

Gluten-Free

FREQUENTLY ASKED QUESTIONS

What is gluten? Where is it found?

According to the FDA.gov website, gluten refers to the proteins that occur naturally in wheat, rye, barley, and crossbreeds of these grains.¹

Are Dawn products certified gluten-free?

Yes, Dawn® Gluten-Free Bases are all certified gluten-free. The certifying body that we work with is NSF International which utilizes sensitive testing procedures to validate that every batch of our products tests at less than 10 parts per million of gluten - below the newly proposed U.S. FDA regulation.

Are Dawn products made in a dedicated gluten-free facility?

No, but they are produced in a certified gluten-free facility. In order to have the facility certified gluten-free, a stringent auditing process, on-site inspections and an ingredient application review process are conducted. This ensures the integrity of the gluten-free certification seal each of our products carries.²

How does the FDA define "Gluten-Free"?

From the FDA.gov website: "In addition to limiting the unavoidable presence of gluten to less than 20 ppm, FDA will allow manufacturers to label a food "gluten-free" if the food does not contain any of the following:

- An ingredient that is any type of wheat, rye, barley, or crossbreeds of these grains
- An ingredient derived from these grains and that has not been processed to remove gluten
- An ingredient derived from these grains and that has been processed to remove gluten, if it results in the food containing 20 or more parts per million (ppm) gluten

Foods such as bottled spring water, fruits and vegetables, and eggs can also be labeled "gluten-free" if they inherently don't have any gluten.

The regulation was published Aug. 5, 2013 in the Federal Register, and manufacturers have one year from the publication date to bring their labels into compliance. Taylor says he believes many foods labeled "gluten free" may be able to meet the new federal definition already. However, he adds, "We encourage the food industry to come into compliance with the rule as soon as possible."

Under the new rule, a food label that bears the claim "gluten-free," as well as the claims "free of gluten," "without gluten," and "no gluten," but fails to meet the requirements of the rule would be considered misbranded and subject to regulatory action by FDA." Your Dawn sales professional can give you a Q&A page from the FDA or you can visit FDA.gov to read the final ruling.¹

Can I bake gluten-free products safely in my bakery? I don't have a dedicated gluten-free facility.

Yes, you can bake gluten-free products safely even if you don't have a dedicated facility, but food safety protocols must be in place. Dawn recommends utilizing the GREAT Kitchens - Gluten-Free Resource Education Awareness Training (GREAT) designed by Beyond Celiac. This web-based, multimedia program teaches foodservice professionals to meet the needs of gluten-free consumers safely by implementing preparation and storage protocols. ³ Ask your Dawn sales professional for more information or visit www.greatGFKitchens.org.

¹ <http://www.fda.gov/ForConsumers/ConsumerUpdates/ucm363069.htm#gluten>

² <http://www.nsf.org/services/by-industry/food-safety-quality/organic-and-specialty-certifications/gluten-free>

³ <http://www.celiaccentral.org/GREATexpansion/>



While you're concentrating on bringing joy to your customers, we're bringing you the solutions that make your job easier. Contact us at **1.800.248.1144** or **dawnfoods.com**.

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