



Gluten-Free Food Program (GFFP)

Guide to Finished Product Testing for Certification

What is Gluten?

Gluten is a protein naturally found in wheat, rye, barley, and triticale (a cross between rye and barley). Other grains that contain gluten includes wheat berries, spelt, durum, emmer, semolina, farina, farro, graham, khorasan wheat and einkorn. Oats, although naturally gluten-free, are often contaminated with gluten by harvesting equipment or processing facilities that also handle gluten-containing grains. GFFP certification only permits oats grown and produced following a gluten-free purity protocol.

FDA | Gluten-Free Labeling of Foods

In August 2013, the U.S. Food and Drug Administration (FDA), issued a final rule that established the definition for 'gluten free' on foods and beverages including packaged foods, dietary supplements, fruits and vegetables, shell eggs, and fish. In August 2020, FDA issued a final rule for food labeling of fermented and hydrolyzed foods such as yogurt, sauerkraut, pickles, cheese, green olives, FDA-regulated beers and wines, and hydrolyzed plant proteins used to improve flavor or texture in processed foods such as soups, sauces, and seasonings.

To qualify for a gluten-free claim on labels the rule specifies, among other requirements, that a food must contain less than 20 ppm (parts per million) of gluten. This rule similarly applies to terms such as 'no gluten,' 'free of gluten,' and 'without gluten'.

GFFP Certification Standards meets government Gluten-Free Food Labeling Final Rule in the United States, Canada, and other governmental organizations globally.

Finished Products Testing Requirements for GFFP Certification

For the purposes of gluten-free certification, GFFP is committed to a more stringent final product test limit of 5 ppm (parts-per-million) or less for gluten. This promotes the highest safety standard, confidence, and brand loyalty amongst the celiac community and those consumers who require gluten-free products for other health reasons.

As part of the GFFP certification approval process, it is the responsibility of the company requesting GFFP certification to perform and submit one gluten test of each product to be certified:

- Testing is performed using a qualified third-party laboratory and/or performing internal testing using in-house gluten test kits that can reliably detect gluten from rye, barley and wheat and their sub-cultivars.
- Test reporting results are sent to GFFP by email for review and approval.

USING A THIRD-PARTY LABORATORY FOR GLUTEN TESTING

GFFP accepts final product testing from laboratories that utilize industry approved methods for the detection of gluten and maintain ISO 17025 laboratory accreditation to ensure test result accuracy, consistency, and best practices. Since testing protocols are not standardized between laboratories, it is recommended to contact the laboratory and request sample submission criteria and guidelines.



Accepted third-party laboratories included but not limited to:

United States:

The University of Nebraska
Website: farrp.unl.edu

Bia Diagnostics
Website: BiaDiagnostics.com

Trilogy Analytical Laboratories
Website: Trilogylab.com

Canada:

Agriculture & Food Laboratory
Website: afl.uoguelph.ca/contact-the-afl

Groupe Environex
Website: labenvironex.com

PERFORMING INTERNAL TESTING USING IN-HOUSE GLUTEN TEST KITS

GFFP accepts final product testing from AOAC Official Methods of Analysis (OMA) approved gluten test kits designed to detect gluten from rye, barley and wheat, their sub-cultivars at 5 ppm (parts-per-million) or less for gluten. Results are to be recorded in a testing log or other acceptable format for submission to GFFP for approval. Recorded results must include the following information:



- Facility/Customer Name, Address, City, State/Province, Zip/Postal Code
- Business Website Address
- Name of Person Performing the Test, Phone Number, Email Address
- Brand/Product Name, Internal ID/Lot/Batch Number/UPC
- Test Date
- Name/Type of Testing Kit
- Test Results
- Picture of test strip for each product tested for GFFP documentation (iPhone, PDF, JPG, PNG)

Accepted gluten testing kits included but not limited to:

- AgraStrip Gluten G12 Test Kit
- EZ Gluten
- Aller-Tex Gluten ELISA
- GlutenTox Pro
- 3M Gluten Protein Rapid Kit



CONTACT US

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GFFP certification demonstrates a commitment to gluten-free excellence.

Since 2004, GFFP has been helping customers manage gluten risk, win consumer trust, and maximize long-term brand loyalty.

We believe this achievement reflects our depth of gluten-free certification expertise, practical and forward-thinking approach, and delivery of measurable results to companies across all major sectors.