

Updated Allergen Disclosure on Girl Scout Cookie™ Packaging (2020–2021)



For the 2020-21 season, Little Brownie Bakers updated the precautionary allergen disclosure on its Girl Scout Cookie packaging labels. All packaged foods in the U.S. including Girl Scout Cookies are required to identify any of the top 8 food allergens present as ingredients either in the ingredients list or through a “Contains” statement. A precautionary allergen disclosure (“Manufactured in a shared facility with” statement) was added to our labels to declare the presence of allergens in the bakery where Girl Scout Cookies are made. This update was made to continue to prioritize safety and to be transparent and sensitive to the needs of our customers. Little Brownie Bakers confirms that customers will be buying the same cookies they know and love—and purchase year after year—with no changes made to the manufacturing process.

Why was a precautionary allergen statement added to the label?

All packaged foods in the U.S. including Girl Scout Cookies are required to identify any of the top 8 food allergens present as ingredients either in the ingredients list or through a “Contains” statement. A precautionary allergen disclosure (“Manufactured in a shared facility with” statement) was added to our labels to declare the presence of allergens in the bakery where Girl Scout Cookies are made. This update was made to continue to prioritize safety and to be transparent and sensitive to the needs of our customers.

What is the process for sanitizing lines/preventing cross-contact in the bakeries?

All Girl Scout Cookies are baked in state-of-the-art facilities operating under good manufacturing practices in order to prevent cross-contact of ingredients. All Little Brownie products and manufacturing facilities that produce Girl Scout Cookies undergo a comprehensive assessment and qualification to ensure compliance to FDA guidelines. Girl Scout Cookies from Little Brownie Bakers are baked on a production line that is thoroughly cleaned between production runs and tested to make sure the line is free of allergens.

Has the manufacturing process for Toffee-tastic® changed?

No. Customers will be buying the same Toffee-tastic Girl Scout Cookies they know and love—and purchase year after year—with no changes made to the manufacturing process.

How is Toffee-tastic Certified Gluten Free if it is made in a bakery with wheat?

All gluten-containing formulas and ingredients are segregated from Toffee-tastic using good manufacturing practices. The production line has a designated mixer for gluten-free and the entire process is segregated from the other areas in the bakery when Toffee-tastic is in production. Toffee-tastic cookies baked by Little Brownie Bakers have been Certified Gluten-Free by the National Sanitation Foundation (NSF), a third-party organization that verifies through testing of the production line and the finished product that the cookies meet FDA guidelines for labeling them gluten-free. Toffee-tastic cookies are baked on a production line that is cleaned between production runs and tested to make sure the line is free of gluten. The NSF Gluten-Free Certification seal appears on the side of the Toffee-tastic package. For more information, visit the [NSF website](#).

What is the process for sanitizing lines/preventing cross-contact in the bakery where Toffee-tastic is made?

All gluten-containing formulas and ingredients are segregated from Toffee-tastic using good manufacturing practices. All Little Brownie products and manufacturing facilities that produce gluten-free products including Toffee-tastic Girl Scout Cookies undergo a comprehensive assessment and qualification to ensure compliance to regulations regarding gluten-free designated foods. Little Brownie is certified annually while Toffee-tastic cookies are in production by the National Sanitation Foundation (NSF). The production line is cleaned, a new belt is installed, and the production line is tested by NSF to make sure it is free of gluten. NSF also tests the finished product at their third-party labs for confirmation of gluten-free levels before providing certification. The NSF Gluten-Free Certification seal appears on the side of the Toffee-tastic package. For more information, visit the [NSF website](#).