



PRODUCT SPECIFICATION SHEET
~ RETAIL ~

PRODUCT NAME:	Organic Gluten Free Oat Porridge Oats
	PRODUCT CODE:
	40043

CONTACT DETAILS:

Company Name & Address:	Glebe Farm Foods Ltd, School Lane, Kings Ripton, Huntingdon CAMBRIDGESHIRE PE28 2NL
------------------------------------	--

Position:	Name:	Email Address:	Contact Number:
Technical Manager	Martyn Bond	technical@glebefarmfoods.co.uk	01487 773282
Commercial Manager	Simon Brook	simon@glebe-flour.co.uk	
Managing Director	Philip Rayner	philip@glebe-flour.co.uk	
Managing Director	Rebecca Rayner	rebecca@glebe-flour.co.uk	

COUNTRY OF MANUFACTURE:	UK
--------------------------------	----

INGREDIENT DECLARATION:	Organic Gluten Free Oats
--------------------------------	--------------------------

FINISHED PRODUCT STANDARDS

PHYSICAL CHARACTERISTICS

Parameter:	Specification:
Description of Product	Organic Gluten Free Oat Porridge Oats
Appearance	Oat Flakes
Flavour	Healthy, fresh, typical of oats
Odour	Free from burnt, musty, bitter, rancid or other flavours / taints
Texture	Fibrous
Flake thickness	0.37 mm (±) 0.15 mm

DOCUMENT REF:	Product Code	Issue No.	Issued By:	Issue Date	Page Number
SPC43	40043	3	Martyn Bond	11/03/2021	Page 1 of 6



PRODUCT SPECIFICATION SHEET ~ RETAIL ~

ANALYTICAL CHARACTERISATION				
Parameter:	Target Specification:	Min:	Max:	Unit:
Gluten	<5	0	10	ppm

AVERAGE NUTRITIONAL INFORMATION			
Nutrient	Value	Method	Units
Energy (kJ)	1521	External Lab	kJ/100g
Energy (kCal)	361	External Lab	kCal/100g
Total Carbohydrate by difference	66.9	External Lab	g/100g
Ash	1.5	External Lab	g/100g
Moisture (loss on drying)	11.5	External Lab	g/100g
Protein (Nx6.25)	14.1	External Lab	g/100g
Total Fat (NMR)	6.0	External Lab	g/100g
Fatty Acids (saturated)	0.97	External Lab	g/100g
Fatty Acids (mono unsaturated)	2.22	External Lab	g/100g
Fatty Acids (poly unsaturated)	2.55	External Lab	g/100g
Total Sugar	1.2	External Lab	g/100g
Total Dietary Fibre (AOAC)	8.7	External Lab	g/100g
Sodium (ICP-OES)	<3	External Lab	mg/100g

MICROBIOLOGICAL STANDARDS			
Test	Target	Acceptable	Reject
TVC	<10,000 cfu/g	<50,000 cfu/g	>50,000 cfu/g
E.coli	<10 cfu/g	<100 cfu/g	>100 cfu/g
S.aureus	<10 cfu/g	<100 cfu/g	>100 cfu/g
Enterobacteriaceae	<50 cfu/g	<100 cfu/g	>100 cfu/g
Yeasts & Moulds	<50 cfu/g	<2,000 cfu/g	>2,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected

DOCUMENT REF:	Product Code	Issue No.	Issued By:	Issue Date	Page Number
SPC43	40043	3	Martyn Bond	11/03/2021	Page 2 of 6



PRODUCT SPECIFICATION SHEET ~ RETAIL ~

ALLERGEN INFORMATION				
Allergen	Present In Product	Present in Factory:	Risk of Cross Contamination	Special Measures
Cereals Containing Gluten*	No	No	No	Gluten Free Product. Positive release at <5ppm
Crustaceans	No	No	No	N/A
Fish	No	No	No	N/A
Egg	No	No	No	N/A
Peanuts	No	No	No	N/A
Soya	No	No	No	N/A
Milk	No	No	No	N/A
Tree nuts**	No	No	No	N/A
Celery	No	No	No	N/A
Mustard	No	No	No	N/A
Sesame Seeds	No	No	No	N/A
Sulphites >10mg/kg	No	Yes	No	Full Clean
Molluscs	No	No	No	N/A
Lupin	No	No	No	N/A

* Wheat, Barley, Oats, Spelt, Kamut or their hybridised strains

** Tree nuts include Almond, Brazil, Cashew, Hazelnut, Macadamia nut, Pecan, Pistachio, Walnut

SUITABILITY INFORMATION	
Ovo-Lacto Vegetarians	Yes
Vegans	Yes
Diabetics	Yes
Coeliacs	Yes
Lactose Intolerant	Yes
Nut Allergies	Yes
Kosher	Yes
Halal	Yes

STORAGE CONDITIONS:

DOCUMENT REF:	Product Code	Issue No.	Issued By:	Issue Date	Page Number
SPC43	40043	3	Martyn Bond	11/03/2021	Page 3 of 6



PRODUCT SPECIFICATION SHEET ~ RETAIL ~

Shelf Life From manufacture:	15 months	Once Opened Shelf Life:	Should be used within 1 Week
Storage Conditions:	Store in cool, dry conditions, away from strong odours	Storage Conditions Once opened:	Ambient / Dry
Delivery Temperature / Conditions:	Ambient / Dry		

DOCUMENT REF:	Product Code	Issue No.	Issued By:	Issue Date	Page Number
SPC43	40043	3	Martyn Bond	11/03/2021	Page 4 of 6



PRODUCT SPECIFICATION SHEET ~ RETAIL ~

PACKAGING INFORMATION	
Pack Weight	450 g
Weight Control	Average
Primary Packaging Material	MATT – PET / WHITE-PE 100mu
Pack Dimensions	180 mm (w) x 260 mm (h)
Net Weight	450 g
Pack Barcode	5060084571723
Bottom Gusset	45 / 45 mm
Outer Packaging Format	6 x 450 g


GMO INFORMATION:
No product produced at Glebe Farm Foods contains any genetically modified ingredients.

WARRANTY	
1	This product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice and complies with all relevant UK and EU legislation at the time of supply.
2	This specification and its contents are confidential and should not be disclosed to a third party without the written approval Glebe Farm Foods Ltd.
3	It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country.
4	The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification.
5	This product conforms to EU MRL for pesticides.
6	Coeliac UK licence number CUK-G-052

DOCUMENT REF:	Product Code	Issue No.	Issued By:	Issue Date	Page Number
SPC43	40043	3	Martyn Bond	11/03/2021	Page 5 of 6



PRODUCT SPECIFICATION SHEET ~ RETAIL ~

SPECIFICATION AUTHORISATION:	
Authorised By:	Martyn Bond
Position:	Technical Manager
Date:	31/01/2019
Signed:	

CUSTOMER AGREEMENT:	
Authorised By:	
Position:	
Date:	
Signed:	

Please note if this specification is not returned signed, within 28 days of the date of receipt, Glebe Farm Foods Ltd will assume acceptance of this document.

DOCUMENT REF:	Product Code	Issue No.	Issued By:	Issue Date	Page Number
SPC43	40043	3	Martyn Bond	11/03/2021	Page 6 of 6