

Are there GMO's in your desserts and how do you test for them?

Since our 2013 milestones, we have eliminated GMO's from key ingredients, throughout our entire bakery making our desserts free of GMO's except for a few that use branded candies. All desserts in our Manifesto product line are free of GMO's.

Non-GMO- The terms "NON-GMO" and "GMO Free" mean that the ingredients do not contain genetically modified organisms created through bioengineering and are free of genetically modified or engineered DNA. Food in its purest, unadulterated form. While there is currently no mandated tolerance level for gmo's in the US, we hold ourselves to the highest standard available via lab testing. All of our Manifesto desserts have been sent to a 3rd party laboratory for analysis and all test negative for GMO components to .01%

We choose to use ingredients that are not genetically modified. If a crop is at "high risk" of being genetically modified, such as corn, soy and sugar beet, we source the non-genetically modified version and obtain statements and documentation from our Suppliers. We regularly conduct voluntary testing to ensure, to the best of our knowledge, that our products and ingredients do not contain any genetically modified materials. All current analysis documents can be found on our website.

Are there trans fats in your products?

Sweet Street desserts do not use trans fats or partially hydrogenated oils. There are no trans fats in any of our products.

Are your desserts Kosher?

Our products are kosher and certified kosher for a few products. Click here for a copy of our Kosher Letter.

Do you offer any Gluten Free desserts on your website?

Our Gluten Free products are certified gluten-free by NSF. Our other products are gluten-free based on ingredient composition for use with a gluten-free lifestyle choice. They are produced in a facility that uses wheat in other products, therefore are not suitable for a medically necessary gluten-free diet.

Is Allergen information available for your products?

We have an allergen statement for each product on our website and the allergen information can be found on each dessert's product detail page, simply click on Product Details.

Sweet Street desserts are manufactured in a facility that processes nuts/peanuts.

Where are your desserts made?

Our desserts are manufactured in our Greenville, SC bakery location.

Where do I get ingredient and handling information for your desserts?

To get the ingredient statements and handling information, you can access tipsheets from the product page. Simply click on Product Details, a document will open in another browser that contains all ingredient, nutritional and handling information.

You can view the grid below for a basic overview of handling instructions for our desserts. All desserts are best kept covered in refrigerator away from the door and from foods with strong odors. If dessert is shrink-wrapped, always remove prior to defrosting.

	Defrost - Refrigerated	Defrost - Room Temp	Shelf Life - Refrigerated	Shelf Life - Room Temp
Bars/ Bundts	6-8 hours	1 hour	5 days (covered)	3 days (covered)
Cakes	6-8 hours	4 hour	4 days (covered)	2 hour
Cheescakes	6-8 hours	4 hour	7 days (covered)	2 hour
Cupcakes	4 hour	1 hour	5 days (covered)	3 days (covered)
Pies	6-8 hours	1 hour	2 days (covered)	1 hour