

Comparing and Contrasting Celiac Sprue Association's Recognition Seal Program (CSA), Gluten Intolerance Group's Gluten Free Certification Organization (GIG), Canadian Celiac Association's Gluten Free Certification Program (CCA), and National Foundation for Celiac Awareness' Gluten Free Certification Program (NFCA)

Per each organization's program:	CSA	GIG	CCA*	NFCA
✓ Upper limit of gluten a product can contain	< 5 ppm	<10 ppm	HC dictates	≤ 10 ppm
✓ Can oats be included as long as ppm specifications met?	No	Yes	No	Certified only
✓ Can ingredients derived from wheat, barley, and rye that have been processed to remove gluten (wheat starch) be included as long as ppm specifications met?	No	Yes	Depends	Yes
✓ Prior to program inclusion, is the final product tested by the certifying organization for gluten?	Yes	Yes	No	Yes
✓ Prior to program inclusion, are at-risk (e.g. flour, grain) raw ingredients tested by the organization for gluten?	As needed	As needed	No	Yes
✓ What antibody is used by the organization for testing?	R5	R5	AOAC	R5
✓ Must a dedicated gluten-free facility be used?	No	No	No	No
✓ Must a dedicated gluten-free line be used?	No	No	No	No
✓ How long is the certification period?	1 yr	1 yr	1 yr	1 yr
✓ Are manufacturers required to test product throughout year?	Yes	Yes	Yes	Yes
✓ Are manufacturers able to do this testing in-house?	Yes	Yes	Yes	Yes
✓ What assay(s) are manufacturers allowed to use?	Variety	Variety	Variety	Variety
✓ Are manufacturers required to regularly submit product to a third party lab for testing?	Yes	No	No	Yes

This table provides an overview of these programs. Detailed information is available on each organization's website.

*CCA has to comply with regulatory rules from Health Canada which differ from proposed FDA rules for labeling of foods as gluten free. Health Canada determines the level of gluten allowed in labeled gluten-free products and this is currently under review. Oats can not be included in labeled gluten-free foods under Health Canada regulations but they can be certified pure and labeled wheat free. Under Health Canada regulations, some wheat starch hydrolysates, such as wheat-based glucose syrup may be included in labeled gluten-free foods but wheat starch may not.

Sources of information: <http://www.csaceliacs.org>; www.gfco.org; <http://www.celiac.ca/certification.php>; http://www.qai-inc.com/resources/gluten_free_process.asp; email correspondence NFCA, CSA, CCA, GIG.