



Certificate of licence


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

Product name	Licence number
Fuldkornsrismel	DK-003-001
Rismel	DK-003-002
Boghvedegryn	DK-003-003
Boghvedemel	DK-003-004
Loppefrøskaller	DK-003-005
Fuldkornsmajsmel	DK-003-006
Majsgryn	DK-003-007
Boghvedeflager	DK-003-008
Glutenfri Havregryn	OATS-DK-003-009
Havremel	OATS-DK-003-010
Grove havregryn	OATS-DK-003-011
Hirseflager	DK-003-012
Fuldkornsriskisflager	DK-003-013
Glutenfri frugtmysli	DK-003-014
Gluten free C-flakes	DK-003-015
12339 Firkornsgrød (four grain porridge)	OATS-DK-003-016
12656 Fiberbageblanding (Fiber baking mix)	OATS-DK-003-017
12657 Mørk bagemix (Dark bread mix)	OATS-DK-003-018
12658 Universalbagemix (Universal baking mix)	DK-003-019
12701 Havremysli (Oat mysli)	OATS-DK-003-020
20040 Spagetti (Spagetti)	DK-003-021
20041 Penne (Penne)	DK-003-022
20042 Fusilli (Fusilli)	DK-003-023
26230 Trekornsriskis (3-grain galet)	DK-003-024
52671 Mandemel (almond flour)	DK-003-025
54411 Kokosfiberemel (coco fiber flour)	DK-003-026
Tortilla Chips Chili	DK-003-027
Tortilla Chips Sour Cream & Onion	DK-003-028

12677 Glutenfri bageblanding (Glutenfree bakingmix)	DK-003-029
Pasta Lasagne	DK-003-030
Chia Grød/gröt/Puuro Cocoa	OATS-DK-003-032
Chia Grød/gröt/Puuro Coconut	OATS-DK-003-033
Quinoamel / (Quinoa Flour)	DK-003-034
Quinoaflager / (Quinoa flakes)	DK-003-035
Græskarkernemel / (Pumpkin Seed flour)	DK-003-036
Hampefød, afskallede / (Hemp seeds, shelled)	DK-003-037
Vilde ris galetter (Biscuits with Rice)	DK-003-038
Couscous	DK-003-039
Classic Baking Mix	DK-003-041
Multigrain Baking Mix	DK-003-042
Oat Hoops	OATS-DK-003-043
Glutenfri havregryn (oakflakes)	OATS-DK-003-044
Hirseflager (millet flakes)	DK-003-045
Fuldkornsrismet (wholegrain rice flour)	DK-003-046
Fuldkornsmajsmel (whole grain cournflour)	DK-003-047
Raw ball mix cocoa, dates almond	DK-003-048
Pasta Lasagne Sheets Organic GFPTNFRDEUK	DK-003-049
Millet Flakes Organic PTNFRDEUK	DK-003-050
Couscous GF Organic PTNFRDEUK	DK-003-051
Corn Flour Wholegrain Organic PTNFRDEUK	DK-003-052
Rice flour Wholegrain Organic PTNFRDEUK	DK-003-053
Rice cakes wild rice Organic PTNFRDEUK	DK-003-054
Fruit Muesli GFPTNFRDEUK	DK-003-055
Rolled Oats - Big wholegrain flakes GF Organic PTNFRDEUK	OATS-DK-003-056
Bakingmix Universal GF Organic PTNFRDEUK	DK-003-057
Fusilli GF Organic PTNFRDEUK	DK-003-058
Penne GF Organic PTNFRDEUK	DK-003-059
Spaghetti GF Organic PTNFRDEUK	DK-003-060
Multigrain Mix GF Organic PTNFRDEUK	DK-003-061

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

Date: 01/01/2018



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 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, eg 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