



Purity Protocol

ONLY OATS are produced through the AVENA PURITY PROTOCOL

Every Only Oats product is guaranteed pure, safe and traceable because it is produced through the Avena Purity Protocol.

The Avena Purity protocol is a production process that specifies how oats can be grown and handled to prevent any cross-contact with wheat or other gluten-containing grains. It was developed by Avena Foods in 2008 in line with its mission to grow and produce pure, safe and uncontaminated gluten-free oats to the celiac and non-celiac gluten sensitive community.



Purity from Farm to Table

Dedicated
Growers



Dedicated & Validated
Gluten-Free Facility



Controlled
Distribution



Retail
Channels



Celiac and Gluten-
Sensitive Consumers



**Traceable for Purity, Safety and Consistency of Quality at
all stages of the process.**



Purity Protocol

Safety protocols and testing begin before the oats arrive at the Avena milling facility, confirming seed purity, equipment cleaning, field inspections and transportation procedures. When Avena Foods receives oats from its dedicated growers, it tests at both the front end and the back end. At the finished goods end, the product is tested using the industry standard R5 Elisa test to meet the Gluten-Free Certification Organization (GFCO) certification level of 10 parts per million (ppm).

Every Only Oats product tests at less than 5 ppm at 98% of the time, which surpasses Gluten-Free Certification Organization's (GFCO) standard of 10ppm or less of gluten and Health Canada's Gluten-Free labelling guideline of not more than 20ppm of gluten, so you can be sure that the Only Oat you buy is always pure, safe and traceable.

[Click her to learn more about the Avena Purity Protocol.](#)

