

Spectrum's culinary and essential oils share common filler equipment with our Wheat Germ Oil. Although gluten is found in seed fiber and not in seed oil, Spectrum's Wheat Germ Oil is raw and unrefined, and thus carries with it the possibility of minute or trace amounts of gluten in the oil. We take every precaution to prevent cross-contamination between oils, including comprehensive cleaning between the processing of each product. Spectrum bottles several different nut oils, such as our Peanut, Walnut, Almond, Toasted Hazelnut and Toasted Walnut Oils. These oils come to us already pressed, ready to be bottled—meaning that the actual nut or fiber from the nut is not present in our manufacturing plant. However, the nut oils, as well as other oils we bottle in our manufacturing plant, do share an immediate finishing filling line and filler with our flaxseed oil. To prevent any cross contamination, Spectrum thoroughly flushes the filling lines and filler between the bottling of our different types of oils. In addition, we also flush many pounds of the new oil to be bottled through the lines and filler before actually bottling the new oil. Spectrum has never had an allergy problem arise from the use of its oils. However, some of our oils do share equipment with that which has been used to process nut oils.