

	Dairy		Eggs		Mustard		Peanuts		Tree Nuts		Sesame		Soy		Sulfites		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
Vegenaise®																								
Original	N	N	N	N	Y	Y	N	N	N	*Y	N	N	Y	Y	N	N	N	N	N	Y	Y	Y	N	N
Avocado Oil	N	N	N	N	Y	Y	N	N	*Y	*Y	N	N	Y	Y	N	N	N	N	N	Y	Y	Y	N	N
Soy-Free	N	N	N	N	Y	Y	N	N	*Y	*Y	N	N	Y	Y	N	N	N	N	N	Y	N	Y	N	N
Grapeseed Oil	N	N	N	N	Y	Y	N	N	N	*Y	N	N	Y	Y	N	N	N	N	N	Y	Y	Y	N	N
Reduced Fat	N	N	N	N	Y	Y	N	N	N	*Y	N	N	Y	Y	N	N	N	N	N	Y	N	Y	N	N
Organic	N	N	N	N	Y	Y	N	N	N	*Y	N	N	Y	Y	N	N	N	N	N	Y	N	Y	N	N
Chipotle	N	N	N	N	Y	Y	N	N	*Y	*Y	N	N	Y	Y	N	N	N	N	N	Y	Y	Y	N	N
<p>Our Vegenaise® is made in our main facility where only Mustard, Coconut, Soy, Celery and Corn are present. We prevent cross-contamination with the following controls:</p> <ul style="list-style-type: none"> - 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 and protein residue swab test of equipment and utensils after allergen changeovers to ensure that all food residue was removed during cleaning. <p>*Corn is not a regulated allergen so the allergen control systems in place do not apply to corn.</p>																								

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	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	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	Shared Equipment	In Facility	
Dairy-Free Shredded Cheese																									
Mozzarella	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
Cheddar	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
Dairy-Free Cheese Slices																									
Smoked Gouda	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
American	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
Provolone	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
Pepper Jack	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
Mozzarella	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
Cheddar	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
Dairy-Free Specialty Cheese																									
Parmesan Shredded	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
Parmesan Grated	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
Feta Crumble	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
Bleu Cheese Crumbles	N	N	N	N	N	Y	N	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N

*Our Dairy-Free Cheeses are made in our main facility where only Mustard, Coconut, Soy, Celery, and Corn are present. We prevent cross-contamination with the following controls:

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- 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 and protein residue swab test of equipment and utensils after allergen changeovers to ensure that all food residue was removed during cleaning.

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

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Salad Dressings

High Omega Ranch	N	N	N	N	Y	Y	N	N	N	*Y	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	N	N
Organic Caesar	N	N	N	N	Y	Y	N	N	N	*Y	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	N	N
Thousand Island	N	N	N	N	Y	Y	N	N	N	*Y	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	N	N
Honey Mustard	N	N	N	N	Y	Y	N	N	N	*Y	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	N	N
Dairy-Free Bleu Cheese	N	N	N	N	Y	Y	N	N	N	*Y	N	N	Y	Y	N	N	N	N	Y	Y	Y	Y	N	N

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Dips & Spreads

Dairy-Free Sour Cream	N	N	N	N	N	Y	N	N	*Y	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N
Dairy-Free Cream Cheese	N	N	N	N	N	Y	N	N	N	*Y	N	N	N	Y	N	N	N	N	N	Y	Y	Y	N	N

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