



info@esb.eu.com

Gluten
006
4.01.12
Phil Dryden

Gluten Note

Commission Regulation EC No. 41/2009 (S.I. 2010 No. 2281)

Labelling of Foods “Gluten-free”, or “Very low gluten”.

The above Regulation came into force on the 1st January 2012 and tighten up the labelling of foods bearing either of the above descriptions.

A FSA Guidance Note for Caterers is attached, which also has a useful flowchart to assist with labelling.

To be described as Gluten Free, the item must contain less than 20 ppm of gluten, and to be described as Very Low Gluten it must contain no more than 100 ppm gluten.

Monitoring of Gluten levels

Basically, unless a caterer monitors the level of Gluten in their food (to determine compliance with the above limits), they will NOT be able to describe any of their foods as Gluten Free, or Very Low Gluten. The exception is if they are buying in food items labelled as such by the manufacturer and are only heating it; then they may rely on the manufacturers claims provided that they have taken measures to ensure there has been no cross contamination during handling, heating, and service. If they have altered the food in any other way, then the labelling will depend upon what has been added, and I guess this may well involve monitoring in order to determine which, if any, of the two descriptions can be used.

Where no Gluten monitoring takes place

Provided that no gluten containing ingredients have been used in the preparation of the dish, and measures have been taken to ensure no cross contamination, then a carefully worded factual claim may be made. This should not state suitability for coeliacs, or that it is gluten free, but may state “No gluten-containing ingredients”.

It is highly unlikely that caterers will want to go the length of carrying out monitoring for gluten, so care will need to be exercised with regard to any claims involving gluten in food.

End. See below for FSA info.

<http://www.food.gov.uk/multimedia/pdfs/publication/gluten0511.pdf>