



All of our ingredients are clearly labeled on each packaging. Production of non-nut products occurs Monday through Wednesday at our facilities. Nut containing products are produced on Thursday and Friday and may run over in the weekend if necessary. Once the last item for the week is produced, the processing line is taken apart (equipment is broken down). A sanitation wash down is done on the equipment and utensils, using a special soaping agent geared to removing residue. Our production lines must pass our peanut protein residue swab testing, ATP-food residue swab testing and visual inspection prior to running any other product.

Kimberly Price Bacote
Corporate QA Manager – Product Quality/Customer Concerns

Updated: 8/14/2012

