

	Dairy		Eggs		Mustard		Peanuts		Tree Nuts		Sesame		Soy		Sulfites (Naturally-Occurring In Vinegar & Onion)		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 *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	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
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
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
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
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	N	N	N	N	Y	Y	N	N	N	*Y	N	Y	Y	Y	Y	Y	N	N	Y	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
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
*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 Finely Shredded Cheese</b>																								
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
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
<b>Dairy-Free Shredded Cheese</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
Italian 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>Dairy-Free Cheese Slices</b>																								
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
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
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
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
<b>Dairy-Free Specialty Cheese</b>																								
Parmesan Shredded	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y	N	N
Parmesan Grated	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y	N	N
Feta Crumbles	N	N	N	N	N	Y	N	N	N	*Y	N	Y	N	Y	N	Y	N	N	N	Y	Y	Y	N	N
Bleu Cheese Crumbles	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 Cheese Blocks</b>																								
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
Mozzarella Made With Organic Soy	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 Finely Shredded Cheese, Shredded Cheese, Specialty Cheese, and Mozzarella Made With Organic Soy Cheese Block 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 Cheese Slices and Dairy-Free Mozzarella Cheese Block 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>SuperMac™</b>																								
Cheezy Carrot	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
Creamy Caulifredo	Y	Y	Y	Y	Y	Y	N	N	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y	Y
* The SuperMac is manufactured in a different facility than our other products. SuperMac 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: -Sauce Packet Manufacturing: Dedicated allergen storage locations throughout the facility. Full wash, sanitization of all equipment and utensils between allergens. Allergen specific swabbing is conducted monthly. Each lot of sauce is tested for milk, egg, and soy allergen. -Box with pasta: Dedicated allergen storage locations throughout the facility. Filled on same line with tree nuts (almond, pecan, pine nuts, and walnuts), soy, and dairy. Allergen swab conducted on equipment at every allergen changeover.																								
<b>Salad Dressings</b>																								
High Omega 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
Organic 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
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
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
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
Dairy-Free 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 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
*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>Breakfast</b>																								
Rocket Cakes® Pancake & Waffle Batter	Y	Y	Y	Y	N	Y	N	N	Y	Y	Y	Y	Y	Y	N	Y	Y	Y	Y	Y	Y	Y	Y	Y
VeganEgg™	Y	Y	Y	Y	N	N	N	N	Y	Y	Y	Y	Y	Y	N	Y	Y	Y	Y	Y	Y	Y	Y	Y
*VeganEgg™ and Rocket Cakes® Pancake & Waffle Batter 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. -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, almond and fish. -Every lot of Rocket Cakes® is tested by an outside laboratory using protein-specific allergen testing for egg, gluten, milk, almond and fish before finishing production in a facility that does not contain said allergens. *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.																								