



Gluten Free and Contains Gluten Labels

Use Ideas

1. Our stickers are a helpful tool - you remain responsible for your food safety.
2. "Free of" stickers should only be applied to food products known to be free of the contaminant.

We suggest you keep these stickers to someone who is very careful about what they are placed on.

If food becomes contaminated, remove this sticker and place a "contains" sticker.

3. "Contains" stickers should be applied to any food that does, or might, contain the contaminant.

Keep these stickers available to anyone, to easily mark contaminated food.

4. Stickers should not be applied directly to food; apply stickers to packaging.
5. Some surfaces, like waxy or frosty surfaces, are hard to stick to. Be careful when applying stickers to hard-to-stick-to packaging.
6. Our stickers are removable from most packaging. The adhesive will not be as sticky the second time around, so we don't recommend re-use.
7. For ideas and fun videos about food safety, follow our website and social media:
@TwoStickersLtd

Check out our stickers at TwoStickers.com!

Questions? info@twostickers.com