

## Notice Regarding Dietary Restrictions & Allergens

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Our team understands how crucial it is for our customers with dietary restrictions, allergies, and Celiac Disease to be able to safely shop and consume our product. As such, our food preparation and packaging are carefully planned to aid in the avoidance of cross-contamination.

Here's what you can expect from Summit Meats & Sausage Ltd. in this regard:

- ✂ Products that are processed with known Gluten contaminants (spices, mixes, wheat, etc.) are run through our equipment AFTER product that should not contain any Gluten.
- ✂ Equipment used to process these products has been thoroughly washed and disinfected in accordance with Public Health and Safety guidelines after use. We do not share equipment/tools between product that may contain Gluten without first ensuring it has been properly cleaned (this aids in eliminating, but does not fully remove the chance for cross-contamination).
- ✂ Our team is aware of all ingredients that go into our product and can provide full ingredient lists as needed.
- ✂ We are not a certified Gluten Free facility and we do process product with Gluten in the building. We do our best to ensure that product containing gluten is labelled.
- ✂ Products that contain common allergens (mustard, nuts, soy, etc.) are labelled on our packages as well.