

I would like to first of all thank you for your interest in our SunButter® products. To answer your question about soy I will have to explain our current process so you can make your decision on using our products using your best judgment.

The only step of our processing that shares equipment with soy is the roasting step. This is the very first step of our process. The sunflower seed used to make sunflower is never roasted together with soy and there is a thorough cleanout process in between roasting soy and sunflower. The cleanout involves pressure washing with 180 degree water. Therefore the likeliness of any trace amount of soy being present in our SunButter® is very small, but there still is a chance of contamination because of the shared equipment.

Once the roasting is completed the sunflower is then processed (ground) into SunButter® on our equipment here which ONLY processes sunflower seed. All of our processing facilities are completely Peanut and Tree-nut free.

We also receive a fair number of questions about the mixed tocopherols which we add to our SunButter products. This is a soy based vitamin E which accounts for less than 1% of the ingredients in our product which is added to extend shelf life. While being derived from soy, it is a highly refined vitamin E with all of the proteins being removed. The proteins are the source of just about all food allergy concerns. Any trace amount of soy contamination would be derived from shared equipment, not the tocopherols being added.

This is our current process that I have explained. I hope this information helps you to make an informed decision on whether or not you will use our SunButter® products.