

INGREDIENTS WE PLEDGE TO AVOID



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

*Excludes beverages

**Excludes locations with bacon