

## Step 1. A quick indication the product

 is Gluten-Free- Look for the words Gluten-Free.

L Look for the Crossed Grain Symbol.

## Step 2. Look for allergen or contains statement


$\square$ For a quick indication that a product is NOT Gluten-Free read the package for an 'allergen' or 'contains' statement.

If it says it contains WHEAT, is it one of the wheat exceptions? See step 3.

- If it mentions B.R.O.W.S. barley, rye, oats, wheat, spelt, or gluten, then the product is NOT Gluten-Free.


## Step 3. The five exceptions

] There are FIVE wheat exceptions:
Dextrose, Caramel Colour, Glucose/glucose syrup, Maltodextrin and Corn syrup.*
I. If the only source of wheat is one of our exceptions the product may be safe to consume if no other gluten grains are present.
*Please note these products are NOT safe for someone with a wheat allergy.

## Step 4. Read the ingredient list

- Avoid B.R.O.W.S search for the words, Barley Rye, Oats, Wheat, Spelt, or Gluten.

A Avoid products with may contain statements. They indicate a potential risk of crosscontamination.

F Foods may become cross-contaminated when products are produced in a shared factory site.
*These voluntary statements are not regulated by legislation.

## Step 5. If in doubt, put it back

] Choose an alternative item.
If the label is hard to understand, put the product back.
L. Look for further information online or by contacting the manufacturer directly.

- Sometimes ingredients and labels change on a product so checking is important each time you shop.
*International labels have to abide by the FSANZ GF claim 'no detectable gluten'.
www.coeliac.org.nz

