

## Grains and alternatives

## Flours

## Oats

## Bread,

 cakes and biscuits
## Breakfast

 cereals
## Pasta and noodles

## Meat and poultry

## Meatless alternatives

## Fish and shellfish

## Cheese and eggs

Milk and milk products

## Gluten free

Amaranth, buckwheat, chestnut, corn (maize), millet, Fonio (grain), polenta (cornmeal), quinoa, rice, sago, sorghum, soya, tapioca, teff

All flours that are labelled gluten free

Most people can eat uncontaminated oats labelled gluten free. Products include gluten free oats, oatcakes and oat based products

All products labelled gluten free including biscuits, breads, cakes, crackers, muffins, pizza bases, rolls, scones

## All products labelled gluten free

 including millet porridge, muesli, rice porridge, corn and rice based cerealsAll products labelled gluten free including corn (maize) pasta, quinoa pasta, rice pasta

All fresh meats and poultry, cured pure meats, plain cooked meats, smoked meats

Plain tofu

All dried, fresh, kippered and smoked fish, shellfish, fish canned in brine, oil and water

Cheese with no added ingredients and eggs

Fresh milk, all cream (single, double, whipping, clotted, soured and crème fraiche), buttermilk, plain fromage frais, plain yoghurt

## Need to check

Use your Food and Drink Guide to choose suitable products. Flours from all grains may be contaminated through milling

Macaroons, meringues

Buckwheat, corn, millet and rice based breakfast cereals and those that contain barley malt extract

Rice noodles, buckwheat noodles

Any meat or poultry marinated or in a sauce, burgers, meat pastes, patés, sausages

Marinated tofu, soya mince, falafel, vegetable and bean burgers, vegetarian and vegan sausages
Fish pastes, fish patés, fish in sauce

Cheese with added ingredients

Coffee and tea whiteners, condensed milk, dried milk, fruit and flavoured yoghurt or fromage frais, soya desserts, soya milk, soya yoghurt, rice milk, nut milks

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## Not gluten free

Barley, bulgar wheat, couscous, dinkel, durum wheat, einkorn, emmer wheat, farro, freekeh, khorasan wheat (Kamut $®$ ), pearl barley, rye, semolina, spelt, triticale, wheat

Flours made from wheat, rye or barley eg plain flour, self raising flour etc

Porridge oats, oat milk, oat based snacks that are not labelled gluten free

All biscuits, breads, cakes, chapattis, crackers, muffins, pastries and pizza bases made from wheat, rye or barley flour

Muesli, wheat based breakfast cereals

Canned, dried and fresh wheat noodles and pasta

Meat and poultry cooked in batter or breadcrumbs, breaded ham, faggots, haggis, rissoles not labelled gluten free
sher ish batter or breadcrumbs not labelled gluten free, fish cakes and fish fingers not labelled gluten free, taramasalata

## Scotch eggs

Yoghurt with muesli or wholegrains

This information is for guidance only and should not replace advice given by your healthcare professional.

|  | Gluten free | Need to check | Not gluten free |
| :---: | :---: | :---: | :---: |
| Fats and oils | Butter, cooking oils, ghee, lard, margarine, reduced and low fat spreads | Suet |  |
| Fruits and vegetables | All canned, dried, fresh, frozen and juiced pure fruits and vegetables, pickled vegetables in spirit vinegar | Fruit pie fillings, processed vegetable products (such as cauliflower cheese), vegetables pickled in barley malt vinegar | Vegetables and fruit in batter, breadcrumbs or dusted with flour |
| Potatoes | All plain potatoes, baked, boiled or mashed | Oven, deep fried, microwave and frozen chips, instant mash, potato waffles, ready to roast potatoes | Potatoes in batter, breadcrumbs or dusted with flour, potato croquettes |
| Nuts, seeds and pulses | Plain nuts and seeds, all pulses (peas, beans, lentils)* | Dry roasted nuts, pulses in flavoured sauce (such as baked beans) |  |
| Savoury snacks |  | Flavoured popcorn, homemade popcorn, potato and vegetable crisps, flavoured rice cakes, plain rice cakes and rice crackers | Snacks made from wheat, rye or barley, pretzels, breadsticks |
| Spreads, fillings and dips | Conserves, glucose syrup, golden syrup, honey, jam, marmalade, molasses, treacle | Lemon curd, mincemeat, peanut and other nut butters, yeast extract, prepared dips | Taramasalata |
| Soups, sauces, pickles and seasonings | Vinegars (balsamic, cider, sherry, spirit, white wine and red wine vine), garlic puree, ground pepper, individual herbs and spices, mint sauce, mixed herbs and spices, mustard powder, salt, tomato puree | Barley malt vinegar**, blended and powdered seasonings, brown sauce, canned, packet or fresh soups, chutney, curry powder, dressings, gravy granules, mayonnaise, mustard products (such as English mustard), packed and jarred sauces and mixes, pickles, salad cream, stock cubes, tamari (Japanese soy sauce), tomato sauce | Chinese soy sauce |
| Confectionery and desserts | Gluten free ice cream cones, jelly, liquorice root, seaside rock | Chocolates, ice cream, mousses, sweets, tapioca pudding | Ice cream cones and wafers, liquorice sweets, puddings made using semolina or wheat flour |
| Drinks | Cocoa, coffee, fruit juice, squash (except barley squashes), tea, water | Cloudy fizzy drinks, drinking chocolate, ginger beer | Barley waters and squash, malted milk drinks |
| Alcohol | Cider, gluten free beers and lagers, liqueurs, port, sherry, spirits, wine |  | Ales, beers, lagers, stouts |
| Home baking | Arrowroot, artificial sweeteners, bicarbonate of soda, corn starch (flour), cream of tartar, food colouring, gelatine, icing sugar, potato starch (flour), fresh yeast, ground almonds, glacé cherries | Baking powder, cake decorations, marzipan, ready to use icings, dried yeast, Xanthan gum | Batter mixes, breadcrumbs, stuffing mix |

**To find out more about the change in policy for barley malt vinegar, please visit www.coeliac.org.uk/news
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## Helping you live gluten free

We're working in retail, catering and manufacturing to make things better for you. When you see our symbols of choice, quality and safety, you know that we've been there making sure your needs are met:
a quick and easy way to identify safe food and drinks to make your shopping trip easier
our stamp of approval for venues that cater gluten free so you can enjoy eating out

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