



The Gluten Intolerance Group's Gluten-Free Certification Organization (GFCO) Program Certifies 16 New Products in February 2017

GFCO sets the highest standards in quality control and assurance for GF certification

AUBURN, Wash. (March 7th, 2017)—The Gluten Intolerance Group (GIG), the industry leader in the certification of gluten-free products and food services, announced today that 16 products were certified by its Gluten-Free Certification Organization (GFCO) program in February. GFCO, the largest gluten-free certification program in North America, certifies food, beverages, nutritionals/supplements, and personal care items with a program that involves risk assessment, plant audits, equipment testing and product testing both in the plant and at the point of consumer purchase.

The following gluten-free products met GFCO's standards and were certified this February:

- **4th & Heart**—Original, Himalayan Pink Salt, Madagascar Vanilla Bean, White Truffle Salt, California Garlic
- **jouze**—Chocolate Mint Film, Chocolate Mint Display, Chocolate Peanut Butter Film, Chocolate Peanut Butter Display, Chocolate Chip Cookie Dough Film, Chocolate Chip Cookie Dough Display
- **Jensen**—Ground Beef Patties, Ground Beef
- **Prince & Spring**—Organic White Quinoa, Organic Black Chia Seeds
- **Au Bon Pain**—Gluten Free Brownie
- **Alera Technologies**—Facility approved to manufacture certified products

Unlike other certification programs, GFCO not only certifies that a company's processes meet GFCO's standards, but also that the products produced meet the 10 ppm-or-less standard, a stricter standard than the 20 ppm required by the FDA for gluten-free labeled products

Products certified by GFCO carry the GF logo—an easily identified certification seal that provides consumer assurance that the product meets the strictest gluten-free standards. Certification not only reassures consumers that the product has been tested and the manufacturing site inspected, it also saves consumers time spent researching a manufacturer for the gluten-free status of a product.

About the Gluten Intolerance Group (GIG)

The Gluten Intolerance Group (GIG) is a 501(c)(3) non-profit association funded by private donations, fundraising, sponsorship opportunities and industry programs. It relies on tax-deductible contributions to support its many innovative industry, service, social and awareness programs. GIG has been a highly respected leader in the Gluten-Free community since it was founded in 1974. In addition to more than 70 local branches across the United States, GIG has increased its presence internationally to over 29 countries. GIG empowers the gluten-free community through consumer support, advocacy and education.

The [Gluten-Free Certification Organization](#) (GFCO), a program of GIG, is a leader in the verification of quality, integrity and purity of gluten-free products. The [Gluten-Free Food Service](#) (GFFS) Certification Program is a proven model of established best practices for food service facilities offering gluten-free options. GIG is committed to ongoing food safety research to assure customers and consumers the highest level of excellence in its gluten-free programs and services. For information, visit www.gluten.org.

Facebook: www.facebook.com/GlutenIntoleranceGroup

Twitter: @GlutenDotOrg

Contact:

Joe Scolaro

Sterling Kilgore

jscolaro@sterlingkilgore.com

630-964-8500 x224

###