Gluten-Free Halloween Treats List

**Gluten-Free Pretzels**
- Kulka's Gluten Free Pretzels
- Woodfire Bakery Pretzels
- The Gluten-Free Bakers Pretzels
- Gluten-Free Pretzels from the Gluten-Free Bakery
- Gluten-Free Pretzels from the Gluten-Free Bakery

**Smarties**
- Smarties are gluten-free and safe to eat by people with Celiac Disease. Furthermore, gluten-free products are manufactured in facilities that produce exclusively gluten-free products. Smarties are gluten-free in the following ways:
  - Smarties are manufactured in a facility that processes only gluten-free ingredients. They are not cross-contaminated in a facility that processes gluten-containing ingredients.

**Jelly Belly**
- Jelly Belly is gluten-free, peanut-free, dairy-free, and nut-free. However, some products are manufactured in facilities that also process tree nuts and peanuts. To avoid cross-contamination, they have separate production lines and equipment for gluten-free products. They are not cross-contaminated in a facility that processes gluten-containing ingredients.

**Wrigley's**
- Wrigley's gum is gluten-free, and they do not use any ingredients that could potentially cause gluten contamination. However, they do not have dedicated production lines for gluten-free products, so there is a small risk of cross-contamination.

**Hillside Candy**
- Hillside Candy is gluten-free, and they do not use any ingredients that could potentially cause gluten contamination. However, they do not have dedicated production lines for gluten-free products, so there is a small risk of cross-contamination.

**The Ginger People**
- The Ginger People are a manufacturer of gluten-free ginger products. They have a dedicated production line for their gluten-free products and do not use any ingredients that could potentially cause gluten contamination. However, they are not cross-contaminated in a facility that processes gluten-containing ingredients.

**Additional Notes**
- All companies listed above have dedicated production lines for gluten-free products and do not use any ingredients that could potentially cause gluten contamination. However, there is a small risk of cross-contamination in facilities that process gluten-containing ingredients.