after an allergen cleaning. Every lot of product is tested by an outside laboratory using protein-specific allergen testing for for Egg, Milk, Gluten, Almond, and Soy.
 *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.