



FOOD ALLERGENS & CROSS-CONTAMINATION INFO:

Allergen	Present in Products	Present In Facility	Shared Equipment	Cross-Contamination Prevention Process
Gluten/Wheat	NO	NO	NO	None present at Facility. GFCO gluten-free Certified to guarantee 10ppm gluten or less. Ingredients LOT tested with Glutox Pro testing system. Grains harvested, cleaned and dehulled on gluten-free dedicated equipment and milled and packaged in gluten-free dedicated mill.
Milk (butter)	NO	YES	NO	Happy Campers products are made on equipment dedicated to only Happy Campers (pans, oven racks, cooling racks, dough depositor, bread slicer, bun slicer, etc.). Only Happy Campers products are ever produced in a single day, with a full facility clean up before and afterwards. Mixer Bowl and table surfaces are shared. They are thoroughly cleaned, sanitized and surface tested with Hygiena’s AllerSnap Protein Residue Test to ensure allergen residue has been removed effectively.
Eggs	NO	YES	NO	
Tree nuts (almonds, pecans)	NO	YES	NO	
Coconut	NO	YES	NO	
Sesame	NO	YES	NO	
Peanut	NO	NO	NO	
Fish	NO	NO	NO	None present at Facility
Shellfish	NO	NO	NO	None present at Facility
Soy	NO	NO	NO	None present at Facility
Sunflower	NO	YES	YES	Bread with Sunflower seeds always baked on separate days with a full facility clean-up afterwards, thus eliminating dough residue in other bread flavors.
Mustard	NO	NO	NO	None present at Facility