

Bob's Red Mill stone grinds gluten free flours in a dedicated facility free from wheat and other gluten containing grains and derivatives. High quality-control standards are set in place in the gluten free facility and staff members are educated in good manufacturing practices. Ingredients are segregated and lab-testing is performed during the production of each batch using the R5 Elisa Test to ensure gluten-free status. The gluten free symbol informs the consumer that these products are not only produced in a dedicated facility, they are also batch tested for gluten before milling and after packaging. In an effort to better serve allergen sensitive consumers, the gluten free facility is also dairy and casein free.