**Gluten Free Oats – Thick and Rolled**

**Mechanically/Optically sorted versus Purity Protocol (Dedicated Fields)**

In search of the answer to a question as to how our gluten free oats are grown or sorted, I received a call from our vendor regarding this questions. The gluten free oats we purchase are mechanically sorted through a proprietary process, which is tested at 10ppm. They have been using this process since 2012. They feel that it is better, more economical and far superior to other methods. They work through third party certifiers to get this message out to manufacturers. They are certified by the NSF (National Sanitation Foundation, now called the NSF International) and GFCO(Gluten Free Certification Program). They are also being certified through the GFCP( Canadian version of the GFCO). We also test the oats and are certified by the CSA (Celiac Support Association).

Some believe that the purity protocol program, (dedicated fields) is the best way. But he explained that if 30 million pounds of gluten free oats are needed, it takes 25,000 acres to produce that amount. These fields have to be literally walked, looking for rogue grains, like wheat and barley, which is almost an impossible task. Most purity protocol programs are fairly small because of this method’s requirements.

This vendor also uses a water purification process to remove anything from the water used in production as opposed to the mountain stream process. They can filter out anything that would contaminate the oats.

In regard to glysophates, which has recently come to light through the media and bloggers, they have plans to be entirely glysophate free by 2018. They are almost there but not totally complete.