

ALLERGEN INFORMATION

THE FINISHED PRODUCT: YUMMA AVOCADO ALMONDMILK

| Component | Present in | Present in | Present in the | Comments; if |
|--|------------|--------------|----------------|-------------------|
| | product | other | same | answered yes to |
| | | products | manufacturing | any column (List |
| | | manufactured | plant | specific allergen |
| | | on the same | | or ingredient |
| | | line | | name) |
| Milk or its derivatives, e.g., milk caseinate, whey and | NO | NO | NO | |
| yogurt powder etc. | | | | |
| Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts | YES* | YES* | YES * | Almond * |
| (filberts), macadamia nuts, pecans, pine nuts (pinyon, | | | | |
| pinon), pistachios and walnuts or their derivatives, e.g., | | | | |
| nut butters and oils etc. | | | | |
| Sesame or its derivatives, e.g., paste and oil etc | NO | NO | NO | |
| Eggs or its derivatives, e.g., frozen yolk, egg white powder | NO | NO | NO | |
| and egg protein isolates etc. | | | | |
| Fish or its derivatives, e.g., fish protein, oil and extracts | NO | NO | NO | |
| Crustaceans (including crab, crayfish, lobster, prawn and | NO | NO | NO | |
| shrimp) and Shellfish (including snails, clams, mussels, | | | | |
| oysters, cockle and scallops) or their derivative, e.g., | | | | |
| extracts etc. | | | | |
| Soy or its derivatives, e.g., lecithin, oil, tofu and protein | NO | YES* | YES* | Soy liquid base* |
| isolates etc. | | | | |
| Wheat, triticale, gluten or their derivatives, e.g., flour, | NO | NO | NO | |
| starches and brans etc. Includes other wheat varieties | | | | |
| such as spelt, durum, kamut, emmer etc. | | | | |
| Mustard or its derivatives, e.g., mustard seeds, mustard | NO | NO | NO | |
| flour, ground mustard, prepared mustard etc. | | | | |
| Sulphites, e.g., sulphur dioxide and sodium | NO | NO | NO | |
| metabisulphites etc. | | | | |
| Celery and products thereof | NO | NO | NO | |
| Colors (FD&C Yellow #5, FD&C Yellow #6) | NO | NO | NO | |

^{*}Allergen clearance protocols are in place when changing from one allergenic product to another and from allergenic products to non-allergenic products.

Any change in allergen status of this product, whether it is through changes in ingredient formulation or processing aids will prompt customer notification.