

bsi.



...making excellence a habit.™

Gluten-Free Certification Program

Show your commitment to producing safe and reliable gluten-free products



Gluten-free claims can be obscure, unclear or misleading. Get your manufacturing facility independently certified to provide clarity to your consumers about your gluten-free products.

The Gluten-Free Certification Program (GFCP)

The gluten-free market is growing at a rapid rate, and there are millions of gluten intolerant consumers in search of a way to identify gluten-free products. Unfortunately, there are many manufacturers who claim their products are gluten-free, without regulation or independent verification, damaging the trust of the public.

On 5 August 2014, the US Food and Drug Administration (USFDA), adopted the International Food Standards set by Codex Alimentarius to define a gluten-free claim demanding that food must contain less than 20 parts per million (ppm) of gluten in order to carry a 'gluten-free' label.

The GFCP is a voluntary program that proves manufacturers and brand owners produce safe, reliable, gluten-free products. The program entails the need for producing risk based gluten-free products in line with globally recognized food safety management systems with the intention of going above and beyond many government requirements, including those set out by Canada and the United States.

The GFCP protects consumers and offers guidance by running through rigorous, annual audits and ensuring products carrying the endorsed certification trademark, delivers ethical manufacturing practices and the need for appropriate gluten-free protocols.



GFCP trademark used under license for products sold outside North America and related marketing materials. This trademark is owned by the Allergen Control Group Inc.



NFCA trademark used under license for products sold in the USA and related marketing materials. The National Foundation for Celiac Awareness (NFCA) endorses the Gluten-Free Certification program and owns this trademark for use in the American market.



CCA trademark used under license for products sold in Canada, and related marketing materials. The Canadian Celiac Association (CCA) endorses the Gluten-Free Certification Program and owns this trademark for use in the Canadian market.

Grow your business

By gaining access to the growing gluten-free market and allowing key relationships to develop with manufacturers, brands, retailers and consumers

Convenience

By combining your existing food safety management system, and auditing with the GFCP audit

Reduce Your Risk

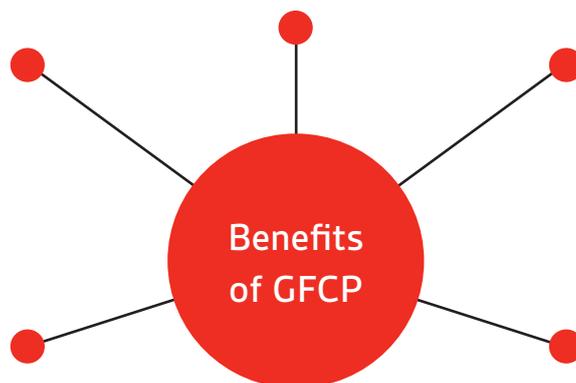
Ensure your Gluten-free claims are certified to manage your business risk

Go to Market Effectively

Through clear communication with consumers in order to take your gluten-free products to the market

Build Trust and Loyalty

To provide a bridge to help create trust and build brand loyalty with customers



**Benefits
of GFCP**

About the Allergen Control Group (ACG)

The Allergen Control Group (ACG) was founded in August 2011 operating from Toronto, Canada. ACG currently owns and operates the GFCP and is North America's leading subject matter expert in the field of gluten-free and allergen food-safety compliance and marketing. BSI and the ACG have come together to bring the program to Asia Pacific, in order to provide a meaningful way for manufacturers to display their commitment to providing gluten-free products.

"As a trusted supplier of food safety and quality auditing and training, BSI welcomes the opportunity to provide Gluten-Free facility certification to better serve the food industry. The collaboration between BSI and ACG is a natural fit, due to our mutual interest in managing risk and meeting legal requirements in the food industry."

Todd Redwood, Director- Food
BSI Asia Pacific

The certification process with BSI

The four steps to achieving certification for Gluten-free products:

Step 1

Understanding

- Complete introductory training
- Application to ACG for GFCP
- Receive standards and documents
- Understand the standard in the context of your business requirements

Step 2

Implementation

- Build your team
- Set your objectives
- Conduct a GAP analysis
- Develop and implement a Gluten Management System

Step 3

Getting Certified

- BSI conducts your GFCP Assessment
- Your GFCP Audit can be combined with your other food safety audits

Step 4

Making excellence a habit

- Market your certification
- Use the GFCP endorsed logo on your products
- Maintain the system
- Prepare for your next audit



Why do our customers choose us?

About BSI

BSI, is the business standards company that helps organizations all over the world “make excellence a habit”. We do this through standards creation, system certification, supplier verification and training activities that help organizations manage risk, reduce costs and ensure sustainability. We’ve increased our scale and expertise, certifying more than 3,500 clients across more than 50 programs in Australia. This enables us to offer clients a greater range of integrated services and for those clients with international needs, access to a global network across 172 countries worldwide.

Standards

As the world’s first Standards Body and founding member of ISO, BSI leads the way in originating many of the world’s most recognized standards, including: ISO 9001 Quality Management, ISO 14001 Environmental Management, OHSAS 18001 Health and Safety Management, ISO 27001 Information Security, ISO 22000 Food Safety and HACCP. Our portfolio consists of over 30,000 current standards.

Our Royal Charter



By Royal Charter

BSI is a Royal Charter company, which was established in 1929. The Royal Charter states our functions as a standards body, focused on the development of standards, training and certification activities designed to improve performance, manage risk, reduce cost and enable sustainable growth. As a Royal Charter Company, we reinvest profits back into our business to improve our clients’ experience.

BSI Training Academy

We offer one of the widest ranges of standards-related training available from quality management to managing your energy effectively. We don’t just train you to meet standards – we help you to understand how to embed them into your organization.

We know what an auditor will look for – so we train you to meet it. We know the thinking behind the standard – so we can convey that to drive and inspire your people.

We have a team of expert tutors working across the world who can transfer the knowledge, skills and tools your people need to embed standards of excellence into your organization.



10,000

Industry experts dedicated to your success



80,000

Customers worldwide



Training

Last year we provided training to 115,000 people



Certification

- 100,000 business locations certified by BSI
- 25,038 business locations certified by BSI in Asia Pacific
- Our assessors score on average 9.25/10 in our Global Client Satisfaction Survey

Discover how BSI can help your business make excellence a habit

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