



NICE Quality Standard

The first ever Quality Standard on coeliac disease, published by the National Institute of Health and Care Excellence (NICE), aims to drive standards in the diagnosis and care of people with coeliac disease.

The new standard sets out five key areas to improve diagnosis of coeliac disease and ensure that the support of patients with the condition improves their health and quality of life. One of the key themes of the standard is the need to address inequalities that might exist because of a patient's socioeconomic status, to ensure that those who need help most are being offered it.

Both offering annual review and having access to prescriptions for gluten-free food are noted as important levels of support for people with coeliac disease. In light of 10% of England's Clinical Commissioning Groups (CCGs) removing gluten-free prescribing as a support for those with the condition, Coeliac UK is writing to all CCGs to make them aware of the new Quality Standard and to ask how they will plan to meet its criteria.

The Charity played a key role in representing the needs of patients with coeliac disease during the development of the Quality Standard by making submissions to its consultations. Representatives of the Charity were selected as expert members of the Quality Standard committee.

Read our [press release](#).

Read the Quality Standard here: www.nice.org.uk/guidance/qs134

Read more in:

[News](#)

[Events](#)

[GF accreditation](#)



#GivingTuesday - 29 November

#GivingTuesday, a global day of giving, takes place on the Tuesday following Black Friday and Cyber Monday and is a chance to give something back! #GivingTuesday encourages everyone to donate time, money or their voice to help a good cause.

Support Coeliac UK and [make your pledge](#) to do something selfless on #GivingTuesday now!



Gluten-free barley research

In last month's newsletter we featured an article on the [development of a gluten-free barley](#) by researchers from Australia's Commonwealth Scientific and Industrial Research Organisation. The novel gluten-free barley has been developed using conventional breeding and the researchers are interested in the opinions of adults with coeliac disease, gluten intolerance, or carers of people with either of these conditions. If you haven't yet taken part and are interested in sharing your views on the gluten-free barley, please complete the online survey, which should take no more than 5 – 10 minutes: www.coeliac.org.uk/qfbarley-survey

Read more about the [development of the gluten-free barley](#).



2016 Christmas cards available now!

We have a wide range of Christmas cards and merchandise available this year which you can buy directly from our [online shop](#). They are proving to be very popular so buy yours now to avoid disappointment.

Alternatively, to order by phone please call 01227 811640. If you would prefer to order by post, return the order form included with your autumn Crossed Grain Magazine.

Impress Publishing will be responsible for dispatching your cards straight to your door. Each pack sold will generate at least 10% to Coeliac UK and all donations made will come back to the Charity in full.

Thank you very much for your continued support of Coeliac UK.

Make sure you keep your Food and Drink Directory up to date. Click for this month's updates.

Read more on [our website](#).



House of Commons debate on gluten-free prescribing

Kevan Jones MP secured a debate on gluten-free prescribing in the House of Commons which was held at 4pm on 1 November.

[Read more about the debate.](#)



Have you read our latest blog?

Take a look at our latest [blog](#) post to see what we're talking about this month.



Media update - October 2016

Our media work is a big part of what we do to raise awareness of coeliac disease and the gluten-free diet.

We're always working hard to secure pieces in the press, see the latest monthly round up of some of our [key media coverage](#).



The Allergy & Free From Show North 2016 Attend for FREE, with Coeliac UK

It's not too late to get your tickets for this year's Allergy & Free From Show North, sponsored by Schar, on 5-6 November at the Liverpool Exhibition Centre.

We'll be at the show to answer any questions you may have about your Membership, coeliac disease, and the gluten-free diet.



Christmas Raffle is now live – win £10,000 or a Peugeot 108

The Christmas Raffle is now live and you could be one of our lucky winners.

Enter now for your chance to win up to £10,000 or a Peugeot 108

www.coeliac.org.uk/raffle

Download your free tickets
at www.allergyshow.co.uk/go/eXg



GUTs weekend away

Our Gluten-free Under Thirties (GUTs) group visited Birmingham at the beginning of October for their weekend city break. Everyone got involved in a range of activities including a canal trip, beer tasting, pizza night and meal out, all completely gluten-free! Members commented on how they loved 'meeting likeminded people' and 'feeling part of a community'. One Member said the weekend was 'such a great way to feel "normal", share stories and make wonderful friends'. Congratulations to the Committee for organising such a fun, inclusive and enjoyable weekend!

If you are between 18 and 30 years old, be part of the GUTs community by joining their [Facebook Group](#).



Sign up for our 2016 Treasure Hunt Challenge

There is still time to enter a team for the Treasure Hunt challenge on Saturday 26 November.

Follow the clues to reach the destinations around central London before meeting at a secret hideout to enjoy delicious a gluten-free meal, provided by La Polenteria.

Find out more [on our website](#) or call our Fundraising Team on 01494 796724 to sign up.



Wadworth & Co is an independent, family owned pub company and brewer based in Devizes, Wiltshire. We're pleased to announce that all of the 47 managed pubs have now gained GF accreditation, allowing you to enjoy delicious, home cooked gluten-free pub food across the South West of the UK and London. Their 6X Gold beer is also now Crossed Grain certified.



www.wadworth.co.uk



Eating out with confidence

When you see the Coeliac UK GF logo you know that the restaurant is adhering to our Gluten-free standard. The standard covers all aspects of gluten-free preparation as well as ensuring training is in place so you can eat out with confidence knowing that we've worked with the venue.

See the full list of organisations that have gained our accreditation on [our website](#).

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