

Ener-G Foods, Inc. is a wheat-free, gluten-free, dairy-free, peanut free, tree-nut free and kosher certified facility. The company has three separately owned production lines. All products manufactured by Ener-G Foods, Inc. are subject to our HACCP program. This program is in addition to current Good Manufacturing Processes required by the federal and state governments. The HACCP (Hazard Analysis and Critical Control Point) program identifies critical points in production operations that inherently lend (even minutely) itself to contamination issues (including cross-contamination), food safety issues, etc. Even though this program is not required for bakeries, the company believes that by being a HACCP compliant facility, all risks of cross contamination, or even any food safety issue will be completely eliminated. Our food safety programs for all three production lines require us to clean, sanitize, and inspect after each and every product is run through the line. In addition, the equipment utilized by the company is designed for multiple products. Even with this program, the company would like to disclose any of the top 9 allergens that are used on each of the production lines.

#### Dry Mix Line:

Ener-G Foods' dry mix line is wheat-free, gluten-free, dairy-free, peanut-free, soy-free, and tree-nut-free.

#### Bakery:

The bakery production line uses Egg Powder and Dry Whole Eggs for a limited number of products. These products are produced on separate equipment (pans, bowls, etc) and are separated when not in use. The only common equipment for these known allergens and other products are the ovens. The food product is never in contact with the oven at any time.

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#### Snack Foods Line:

The snack food line produces our pretzels and in the future, other snack items. This production line is in Pennsylvania. The snack food line also produces pretzels with sesame seeds and poppy seeds.