From chopping our fresh produce to grilling our chicken and steak, to preparing our rice, beans, and tortilla chips — preparation is done in-house and by hand, the way it’s meant to be. As we continue to progress in our journey to having all of our ingredients be “clean,” below is a list of INGREDIENTS WE PLEDGE TO AVOID.

QDOBA is proudly working towards having our labels be clean by the end of 2023.

Artificial Colors*  
Beta-Carotene*  
Bromated Flour  
Bromated Vegetable Oil (BVO)  
Butylated Hydroxyanizole (BHA)  
Butylated Hydroxytoluene (BHT)  
Caffeine (added not naturally occurring)*  
Calcium Bromate  
Calcium Peroxide  
Calcium Sorbate  
Canaathaxanthin  
Caprocaprylobehenin  
Carboxymethyl Cellulose  
Carmine/Cochineal  
Diacetyl  
Dipotassium Sulfate  
Gingko Biloba  
Glycerol Ester of Wood Rosin*  
Heptylparaben  
High Fructose Corn Syrup*  
Hydrogenated Starch  
Lard  
L-Cysteine  
Monk Fruit Extract  
Monosodium Glutamate/Sodium  
Glutamate (added MSG, not naturally occurring)  
Mycorprotein/Quorn  
Neotame  
Olestra (Olean)  
Parabines  
Partially Hydrogenated Vegetable Oil  
Polydextrose  
Polysorbates  
Potassium Benzoate*  
Potassium Bisulfate  
Potassium Bromate  
Propylene Glycol  
Propyl Gallate  
Saccharin*  
Salatrim  
Sodium Benzoate*  
Sodium Erythorbate**  
Sodium Lauryl Sulfate  
Sodium Nitrite **  
Stannous Chloride  
Sucralose*  
Sucroglycerides  
Sulfur Dioxide  
TBHQ (tert-butylhydroquinone)  
Theobromine  
Transglutaminase (“meat glue”)  
Triacetin/Glycerol Triacetate  
Vanillin, Ethyl Vanillin

*Excludes beverages  
**Excludes locations with bacon