



# FREQUENTLY ASKED QUESTIONS



PLANT-BASED  
COLLECTION

ALLERGIES

INGREDIENTS

ENVIRONMENT

PURCHASING

MISCELLANEOUS

What is the source of dairy in *Häagen-Dazs* ice cream?



All of our flavours are carefully crafted from 100% Canadian cow's milk. For many years, we've been proud partners of the Dairy Farmers of Ontario.

What is the source of sugar in *Häagen-Dazs*?



Our products are made with cane sugar, so artificial sweeteners are never used in our products.

## Does *Häagen-Dazs* ice cream contain any artificial colours or flavours?



We're committed to crafting the purest flavours from only the finest ingredients. This means that we never add any artificial colours or flavours to our products.

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## Is there alcohol in *Häagen-Dazs* ice cream?



Alcohol is not something that most people associate with ice cream, but there are times when ethyl alcohol may be part of the vanilla flavours used. We first and foremost, always recommend checking the ingredients and nutritional facts on the label for the most accurate information.

Additionally, some of our ice cream contains ingredients or flavours which use alcohol as carriers. For alcohol-free *Häagen-Dazs* flavours, try Strawberry, Chocolate, Matcha and Coffee.

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## Where is *Häagen-Dazs* ice cream made?



All *Häagen-Dazs* ice cream is made locally in our London, Ontario factory. The one exception is our Non-Dairy collection, which is currently imported from the U.S.

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## What is the ruby cocoa bean?



Found in Ecuador, Brazil, and the Ivory Coast, the finest ruby cocoa beans from across the world are infused into our Special Edition bars. The ruby hue is released during the bean's unique fermentation process, enhancing the indulgence with a flush of berry brightness. Only under unique climate conditions will cocoa plants produce the ruby cocoa beans, making our Ruby bars a rare treat.