



Rich's Allergen List

Category	Item	Milk	Soy	Wheat	Gluten	Peanut	Tree Nuts	Sesame	Shellfish	Egg	Fish	
Stick Novelties	Strawberry Shortcake	✓	✓	✓	✓							
	Chocolate Crunch Cake	✓	✓	✓	✓							
	Rich Bar	✓	✓									
	Crumbled Cookie Bar	✓	✓	✓	✓							
	Orange Cream bar	✓										
	Fudge Frenzy	✓										
	Sour Swell Cherry	✓										
	Cotton Candy Twirl											
	Savagely Sour Cherry											
	Savagely Sour Blue Raspberry											
	Cool Watermelon											
	Bubble Gum Bar											
	Frozen Fruit Punch											
Cones	Crumbled Cookie Cone	✓	✓	✓	✓							
	Vanilla and Chocolate Swirl Cone	✓	✓	✓	✓							
	Birthday Cake Cone	✓	✓	✓	✓							
Sandwiches	Grande Vanilla Sandwich	✓	✓	✓	✓							
	3oz Vanilla Sandwich	✓	✓	✓	✓							
Cyclones	Sour Cyclone	✓										
	Cherry Cyclone	✓										
	Watermelon Cyclone	✓										
3oz Cups	Vanilla Cup	✓										
	Strawberry Cup	✓										
	Chocolate Cup	✓										
	Vanilla-Chocolate Cup	✓										
Insulated Cups	Cookies and Cream Avalanche	✓	✓	✓	✓							
Squeeze ups	Rainbow Polar Pole	✓										

Last updated: 11/5/2020



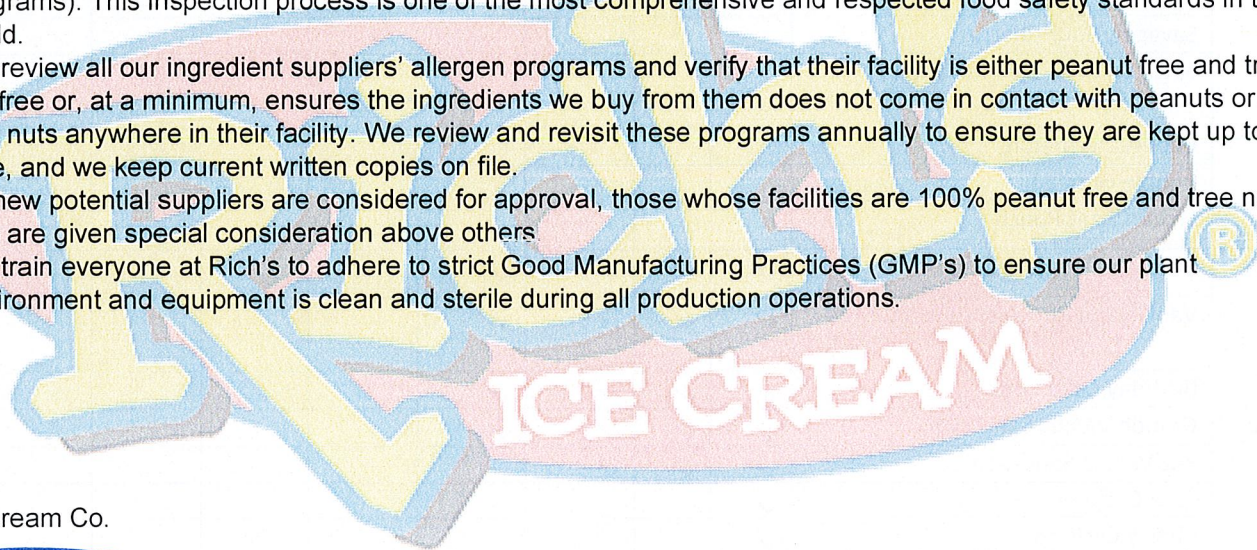
Safer, Smarter Snacking



Nut Free Statement

Rich Ice Cream maintains a 100% peanut free and tree nut free facility. Protocols which allow us to maintain this environment include:

1. We do not allow peanuts or tree nuts anywhere on site at our facility. This includes everything from the ingredients we buy to the snacks stock in the vending machines, to employee lunches.
2. We employ a strict Allergen Control Program. This program includes cleaning and sanitizing our facility and product production lines daily and using microbial and allergen swabs to verify that our equipment is completely **"allergen free"** prior to use.
3. We require all our ingredient suppliers to undergo and pass an annual, independent, third party audit of their facility to ensure they are complying with the Global Food Safety Initiative standards (to include strict allergen programs). This inspection process is one of the most comprehensive and respected food safety standards in the world.
4. We review all our ingredient suppliers' allergen programs and verify that their facility is either peanut free and tree nut free or, at a minimum, ensures the ingredients we buy from them does not come in contact with peanuts or tree nuts anywhere in their facility. We review and revisit these programs annually to ensure they are kept up to date, and we keep current written copies on file.
5. As new potential suppliers are considered for approval, those whose facilities are 100% peanut free and tree nut free are given special consideration above others.
6. We train everyone at Rich's to adhere to strict Good Manufacturing Practices (GMP's) to ensure our plant environment and equipment is clean and sterile during all production operations.



Rich's Ice Cream Co.

A handwritten signature in blue ink, appearing to read "Michaela Durham", is written over a horizontal line.

Michaela Durham

Quality Assurance Manager

Date of signature: 12/11/2020