



MENUTRINFO ISO 17065 ALLERGEN FREE CERTIFICATION PROGRAM

Certified Free From™

The allergen certification that turns a food manufacturer's safety program into a reason retailers, distributors, and allergic families choose them first. Here are the questions manufacturers ask us most, answered straight.

6–8 weeks

typical time from application to certified
(rush available)

1 visit / year

in-person, on-site audit by a vetted
professional food safety auditor

From \$2,999

annual certification fee +

Timeline and cost

How long does the process take?

Typically 6 to 8 weeks from application to certification.

Can it be done faster?

Yes. A rush option is available for a small additional fee.

What does it cost?

Annual certification starts at **\$2,999**, plus auditor expense.

Does price change with the number of allergens?

No. The fee is the same whether you certify one allergen or all nine US allergens at a time.

What you can certify

Can we certify for just one allergen, like peanuts?

Yes. Many manufacturers start with the single allergen that matters most to their customers and are able to expand later.

Which allergens are we able to certify against?

In the US, any or all of the top 9 major food allergens. Outside the US, we certify against the allergens regulated in that country, whether it's one allergen or several provided testing, if needed is available.

Can the facility itself be certified, not just one product?

Yes. Once a single product made in the facility is CFF certified, the facility becomes eligible for certification too. Launching Q1 2027. Note: Facility certification is limited to Free From allergens that are not present in the facility.

The audit

Is the audit really done in person, every year?

Yes. It's an on-site, in-person audit conducted annually by a vetted professional food safety auditor.

How long does the audit take?

About 4 hours on-site. Plan additional time before the visit for preparation and after it to close out any findings.

What allergen testing is needed?

It depends on what else runs in your facility. Requirements range from none needed to testing every time the line runs the product.

Does our facility need to pass GFSI-recognized standards?

No, it isn't required, but an existing GFSI-recognized certification may reduce the required allergen testing.

What are the GFSI-recognized standards do you accept?

BRCGS, SQF, FSSC22000, IFS, GRMA, JFSM, Canada GAP, Freshcare, GFMS, Global GAP, Primus and Global seafood Alliance

Stack it

Can we add other certifications at the same time?

Yes. **Certified Gluten Free** is our most popular pairing with CFF, and many manufacturers pursue both in the same audit cycle.

Why manufacturers say yes

A credible, third-party mark that backs up the allergen claim already on your label.

An audit standard buyers, distributors, and retail partners recognize on sight.

Substantiate the food allergen soft claims.



*Top 9 US Allergens



*PEANUT FREE

Ready to make Free From your advantage?

Talk to our team about certifying your first product.

MenuTrinfo · CFF

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