

## WHAT IS GLUTEN?

GLUTEN is a type of protein found in certain grains/grain products. Gluten acts as a "glue" and helps certain foods hold their structure.

## WHERE IS GLUTEN FOUND?

Gluten is found in many different foods, including grains such as WHEAT, BARLEY, RYE, and SPELT. Most grain-based products
like cereals, breads, crackers, and pasta contain gluten, unless otherwise specified.

## WHAT FOODS ARE GLUTEN-FREE?

Many foods are gluten-free in their natural state, like vegetables and fruits, meat and poultry, beans, seeds and nuts, and dairy products.


Without gluten-containing additives, these foods are safe for anyone on a gluten-free diet.

Many foods that usually contain
 gluten can be made gluten-free at home by using gluten-free flour, or can be purchased gluten-free from the natural foods section of most grocery stores.

## CROSS-CONTAMINIATION

Some foods that do not naturally contain gluten can become contaminated with gluten during the MANUFACTURING PROCESS.

Cross-contamination can also happen during FOOD PREPARATION at home or in a restaurant. If gluten-containing products are not safely stored and prepared away from glutenfree products, small amounts of gluten can be spread from one product to another.


Oats are naturally gluten-free, but are usually processed very close to other gluten-containing grains like wheat and rye which puts them at risk for cross-contamination. If this is a concern, look for oats that are certified gluten-free.

## THE GLUTEN-FREE DIET

Anyone can follow a gluten-free diet, but this diet is required, and is the only treatment available,
for CELIAC DISEASE. Celiac disease is an autoimmune disease in which the body has an immune reaction to gluten causing damage to the villi in the small intestine.

Individuals who have NON-CELIAC GLUTEN SENSITIVITY (NCGS) may also be advised by a dietitian to follow a gluten-free diet to improve digestion and symptoms.


When following a gluten-free diet, carefully read the ingredients list on food labels to make sure there are no hidden sources of gluten!

For more information on Celiac disease, non-celiac gluten sensitivity and following a gluten-free diet, visit http://celiac.ca.

