

AVENA FOODS INGREDIENTS WEBSITE

SECTION: AVENA PURITY PROTOCOL

using optical and mechanical sorting.” However, the council is not discounting that it might work, but consumer trust requires better evidence.

Comparison Table

	GFCO Standard	Avena Purity Protocol	Optical and Mechanical Sorting
All oats used certified to at least 10ppm or less	Less than 10 ppm	Less than 5 ppm	From 12ppm to 19 ppm
Pure or pedigree planting seed stock is only used	Yes	Yes	No
Pre-planting field history audits	Yes	Yes	No
All equipment inspected and approved for gluten-free production	Yes	Yes	Undisclosed
Each field inspected prior to harvest by the company and 3 rd Party	Yes	Yes	No
Harvested seed only stored in dedicated gluten-free grain storage	Yes	Yes	Undisclosed
Process in a dedicated gluten-free facility	Yes	Yes	Undisclosed
Processed in a 3 rd Party gluten-free certified oat mill	Yes	No	Undisclosed
Packaged on a dedicated and certified gluten-free packaging line	Yes	Yes	Undisclosed
3 rd Party audits showing the final product is certified gluten-free	Yes	Yes	No
No blending of samples for an average set of tests	Yes	Yes	Undisclosed
Test Method	R5-Elisa Ridascreen Gliadin R7001	R5-Elisa Ridascreen Gliadin R7001	Undisclosed
Conducts representative and systematic sampling	Yes	Yes	No
Inspected and Quality Controlled Distribution on Inbound and Outbound transports	Yes	Yes	Undisclosed

Avena Foods is committed to its customers and the celiac and gluten-sensitive community the continuous improvement of all products it produces and strives to maintain their confidence. Hence, Avena Foods is continually improving its procedures as it grows and adapts to the ever changing requirements set forth by its food safety system, Food Safety System Certification (FSSC) 22000.