

Allergen Awareness

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EGGS – Eggs contain lecithin which is used as an emulsifier. Our base ice creams are NOT made with eggs, but eggs are ingredients in the baked goods found in such flavors as:

Apple Pie	Brownie Delight	Key Lime Pie	Kooky Monstah
S'Mores	Whoopie Pie		
Products: Blueberry Pie	Brownies Cookies	Crepes	Whoopie Pies

WHEAT

GLUTEN, which is generally found in wheat, rye, barley, or its by-products.

SOY Lecithin is often used as emulsifier in these products and others. Therefore, assume if a product has wheat, rye, or barley, it has gluten and will probably also have soy. These flavors include:

Beer Breathe	Cookie Butter	Honey Graham	Salted Pretzel
Biscotti	Cookie Dough	Key Lime Pie	S'more's
Blueberry Cheesecake	Cookies and Cream	Lemon Ginger	Strawberry Cheesecake
Brownie Delight	Coffee	Mint Cookie	Tiramisu
Cake Batter	Grape Nut	Mud Flats	Whoopie Pie
Coffee Oreo	Heath		
Products: Blueberry Pie	Brownies Cookies	Crepes	Whoopie Pies Plain, Sugar and Waffle Cones

SOY – Assume that in addition to those flavors having wheat, rye, or barley, many of our flavors will have soy. Soy is used as an emulsifier and will appear often on a label as an ingredient called **Soy Lecithin**, which basically helps the fat molecules to stay small and the fat and water to play nice together. *(Even in dry goods!)* This is what eggs do. It is the lecithin in the egg that enhances creaminess by working with the fat and water.

Many candies have soy, when in the ice cream or as a topping. **Soy is so common an ingredient that if you have a concern, it is best to inquire specifically when ordering.**