

Criteria for the certification of foods

Foods are for example:

- Milk and dairy products and milk substitutes
- Bakery products
- Ice cream
- Fats and oils and products made from them
- Cereals and cereal products (breakfast cereals, pasta)
- Meat and sausage products
- Fishing products
- Eggs and egg products
- Sweets (desserts, chocolate, chewing gum)
- Spices, soups, sauces, salads
- Drinks incl. tea and coffee
- Sweet or salty snacks (chips, processed nuts)

The following is checked:

An allergen management is in place according to the guidelines of a HACCP concept according to the Codex Alimentarius.

At least one allergen has demonstrably been optimised or removed by suitable procedures and which corresponds to one of the following categories according to Annex 6 of the FDHA Ordinance on Information on Foodstuffs (respectively Annex 2 of Regulation (EU) No 1169/2011).

Foods may only be advertised with the allergy-optimised ingredient if

- it is customary in the market for the ingredient to be contained in the relevant food as an ingredient (e.g. lactose in dairy products; gluten in cereal products, etc.) **(Category 1)**
- it is customary in the market for the ingredient to be present in the relevant food according to the recipe (e.g. lactose in ham; peanuts in bars; hazelnuts in muesli, etc.) **(Category 2)**
- according to the risk analysis, it can occur as an unintended allergen presence in the production of these foods as is customary in the industry (e.g. hazelnuts in milk chocolate; milk in dark chocolate; eggs in durum wheat pastas, etc.) **(Category 3)**
- with respect to the customary use of a comparable product (substitute product) it may be present according to the recipe, as an impurity or as an ingredient (e.g. soya or rice milk instead of milk for cow milk protein allergy; rice or maize products instead of cereal or wheat products for gluten intolerance, etc.) **(Category 4)**

For at least one ingredient, according to Appendix 6 to art.11 of the FDHA Ordinance on Information on Foodstuffs, the proportion must be below the following content:

Allergen	Content	Unit per
Sulphites	≤ 10 mg SO ₂	kilogram or litre of ready-to-eat food
Gluten	≤ 20 mg gluten	kilogram or litre of ready-to-eat food
Lactose	< 0,1 g lactose	100 g or 100 ml of ready-to-eat food
Other cases (according to appendix 6 to art.11 of the FDHA Ordinance on Information on Foodstuffs)	≤ 50 mg*	kilogram or litre of ready-to-eat food

* depending on the analytical determinability (limit of quantification)

The food complies with the claims and criteria stated on the packaging with regard to allergy and intolerance triggers that are not contained eg, lactose-free, gluten-free, without milk, without egg, without wheat, without nuts.

Foods with the Allergy Seal of Quality are suitable for:

- Food allergies (for which is indicated on the packaging)
- Food intolerances such as celiac disease and lactose intolerance (for which is indicated on the packaging)

The Allergy Seal of Quality refers exclusively to allergies and intolerances. It certifies that a product has been tested and verified for its suitability for people with allergies or intolerances.

The manufacturer or retailer determines which products should be certified and has them checked by Service Allergie Suisse SA. Consumers will then find the relevant information both on the product packaging and in the product database at www.service-allergie.ch.

It is important: The claims and criteria on the packaging must always be checked by the consumer. **Not** every product is suitable for **all** allergies and intolerances.