

1/3/24

Re: Gluten Free statement

Dear Valued Customer:

As part of our commitment to provide the highest quality natural foods available, Bob's Red Mill is pleased to offer a complete line of gluten free grain products. We have a dedicated processing facility where only gluten free products are milled, mixed and packaged. Gluten free machinery and processes are never exposed to non-gluten free products.

Bob's Red Mill products labeled Gluten Free are batch tested in our quality control laboratory where we utilize the R-Biopharm brand sandwich enzyme immunoassay (ELISA) for the quantitative analysis of prolamines present in wheat, rye and barley. This is done to ensure that a product labeled gluten free is gluten free. R-Biopharm's Ridascreen product testing method has been validated and certified as a Performance Tested Method by the AOAC Research Institute. The Ridascreen R7001 protocol is also the official method of the Codex Alimentarius.

In accordance with the Codex Alimentarius' established threshold for gluten contamination and the FDA Gluten Free labeling rules, Bob's Red Mill Natural Foods does not market products as gluten free that demonstrate gluten contamination levels at or above 20 parts per million (ppm). Items that are found to be noncompliant in the system are removed from the gluten free processing stream.

Beginning in 2019, Bob's Red Mill also offered some products that are certified gluten free by the Gluten-Free Certification Organization, a branch of the Gluten Intolerance Group. You can identify these select products by the GFCO logo on the product packages. Other Bob's Red Mill gluten free products will continue to be tested and confirmed gluten free per our strict gluten free protocols. You can identify these products by the red GF logo and the gluten free testing statement on the product packages.

Sincerely,

Anthony Jorgenson

Food Safety & Technical Services Manager

Bob's Red Mill Natural Foods, Inc.

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