

Deadline: November 1, 2016

Important: As we go to print on Nov 3rd, no forms submitted after November 1st will be able to be considered; therefore, we will not be able to highlight your booth as offering some of these sought out by these solution seeking attendees.

Yes, I have read and considered the below information carefully, and will have some products within our booth that qualifies for the following spotlights which I have initialled next to in the provided box.

Company Name: _____ Contact Name: _____

Contact Email: _____ Contact Phone: _____

Signature: _____ Date: _____

Dairy Free

To qualify for the Dairy Free spotlight, we require that product be manufactured with out the use of Dairy (intentionally or inadvertently) and produced in a Dairy free environment. Important: Even though dairy products can be processed to be “lactose-free” with the addition of lactase, an enzyme that breaks down the lactose sugar present in dairy, it’s important to note that the claims “lactose-free” and “dairy-free” cannot be used interchangeably.

Soy Free

To qualify for the Soy Free spotlight, we require that product be manufactured with out the use of Soy (intentionally or inadvertently) and produced in a Soy free environment. This means no soy ingredients or by-products (ex. Soy lecithin) can be used as an ingredient, and that the facility and manufacturing process eliminates all contact with the allergen.

Diabetes Friendly

To qualify for the Diabetic Friendly spotlight, we require that product serving sizes not deliver more than 1 Carb Choice point. A “Carb Choice” is a term that diabetics commonly use to calculate the amount of insulin needed for the amount of carbs consumed. “1 Carb Choice” refers to a food with 15g carbohydrates.

Low-FODMAP

To qualify for the Low FODMAP spotlight, we require that product be free of all high-FODMAP ingredients. For a detailed list of high and low-FODMAP ingredients, visit <http://www.ibsdiets.org/fodmap-diet/fodmap-food-list/>.

People with IBS or who are following a low-FODMAP diet must be vigilant with food and product ingredients as there is no clear pattern with which foods are high-FODMAP and which are low (ex. Cauliflower are high-FODMAP whereas broccoli are low-FODMAP),

“FODMAP” is an acronym that stands for: Fermentable Oligosaccharides, Disaccharides, Monosaccharides and Polyols. These are names for a collection of molecules found in food that can cause digestive issues for people with Irritable Bowel Diseases, such as Irritable Bowel Syndrome (IBS).

Ketogenic

To qualify for the Ketogenic spotlight, we require that products follow the classic Ketogenic diet ratio of 4:1 by weight of 4 parts (fat) to 1 part (protein + carbohydrates combined). Traditionally, this diet has been used to treat epilepsy in children, and is quickly growing in popularity in the fitness community.

The Ketogenic diet is one that is high in fat and very low in carbohydrates, which forces the body to burn fat instead of carbohydrates and enough protein to provide Calories and support growth. Normally, the liver would break down carbohydrates into sugar to be used as energy. When there is very little carbohydrates, the liver converts fat into fatty acids, which are further broken down into molecules called ketone bodies. The state of high ketone levels is called ketosis, where the ketone bodies replace glucose as an energy source.

Other Allergen Free Claims

To qualify for the Other Allergen Free spotlight, we require that product be manufactured with out the use of one or more of the top 10 allergens (intentionally or inadvertently) and produced in an Allergen free facility for that claimed allergen free statement.

Please specify the Allergen Free declarations you qualify for here: _____
