



# SCS GLUTEN-FREE CERTIFICATION

## Why do I need Gluten-Free Certification?

Gluten-intolerant individuals and those with celiac disease cannot rely on allergen-free products that only address wheat. There are many lesser-known sources of gluten, such as rye, barley, triticale, spelt, farina, kamut, farro, and couscous. SCS Gluten-Free accounts for these, and any potential vectors for introduction into the supply chain. Backed with finished product and raw material testing, SCS Gluten-Free is a process-based certification that uses proven and trusted methodologies to ensure consumers receive products that meet the most restrictive gluten-free requirements available.

## Does my facility require an on-site inspection?

Facilities that are dedicated to the production of gluten-free foods and do not allow gluten-containing ingredients or oats within the facility are eligible for a virtual inspection. Facilities with gluten-containing ingredients or oats that have achieved a GFSI-recognized food safety certification such as BRCGS or SQF are also eligible for virtual inspections. All other facilities that use gluten-containing ingredients or oats will require an on-site inspection by an SCS auditor to ensure segregation and clean-out procedures are adequate and being followed.

## What is SCS' role?

SCS is a certification body that carries out the rigorous audits and assessments required for food and beverage products to be certified under the SCS Gluten-Free Certification label. SCS offers a full suite of globally-recognized food and agricultural services under well-known certification labels such as Sustainably Grown®, USDA Organic, Non-GMO Verified, GlobalGAP, SQF, Fair Trade USA, EFI, and more. In addition, we provide training and professional consultation services. SCS is ISO-17065 certified by the ANSI National Accreditation Board (ANAB).

## What's the process for certification?

1. Fill out the SCS application to receive a complimentary quote
2. Submit documentation for your products, ingredients, and facilities
3. SCS reviews your documentation, evaluates risk of ingredients and facilities, and communicates gluten testing requirements.
4. On-Site Inspection (if required) is conducted to ensure that gluten-free ingredients and products can be produced in full conformance with the standard
5. SCS produces a report detailing the outcome of the audit. If any nonconformities are identified, SCS can advise on corrective actions.
6. Certification
7. Implement testing at the ingredient, product, and equipment level, as prescribed by SCS

## Do I need to do gluten testing?

Yes, we require testing – it is conducted for all finished good products, some ingredients, and equipment as necessary. SCS will evaluate the risk of your ingredients and systems and prescribe your testing schedule.

## How much gluten is allowed in certified products?

SCS Gluten Free has a strict threshold of 10 ppm gluten.

## How do I get started?

Contact Ned Halaby for more information on SCS GF, bundling with other services like Non-GMO Project Verification and USDA Organic certification, and a complimentary price quote.

For more information contact:

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