




10201	Rev No: 7
Date: 28/03/2024	Approved By: Sharon Leathem



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 Thomas Ridley QC Dept.
 12:53 pm, 29 Jul 2024

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, **we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.**

Final Product Specification
Product: WHITES PORRIDGE OAT FLAKES 1.5KG

Supplier Details

Name:	Whites Speedicook
Address:	Scarva Road, Tandragee, Co. Armagh, BT62 2BZ
Telephone Number:	028 3884 0592
Fax No.:	028 3884 1895
E-mail Address:	info@whitesoats.com
Website:	www.whitesoats.co.uk

Product Details

Product Name:	Whites Porridge Oat Flakes
Product Description:	Whites Porridge Oat Flakes (1.5kg x 10)
Customer:	Catering
Intermediate Product Specification:	IPS 3 (Standard 23)
End of Line Specification:	10201
Perito Code:	10201
	UK and Ireland (In the event of a poor harvest we may be forced to source oats outside of these areas)
Country of Origin	
Produced, Packed & Manufactured in:	Whites Speedicook

Delivered State

Storage Temperature:	Ambient
Storage Temperature Conditions:	Store in a cool, dry place away from strong odours and direct sunlight.

Metal Detection

Metal Detection	Sensitivity
Ferrous	1.5mm
Non-Ferrous	1.5mm
Stainless Steel	2.0mm

Quantity Declaration

Declared Weight:	10 x 1.5kg
Sachets per pack:	N/A
Packs per Case:	10
Cases per Row:	8
Rows per Pallet:	6
Cases per Pallet:	48
Pallet Type:	Blue Chep
Edge Protectors	No

Traceability

Description of Code:	Best Before Date (2 digits day, 2 digits month, 2 digits year), Day code (1 digit last digit of the year, 3 digits day number) F1/2 (line dependant)
	17/12/2020' 0351 F1/F2
Example Code:	
Description of Traceability System:	All retail packs will have the production day code printed e.g. 4340. This date relates to the date of packing. From day code, accompanied with the use by date the quality records for that product can be traced back to the day of production.
Description:	Prepared from fresh pure, first class, quality creamy milling oats, undamaged and un-sprouted, Sound in appearance not severely weathered, free from mould and devoid of unpleasant odours or taints. Flakes made from fully stabilised groats
Method of Manufacture:	Oats are assessed at intake according to specifications. Oats are cleaned, graded according to size, the shell is removed, then they pass through a heat process and polished.
Cut Oats	The oats are then cut and rolled to produce oat flakes.
Packing	The flake is passed to the relevant packing line and packed as per customer specifications. The product is then metal detected, boxed off and passed to dispatch area.

Shelf Life

Maximum Shelf Life	12 months
Minimum Delivered Shelf Life	9 months



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Packaging Details

Inner Material:	
Description:	WHITES PORRIDGE OAT FLAKES 1.5KG
Colour:	White
Code:	40262
Type of Seal	Glue Seal
Weight:	24g
Dimensions:	143 x 85 x 360 mm
Gauge:	N/a
Packaging Supplier:	Forum via Active packaging
Inner Material Second Layer: (if applicable)	
Description:	0
Weight:	0
Dimensions:	0
Gauge:	0
Packaging Supplier:	0
Outer Material:	
Description:	Shrink Wrap
Weight:	54.3g
Dimensions:	500 x 300 x 250mm
Packaging Supplier:	Cirrus Plastics

Labelling Information

Case End Barcode	0105011371000587
Case End Label Dimensions:	100 x 100mm
Inner Barcode:	5011371000570
Inner Label Dimensions:	Pre-printed on packaging
Cooking Information:	Cooking Instructions Microwave
Microwave	1. Add 40g of oats to 220ml of milk or water into a large microwaveable bowl and stir. 2. Place bowl in the microwave and cook on full power for the time shown below. Do not cover.
Cooking Information:	Cooking Instructions Hob:
Saucepan	1. Add 40g of oats to 220ml of milk or water in a saucepan. 2. Stir until the oats are soft and the mixture is creamy. Cook for 5 minutes on a low heat.
Freezing:	N/A

Recipe Formulation

Ingredient	% of Total	Supplier	Country Of Origin
Wholegrain Rolled Porridge Oats (100%)	100%	Approved Suppliers	UK and Ireland (In the event of a poor harvest we may be forced to source oats outside of these areas)

Ingredient Declaration

Wholegrain Rolled Porridge Oats (100%)
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Microbiological Analysis

Analysis (cfu's per gram)	Target	Acceptable Level	Reject
TVC	< 50,000 cfu / g	50,000 cfu / g	>50,000 cfu / g
Enterobacteriaceae	< 250 cfu / g	250 cfu / g	> 250 cfu / g
Staph aureus	< 100 cfu / g	100 cfu / g	> 100 cfu / g
Bacillus cereus	< 200 cfu / g	200 cfu / g	> 200 cfu / g
Salmonella	Absent in 25g	Absent in 25g	Present in 25g
Yeasts	< 1,000 cfu / g	1,000 cfu / g	>1,000 cfu / g
Moulds	< 1,000 cfu / g	1,000 cfu / g	>1,000 cfu / g

