

About Us



Our Commitment to Quality and Safety



Our certified gluten-free oat products are grown and processed under rigorous standards and undergo numerous inspections to ensure you a top quality product. From production through to finished product packaging we take care.

Dedicated Facility

Our oat products are processed, blended, packaged and warehoused in a state of the art gluten-free plant. High quality-control standards are set in place in this oat dedicated facility and staff members are educated in good manufacturing practices.

Gluten-Free

Avena Foods complies with labeling regulations as set out by the Canadian Food Inspection Agency (CFIA) in Canada and Food and Drug Administration (FDA) in the US.

Identity Preserved Production

Our quality protocol begins a very rigid set of guidelines for seeding, harvesting, cleaning, handling, sizing and delivering our certified gluten-free oats. Part of this protocol involves our Identity Preserved (IP) program, which ensures that our oats are segregated from other grains that could potentially cause cross-contamination. This ensures our food manufacturers receive only the pure oats required for their operations.

Canadian Seed Growers Association Regulations and Procedures

Our growers must grow the seed in accordance with the Regulations and Procedures for Pedigreed Crop Production established by the Canadian Seed Growers Association, including but not limited to proper land rotation, inspection and isolation distances.



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Canadian Food Inspection Agency Inspection

The Canadian Food Inspection Agency inspects each oat crop for purity in the field. A report is submitted to Avena Foods.

Third Party Analysis

After harvest, the oats are cleaned by licensed seed growers using state of the art seed cleaning equipment. Representative samples of cleaned grain are then submitted to a qualified laboratory for an analysis of varietal purity and any contamination. The lab then issues a Certificate of Analysis directly to Avena Foods.

In House Analysis

Seed growers must also submit representative samples of cleaned seed to our facility for purity analysis. These results are cross-referenced with the Certificate of Analysis to ensure no deviation. Once the oats have passed this initial rigorous testing, only then are they allowed to be delivered to our pure oat dedicated processing plant.

Allergen Free

The following is a list of priority allergens that our processing plant is guaranteed to be free of: peanuts, tree nuts (almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios, walnuts), sesame, milk, eggs, fish, shellfish, mollusks, soy, wheat, kamut, spelt, triticale, sulphites and mustard.

Batch Testing

All ingredients undergo stringent testing protocols. Ingredient suppliers provide a letter of guarantee or Certificates of Analysis declaring that all products are gluten-free and no priority allergens are present. Ongoing batch and spot testing ensures purity of the oats and all other ingredients used in our products.

Leading Technology

Our gluten-free oats are processed in a controlled environment and batch tested for gluten contamination using the world's leading gluten-testing methodology (R5-ELISA test). The R5-ELISA test is a sandwich enzyme immunoassay for the quantitative analysis of prolamines from wheat, rye, and barley. These prolamines are the proteins that pose a health threat to celiac patients and those with other gluten intolerance conditions.

