

	Dairy		Eggs		Mustard		Peanuts		Tree Nuts		Sesame		Soy		Sulfites (Naturally-Occurring in Vinegar)		Wheat/Gluten		Celery		Corn* (Not A Regulated Allergen)		Fish/Shellfish	
SHARED EQUIPMENT/IN FACILITY	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment *V= Coconut ONLY	In Facility *V= 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	Shared Equipment	In Facility
<b>Vegenaise®</b>																								
Original	N	N	N	N	Y	Y	N	N	N	*Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y	N	N
Grapeseed Oil	N	N	N	N	Y	Y	N	N	N	*Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y	N	N
Organic	N	N	N	N	Y	Y	N	N	N	*Y	N	Y	Y	Y	Y	Y	N	N	Y	Y	N	Y	N	N
Soy-Free	N	N	N	N	Y	Y	N	N	N	*Y	N	Y	Y	Y	Y	Y	N	N	N	Y	N	Y	N	N
Reduced Fat	N	N	N	N	Y	Y	N	N	N	*Y	N	Y	Y	Y	Y	Y	N	N	N	Y	N	Y	N	N
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	N	N
Avocado Oil	N	N	N	N	Y	Y	N	N	N	*Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y	N	N
<b>Vegenaise Gourmet®</b>																								
Chipotle	N	N	N	N	Y	Y	N	N	N	*Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y	N	N
Pesto	N	N	N	N	Y	Y	N	N	N	*Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y	N	N
Roasted Garlic	N	N	N	N	Y	Y	N	N	N	*Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y	N	N
Sriracha	N	N	N	N	Y	Y	N	N	N	*Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y	N	N
Tartar Sauce	N	N	N	N	Y	Y	N	N	N	*Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y	N	N
Horseradish Sauce	N	N	N	N	Y	Y	N	N	N	*Y	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y	N	N
*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.																								
<b>Dairy-Free Slices &amp; Blocks</b>																								
American	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	Y	Y	N	N
Provolone	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	Y	Y	N	N
Mozzarella	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	Y	Y	N	N
Garden Herb	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	Y	Y	N	N
Smoked Gouda	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	Y	Y	N	N
Pepper Jack	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	Y	Y	N	N
Medium Cheddar	Y	Y	N	N	Y	Y	N	N	N	N	N	N	Y	Y	N	N	Y	Y	Y	Y	Y	Y	N	N
<b>Dairy-Free Shreds</b>																								
Mozzarella	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y	N	N
Cheddar	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y	N	N
Fiesta Blend	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y	N	N
Pizzeria Blend	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y	N	N
<b>Vegan Gourmet® Made with Organic Blocks</b>																								
Mozzarella	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
Cheddar	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
<b>Dairy-Free Parmesan Shredded &amp; Grated</b>																								
Parmesan	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y	N	N
<b>Dairy-Free Feta Crumbles</b>																								
Feta	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y	N	N
*Our Dairy-Free Shreds, Vegan Gourmet® Made with Organic Blocks, Dairy-Free Parmesan and Dairy-Free Feta Crumbles 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.																								
<b>Dips &amp; Spreads</b>																								
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	N	N
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	N	N
*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.																								
<b>Salad Dressings</b>																								
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	N	N
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	N	N
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	N	N
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	N	N
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	N	N
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	N	N
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	N	N
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	N	N
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	N	N
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	N	N
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	N	N
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	N	N
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	N	N
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	N	N
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	N	N
*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.																								
<b>VeganEgg™</b>																								
VeganEgg™	Y	Y	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	N	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.																								
<b>Gluten-Free Breads &amp; Tortillas</b>																								
Oat Bread	N	Y	Y	Y	N	N	N	N	Y	Y	N	Y	Y	Y	N	N	N	N	N	N	Y	Y	N	N
Millet Bread	N	Y	Y	Y	N	N	N	N	Y	Y	N	Y	Y	Y	N	N	N	N	N	N	Y	Y	N	N
Classic Tortillas	N	Y	N	N	N	N	N	N	*Y	*Y	N	N	Y	Y	N	N	Y	Y	N	N	N	Y	N	N
Chia & Flax Tortillas	N	Y	N	N	N	N	N	N	*Y	*Y	N	N	Y	Y	N	N	Y	Y	N	N	N	Y	N	N
*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.																								
<b>Dairy-Free Yogurts</b>																								
Plain	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
Vanilla Bean	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
Strawberry	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
Peach	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
Cherry	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
Raspberry	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
Strawberry Rhubarb	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
Piña Colada	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
Key Lime	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
Blueberry	N	N	N	N	N	Y	N	N	*Y	*Y	N	Y	Y	Y	N	Y	N	N	N	Y	Y	Y	N	N
*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.																								