Nutritional Analysis

	Per 100g	Per Serving of 40g
Energy kcal/100g	354 kcal	142kcal
Energy kJ/100g	1494kJ	598kJ
Protein	12.2g	4.9g
Carbohydrate	61.7g	24.7g
Total Sugars	0.9g	0.3g
Free Fat	4.1g	1.7g
Saturates	0.7g	0.3g
Dietary Fibre	10.5g	4.2g
Sodium g/100g	0.01g	<0.01g
Salt	0.01g	<0.01g

Physical & Chemical Attributes

Moisture	9.5 - 13%
Sieve	10% – 25 % through a 2.0mm sieve
Thickness	0.55mm-0.75mm
Bulk Density	320g/L - 375g/L
Husk	< 5 per 100g
Weed Seed	< 2 per 100g
Groats / Pinhead	< 5 per 100g
Foreign Grain Admixture	<5%
Preservatives / Antioxidants	Absent
Free Fatty Acids (expressed as oleic acid)	5% Max
Mycotoxins	Ochratoxin-A current legislation states a maximum of 3ppb. Other mycotoxins (Zearalenone, Trichothecenes) to be within proposed or existing U.K. and E.U legislation/guidelines.

Organelptic Parameters

Appearance & Colour	Cream / light in colour
Odour / Aroma	Typical of oats, no off aroma.
Texture	Soft and smooth texture
Taste / Flavour	Characteristic cereal / oat taste, free from off-flavours, rancidity and taints
Uniformity / Flake Size	Small flake. Uniform in size

Dietary Intolerance	Specific Production Line Free		
	Product is Free From	From	Plant Free From
Gluten	No	No	No
Wheat/Wheat Derivatives, barley	No	No	No
Oat or Oat derivatives	No	No	No
Corn or maize Derivatives	No	No	No
Rye, Spelt, Kamult or their hybridised strains	Yes	Yes	Yes
Crustaceans e.g. Crab lobster crayfish, shrimp, prawn.	Yes	Yes	Yes
Eggs / Egg Products	Yes	Yes	Yes
Fish or shellfish and their derivatives	Yes	Yes	Yes
Peanuts	Yes	Yes	Yes
Soya / Soya Derivatives	Yes	Yes	Yes
Milk Products and Milk Derivatives (including lactose)	Yes	Yes	No
Celery and celeriac	Yes	Yes	Yes
Mustard or derivatives	Yes	Yes	Yes
Nuts & Sesame Seeds	Yes	Yes	Yes
Sulphur Dioxide / Sulphites	Yes	Yes	No
Mollusca	Yes	Yes	Yes
Lupin	Yes	Yes	Yes
BHA / BHT (>10ppm)	Yes	Yes	Yes
Monosodium Glutamate	Yes	Yes	Yes
HVP	Yes	Yes	Yes
Azo Colours	Yes	Yes	Yes
Artificial Flavourings, Colours or Preservatives	Yes	Yes	No
Added Sugars	Yes	Yes	No
Added Salt	Yes	Yes	No
Yeast & Yeast Derivatives	Yes	Yes	Yes
Gelatin	Yes	Yes	Yes
Fruit & Fruit Derivatives	Yes	Yes	No
Vegetable & Vegetable Derivatives	Yes	Yes	Yes
Beef, Pork, Lamb & Derivatives	Yes	Yes	Yes
Other Animal Derivatives	Yes	Yes	Yes



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Product Suitability	
Coeliacs	No
Vegetarians	Yes
Vegans	No
Lactose intolerant	Yes
Nut Allergy Sufferers	Yes
Kosher	Yes
Halal	No
Organic	No

Allergy Advice
For allergens, including cereals containing gluten, see ingredients in bold.

Other Pack Info

N/A

Our Guarantee

We would like you to enjoy White's Porridge in perfect condition. If you are not entirely satisfied with this product please return it to the address shown on the back of pack and we will be pleased to replace or refund it. This does not affect your statutory rights

Legislation

Food Safety Act 1990

All relevant EU & UK legislation

Pesticide residues shall not exceed UK and EU limits and guidelines

Common position EU 1829/2003 genetically modified food and animal feed

Common position EU 1830/2003 traceability and labelling of food and animal feed produced with genetically modified Organisms

n/a

Approval

On behalf of Whites Speedicook

Supplier Signature:

Amanda keys

Print Name:

Amanda Keys

Position:

Quality Manager

Date:

11/07/2024

On behalf of customer

Company Name:

Signature:

Print Name:

Position:

Date: