

## 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:

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 is by no means a general safety certificate. The manufacturer or distributor determines for which allergies or intolerances the product is suitable and has this checked by Service Allergie Suisse SA. Consumers will then find this information on the packaging of the product and in the product database of Service Allergie Suisse.

**It is therefor 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.