

1. PaleoVegan

The PaleoVegan Requirements for Meat Free, Grain-Free, Legume-Free, Dairy-Free, Honey-Free, Artificial Coloring, Artificial Preservatives, Artificial Sweeteners are outlined herein. These standards apply to all products certified by The Paleo Foundation for the the PaleoVegan Program. Only certified Products following these standards are explicitly given the rights to use PaleoVegan logos, trademarks, certification marks, or other design marks hereinafter referred to as "PaleoVegan label".

1.1 Applicability

The PaleoVegan label was developed and trademarked by The Paleo Foundation Inc. to identify food products that meet the standards of the Paleo Vegan Diet. Use of The PaleoVegan[™] Label is only permitted by those who have entered into a contractual agreement with The Paleo Foundation Inc. The PaleoVegan[™] Label was designed to establish an easily identifiable mark indicating that a product has met the strictures of the PaleoVegan Diet and merit use of the PaleoVegan Label. PaleoVegan requirements may be amended periodically based on current research.

1.2 Guidelines

1.2.1

The PaleoVegan label is allowed to be used on packaging, promotional materials, point of purchase materials, websites, sales literature, banners, company stationery, and other advertising materials. Use of the PaleoVegan label must comply with the guidelines as outlined in this document. If a company wishes to present the logos in a manner other than as described in Statement of Use Guidelines, The Paleo Foundation Inc. must approve the request and give permission in writing to the Producer.

1.2.2

Producers may display the PaleoVegan[™] label only on products that have been certified by The Paleo Foundation.

1.2.3

Producers must have a contractual agreement with the Paleo Foundation to use the PaleoVegan label.

1.2 Guidelines CONTINUED

1.2.4

Producers may only use the trademark on company stationery if the entire product line has been audited and certified PaleoVegan.

1.2.5

If the entire product line has been audited and certified PaleoVegan, Producers may display the PaleoVegan label on their entire website.

1.2.6

If the entire product line was not certified, the PaleoVegan label may appear on a page containing audited and certified PaleoVegan products only.

1.2.7

Products that have not been audited and certified PaleoVegan are not permitted to appear on the same page as the PaleoVegan label, as this could be misleading to consumers.

1.3	Use	of	the	Pal	leo	Vega	an™	Label	
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1.3.1

To complete the application process, the applicant must sign an affidavit stating that all answers and statements provided in their application were true to the best of their knowledge.

1.3.2

Use of the PaleoVegan[™] label is only permitted after audit and certification by the Paleo Foundation of the applicant's product ingredients and suppliers list.

1.3.3

PaleoVegan retains the right to make unannounced visits to applicant's commercial kitchen, manufacturing plant, or processing center to verify that all PaleoVegan Requirements are continuously being met.

1.3.4

PaleoVegan retains the right to inspect the applicant's products to verify that all Requirements are met.

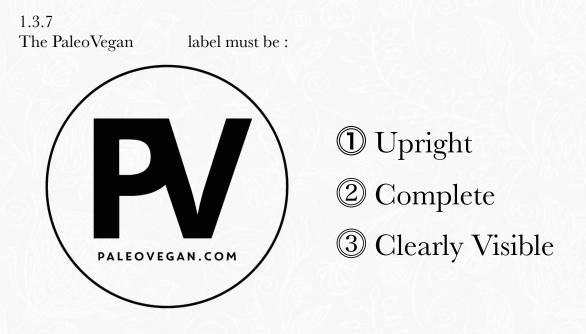
1.3.5

Use of The PaleoVegan label for any product which does not meet each of the PaleoVegan Requirements, has not been audited, or has not been given explicit permission is strictly prohibited.

1.3.6

Misuse of The PaleoVegan[™] Label will result in immediate suspension of the agreement and/or prosecution.

1.3 Use of the PaleoVegan[™] Label CONTINUED



2. Pseudo-grain and Grain-Free

2.1

All Products must not contain grains and be 100% grain free to be eligible for use of the PaleoVegan label. There are no exceptions to this rule. Disallowed Grains and Pseudo-Grains include, but are not limited to:

Grains	Pseudo-Grains
Barley, Rice, Bulgur, Kamut, Oats, Spelt, Teff, Wheat, Wheat Berries, Triticale, Corn, Hominy, Rye, Sorghum	Amaranth, Quinoa, Buckwheat

3. Legume-Free

3.1

All Products must not contain legumes to be eligible for use of the PaleoVegan label. Disallowed Legumes include but are not limited to:

Legumes

Beans, Lentils, Peas, Peanuts, Soy, Tempeh

4. Animal Product and Animal Derivative Free

4.1

PaleoVegan Products must not contain animal prodicuts or animal derivatives including, but not limited to, meat, dairy, honey, and animal-derived flavorings or processes involving animal ingredients.

5. Artificial Coloring, Preservatives, and Artificial Sweeteners and Flavor Enhancers

5.1

PaleoVegan Products must not contain artificial coloring or artificial preservatives to be eligible for use of the PaleoVegan label. This includes but is not limited to:

Colorings	Preservatives	Artificial Sweeteners	Flavor Enhancers	Disallowed Additives
Coloring Derived from coal, tar, or petroleum	BHA and BHT	Aspartame	Glutamates	Carageenan
FD&C Blue No.1	ТВНQ	Potassium Acesulphame	Guanylates	Poligeenan
FD&C Blue No. 2	Propionic Acid and Propionates	Cyclamates	Inosinates	
FD&C Green No. 3	Sodium Ethyl Para Hydroxybenzonate	Alcohol Sugars		%) (B)
FD&C Red No. 40	Hexamine, Tetramine	Corn Syrups		
FD&C Yellow No. 5	Citric Acid e330	Acesulfame Potassium		
FD&C Yellow No. 6	Potassium Ferrocyanide	Neotame		
Tartrazine		500		
Caramel	1-3 12			21/2-3

3.1

The following ingredients are eligible for use of the PaleoVegan label. They will be amended from time to time as necessary, as some items are likely missing. These ingredients include, but are not limited to:

Oils and Fats	Flour	Milks	Sweeteners
All nut oils Avocado Oil, Olive Oil, Coconut Oil, High Oleic Sunflower Oil, TigerNut Oil	All nut flours are allowed Sweet Potato flour, coconut flour, tapioca flour, arrowroot flour, banana flour, tigernut flour	All nut milks are allowed Hemp Milk Coconut Milk and Coconut Water	stevia, maple syrup, coconut sugar, coconut sap, coconut nectar, date sugar, cane sugar, fruit juice, date sugar, agave nectar
Fruits and Vegetables	Roots and Tubers	Spices	Teas and Coffee
All vegetables and fruits are allowed. Vegetable Juices Sea vegetables, Seaweed, Algae. Dried Fruits, Fruit Juices, Berries	All roots and tubers	All spices are allowed Sea Salts, Smoked Salts, Salt blends	All teas and coffee are allowed
Seeds	Chocolate	Fermented Foods	Nuts
Sunflower seeds, chia seeds, mustard seeds	Dark Chocolate	Non-grain vinegar is allowed Sauerkraut, Kimchi, Kombucha, Kefirs	All true nuts are allowed
Gums	Supplements	Stabilizers	Natural Flavors and Coloring
Gum Arabic Guar Gum Xanthan Gum	Magnesium Stearate	Sunflower Lecithin	Vanillin, Limonene, Vanilla Extract, *stearic acid

* Source Dependent

If you have any further questions regarding items on this list, or items that are not listed, please contact us at info@paleofoundation.com