

This facility is annually certified by the Gluten Intolerance Group. Currently Montana State University performs gluten testing on all IRG before it is brought into Amazing Grains Gluten Free facility for milling, processing and packaging. The generally accepted U.S. standard for the level of gluten in a product to still use “Gluten Free” on the label is 200ppm (parts per million). We adhere to the International Standard of 20ppm.