



## Certificate of licence

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

Product name	Licence number
Baking Chocolate - US Ricemilk Morsels	CUK-G-220
Baking Chocolate - Canada Ricemilk Morsels	CUK-G-220
Baking Chocolate - Canada Mega Chunks	CUK-G-220
Baking Chocolate - Canada Semi-Sweet Mini Chips	CUK-G-220
Baking Chocolate - US Mini Chips (White)	CUK-G-220
Baking Chocolate - Canada Dark Morsels	CUK-G-220
Baking Chocolate - Canada Mini Chips (White)	CUK-G-220
Baking Chocolate - US Mega Chunks	CUK-G-220
Baking Chocolate - US Semi-Sweet Mini Chips	CUK-G-220
Baking Chocolate - US Dark Morsels	CUK-G-220

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

Start Date: 01/07/2024

Expiry Date: 30/06/2025

Hilary Croft, Chief Executive

## **Appendix I. Standard for Crossed Grain symbol certification**

Products must comply in full with the AOECs 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 AOECs 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 AOECs Standard for gluten free foods is available [www.aoecs.org/aoecs-gluten-free-standard](http://www.aoecs.org/aoecs-gluten-free-standard).

### **Useful websites**

Food Standards Agency – [www.food.gov.uk](http://www.food.gov.uk)

Codex Alimentarius - [www.codexalimentarius.org](http://www.codexalimentarius.org)

Coeliac UK – [www.coeliac.org.uk](http://www.coeliac.org.uk)