



Certificate of licence

This is to certify that Coppola Foods has been accepted as a holder of an annual Coeliac UK licence to display the Crossed Grain symbol in territories outside of Europe under the licence numbers listed below.

Product name	Licence number
Bolognese (Pomodoro & Beef)	CUK-G-067
Puttanesca (Pomodoro & Olives)	CUK-G-067
Napoletana (Pomodoro & Vegetables)	CUK-G-067
Montanara (Pomodoro & Mushrooms)	CUK-G-067
Classico (Pomodoro & Basil)	CUK-G-067
Arrabiata (Pomodoro & Chilli)	CUK-G-067
Siciliana (Pomodoro & Aubergines)	CUK-G-067
Pesto alla Genovese	CUK-G-067
Pesto Siciliano	CUK-G-067

The range of gluten free products listed under the licence must comply with the AO ECS Standard for gluten free foods.

Date: 01/10/2018

Sarah Sleet, Chief Executive

Appendix I. Standard for Crossed Grain symbol certification

Products must comply in full with the AO ECS Standard for gluten free foods.

In summary:

1. The current level of gluten permissible for licensing the Crossed Grain symbol is 20 parts per million (ppm) or less.

Note: gluten is found in wheat, rye, barley, spelt, Khorasan wheat (sometimes sold commercially as Kamut®) and their hybridised strains.

The permitted level for gluten free labelling purposes is based on the definition of gluten free as specified in the Codex Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (Codex Standard 118-1981).

2. Test certificates must be provided for every product

Test certificates must be from an accredited laboratory using the recommended method for gluten analysis as specified by CCMAS.

3. A valid audit certificate must be provided for every manufacturing facility.

Currently accepted audit standards are BRC, IFS or AO ECS Standard for gluten free foods.

4. Oat products

Oat products may be licensed as long as they are uncontaminated by gluten-containing cereals in all stages of production, e.g. milling, processing, storage and packaging. Uncontaminated oats are considered safe for most people with coeliac disease; however some people with coeliac disease may be sensitive to them. If uncontaminated oat ingredients are used in a product that is 'gluten free' the oat ingredient must have a gluten content that is 20 ppm or less.

The full AO ECS Standard for gluten free foods is available www.aoecs.org/aoecs-gluten-free-standard.

Useful websites

Food Standards Agency – www.food.gov.uk

Codex Alimentarius - www.codexalimentarius.org

Coeliac UK – www.coeliac.org.uk