



COMMON CANADIAN FOOD CERTIFICATIONS

Non-GMO Project Verified

Information retrieved from:
<https://www.nongmoproject.org/>



What is Non-GMO Project Verified?

Non-GMO means a product was produced without genetic engineering and its ingredients are not derived from GMOs. Non-GMO Project Verified additionally means that a product is compliant with the Non-GMO Project Standard, which includes stringent provisions for testing, traceability, and segregation.

How do I get my product(s) Non-GMO Project Verified?

In North America, the non-GMO project is the only third-party certification board. Please visit the below website for information on the certification process:

<https://www.nongmoproject.org/product-verification/get-started/>

Halal

Information retrieved from: <http://ifancc.org/>



What is Halal Certification?

Halal is an Arabic word meaning “lawful” or “permitted”. When it comes to food and consumables, halal is the dietary standard of Muslims. All pure and clean things are considered halal except for the few following exceptions:

- Swine/pork and its by-products
- Animals improperly slaughtered or dead before slaughtering
- Animals killed in the name of anyone other than ALLAH (God)
- Alcohol and intoxicants
- Carnivorous animals, birds of prey and land animals without external ears

- Blood and blood by-products
- Foods contaminated with any of the above products

How do I get my product(s) Halal Certified?

In Canada, the Islamic Food and Nutrition Council of Canada (IFANCC) is the third-party certification board. Please visit the below website for information on the certification process:

<http://ifancc.org/halal-certification/halal-certification-process/>

Kosher

Information retrieved from:
<https://www.cor.ca/>



What is Kosher Certification?

Kosher means “acceptable” and the term originates from the Bible and is set out in greater detail in the Talmud and other Jewish legal works. For example, the Bible lists certain animals that are not considered kosher (i.e. pigs, rabbits, shellfish, and insects). Meat from permitted animals may only be consumed if the animal is slaughtered in a specified manner by a trained butcher or shochet. In addition, milk and meat products must never be mixed. Finally, certain products such as most cheeses, grape juice and wine must be prepared either in whole or in part by Jewish people.

How do I get my product(s) Kosher Certified?

In Canada, The Kashruth Council of Canada (COR) is Canada’s largest and most recognized third-party certifier. Please visit the below website for information on the certification process:

https://www.cor.ca/view/90/certified_industrial



FACT SHEET

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Certified Gluten-Free

Information retrieved from:
<https://www.celiac.ca/food-industry-professionals/certification-information/>



What is Certified Gluten-Free?

Gluten is one of Canada's major allergens. The Canadian Celiac Association (CCA) represents people with celiac disease—a condition in which the small intestine is hypersensitive to gluten. Gluten describes a group of proteins found in wheat, barley, rye and triticale. Gluten can also be present in foods such as oats due to cross-contamination during handling or processing. It can also be harmful to those with non-celiac sensitivities such as wheat allergy or gluten sensitivity. A product that bears the CCA's certified gluten-free symbol, displays the product has undergone the Gluten-Free Certification Program (GFCP), which requires inspection by third-party auditors. The GFCP combines analytical testing, regulatory, food safety and quality management systems to address all hazards of gluten.

Health Canada considers that the presence of gluten due to cross-contamination at levels less than 20 ppm is acceptable in products labelled gluten-free. This level is consistent with international standards and is considered safe for people with celiac disease.

How do I get my product(s) Certified Gluten-Free?

The CCA uses British Retail Consortium Global Standards (BRCGS) as a third-party auditor for the GFCP. Please visit the below website for information on the certification process:

<https://www.brcgs.com/brcgs/gluten-free-certification-program/certification-gluten-free/certification-process/>

Organic

Information retrieved from:
<https://www.inspection.gc.ca/food-label-requirements/labelling/industry/organic-claims-on-food-labels/eng/1389725994094/1389726052482?chap=5>



What is Organic Certification?

The Canadian Food Inspection Agency (CFIA) regulates the use of the Canada Organic logo. The use of the organic logo is only permitted on products that have an organic content that is greater than or equal to 95% and have been certified according to the requirements of the Canada Organic Regime. When using this logo the food product is required to be in compliance with Part 13 in the Safe Food for Canadians Regulations (SFCR).

How do I get my product(s) Organic Certified?

The CFIA has outlined a list of accredited certification bodies in Canada. Please visit the below website for information on the certification process:

<https://www.inspection.gc.ca/organic-products/certification-bodies/in-canada/eng/1327861534754/1327861629954>