

## **HISTORY OF GLUTEN-FREE/WHEAT-FREE AT GREAT HARVEST BREAD CO.**

### **-HOW DID GREAT HARVEST BREAD CO. GET STARTED MAKING GLUTEN-FREE/WHEAT-FREE BREAD?**

*Great Harvest Bread Co. has always been known as your whole grains bread headquarters. Several years ago, we had many customers who had been recently diagnosed with Celiac Disease. They loved our bread, but could not eat it anymore due to the gluten content. We started investigating how we could serve these customers and came up with the idea of gluten-free/wheat-free bread.*

### **-WHAT ARE YOUR STANDARDS FOR MAKING GLUTEN-FREE PRODUCTS?**

*The United States Department of Agriculture AND the Federal Drug Administration have established standards for labeling gluten-free products. Great Harvest Bread Co. Gluten-Free products are below those national guidelines. In addition, we are working with local Celiac associations to cater our products to their specific standards and needs.*

### **-HOW DOES GREAT HARVEST BREAD CO. PREVENT CROSS-CONTAMINATION IN THEIR PRODUCTS?**

*We only make our gluten-free products at our West Omaha bakery where we never grind or process any of our regular wheat products. Our gluten-free baker is the only person who handles the ingredients and gluten-free products. She is extremely stringent in not only handling the ingredients, but in sanitation as well. We understand the necessity to avoid cross-contamination and have implemented the highest standards to maintain that goal. Even with all this said, we still urge each individual to proceed with their usual caution when dealing with wheat sensitivities.*

### **-WHAT IS IN THE FUTURE FOR GREAT HARVEST BREAD CO. GLUTEN-FREE PRODUCTS?**

*We are already a vendor for Frontier Soup mixes which offer many gluten-free varieties. These soups are not only easy to prepare, nutritious, gluten-free, but are also delicious. In addition, we are looking into having a variety of dry mixes that will allow our customers to make gluten-free products in their own home at their convenience.*

*Finally, we wish to thank all our gluten-free customers for their trust and support. We want to continue to provide you with the best gluten-free products available.*

### **GLUTEN-FREE BREAD BAKING SCHEDULE:**

*Tuesday afternoons (late)—Gluten-Free bread available at West Dodge bakery only  
Wednesday (after 9 a.m.)—available at Dundee & Rockbrook Village bakeries  
Gluten-Free bread products currently available Tuesday afternoons at West Dodge bakery and Wednesday mornings at Rockbrook Village bakery: Plain Bread, Cinnamon Chip Bread, Cinnamon Raisin Bread, Hamburger Buns, Hot Dog Buns, Dinner Rolls, Pizza Crusts, Chocolate Chip or Sugar Cookies and Muffins (minimum of 4 muffins must be ordered).*

*Please call ahead for your gluten-free Bread orders! We would REALLY like to have all your gluten-free Bread orders by Saturday BEFORE the Tuesday or Wednesday you wish to pick up your order!!!*

*Rockbrook Village  
10916 Elm Street  
Omaha NE 68144  
(402) 390-9988*

*Dundee  
4910 Underwood Ave  
Omaha NE 68132  
(402) 551-8800*

*West Omaha  
15623 W Dodge Rd  
Omaha NE 68118  
(402) 932-0288*

*ROCKBROOK HOURS:  
Tu-Fr: 7am to 6:30 pm  
Sat: 7 am to 6 pm*

*DUNDEE HOURS:  
Tu: 12 to 6:30 pm  
We-Fr: 8 am to 6:30 pm  
Sat: 8 am to 6 pm*

*WEST OMAHA HOURS:  
Tu: 12 to 6:30 pm  
We-Fr: 8 am to 6:30 pm  
Sat: 8 am to 6 pm*

*All three locations are closed on Sundays and Mondays FOR loafing!*