



## Press Release

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Perry Johnson Registrars Food Safety, Inc. Introduces Gluten-Free Certification Program Audits to Its List of Services

**Troy, MI October 21, 2013 — Perry Johnson Registrars Food Safety, Inc., a leader in food safety certifications, is excited to announce the addition of Gluten-Free Certification to its list of available food safety audit and certification services.**

In light of recent market trends, Perry Johnson Registrars Food Safety, Inc. is now offering the Gluten-Free Certification Program (GFCP) certification service. GFCP is managed, administered, and marketed in conjunction with the Canadian Celiac Association (CCA) in Canada, and the National Foundation for Celiac Awareness (NFCA) in the United States. The certification can be combined with any of the other food safety audits offered (SQF, BRC, HACCP, and GMP) or it can stand on its own. Unlike other gluten-free standards that differ between regions or are otherwise not clearly defined, GFCP procedures are based on those in HACCP, meaning that gluten is treated as a potential hazard, which it is to the millions of consumers in the United States and Canada who live with celiac disease and gluten sensitivity.

Rama Narasimhan, PJRFSI Program Manager, reports, "Gluten-Free Certification Program assures manufacturing facilities have the required controls to produce products that are free from the allergen (gluten). Thus consumers are guaranteed product safety." When a facility successfully completes a GFCP audit, they will be recommended to the GFCP for certification, after which point the facility can display the certification's trademark on product communication materials.

The gluten-free market is one that is demonstrating double digit growth, and the US is already the fastest-growing and largest market for these products in the world. A consumer who risks serious digestive problems as a result of food contamination can never be too careful when it comes to what they purchase, though, and sometimes labels do not tell a customer everything. The GFCP certification will serve to build more consistency and consumer confidence in a growing industry while giving that industry room to expand in ways that benefit businesses and consumers alike.

### **About Perry Johnson Registrars Food Safety, Inc.**

Perry Johnson Registrars Food Safety, Inc. is a food safety certification and training body headquartered in Troy, MI. Perry Johnson Registrars, Inc. was founded in 1993 by Perry Johnson, and Food Safety, Inc. formed its own division in 2013. The company offers a range of third-party certification and training services for various food safety standards, including SQF, BRC, HACCP, and others. For more information about food safety certifications, visit [www.pjrfsi.com](http://www.pjrfsi.com) or call 1-877-663-1160.

### **About the Gluten-Free Certification Program**

*The Gluten-Free Certification Program (GFCP) was developed so consumers can shop with confidence by selecting those safe, reliable and gluten-free products displaying the GFCP trademark and is endorsed by the National Foundation for Celiac Awareness and the Canadian Celiac Association.*

*The GFCP is a voluntary certification program designed to help brand owners to differentiate their gluten-free products from the increasing clutter of gluten-free claims, by displaying the GFCP endorsed trademark. The GFCP is also based on a robust third-party audit certification process at the manufacturing facility, which verifies their ability to regularly meet the stringent GFCP requirements, when managing gluten as part of their food safety programs. [www.glutenfreecertification.ca](http://www.glutenfreecertification.ca)*

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