

All Miss Roben's mixes are made & packaged in our own DEDICATED PLANT with NO Wheat, Gluten, Barley, Rye, Oats (unless certified as Gluten-Free) Dairy, Casein, Whey, Lactose, Peanut (including Lupine), Tree Nuts, Egg, Fish, Seafood, Sesame, or Soy\* (except soy lecithin present in one pre-made chocolate chip that is hand bagged in another room to prevent cross contamination). Our ingredient suppliers are carefully selected for the same allergen purity, GMO-free status, & sulfite-free status whenever possible. Staff has extensive allergen education & utilizes strict allergen protocols for manufacturing & cleaning to minimize risk of cross contact with any ingredients we use. Currently we only test for the presence of wheat and gluten allergens but plans are underway to provide testing of other allergens in the near future.

Risk of cross contact with any other ingredients used in our plant is minimized by only allowing one mix/ingredient to be prepared or packaged at a time. All equipment & rooms are extensively cleaned each & every time there is any change in ingredients. Any yeast found in our mixes are prepackaged & always optional (they can be safely omitted from any of our mixes without further modifications with excellent results). Our yeast is derived using one of 3 potential sources, currently beet or cane molasses, but in future may be corn too, & may contain ascorbic acid (potentially from corn). Xanthan when used is potentially processed using corn syrup. Items from other manufacturers we sell remain PREPACKAGED & kept in our separate warehouse away from our mixes & ingredients. The salt used in any of our mixes is free of iodine & corn. At this time negligible amounts of sulfites are used in processing our potato and tapioca starches. We are working to find sulfite-free suppliers for these ingredients.