

PRODUCT SPECIFICATION SHEET ~ RETAIL ~

PRODUCT NAME:	Gluten Free Porridge Oats
PRODUCT CODE:	40015

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

Position:	Name:	Email Address:	Contact Number:
Technical Systems Manager	Kerry Richards	technical@glebefarmfoods.co.uk	01487 773282

COUNTRY OF MANUFACTURE:	UK
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INGREDIENT DECLARATION:	Gluten Free Oats
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FINISHED PRODUCT STANDARDS

PHYSICAL CHARACTERISTICS	
Parameter:	Specification:
Description of Product	Porridge Oats
Appearance	Oat Flakes
Flavour	Oat
Odour	Free from burnt, musty, bitter, rancid or other flavours / taints
Texture	Fibrous
Other	-

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

AVERAGE NUTRITIONAL INFORMATION			
Nutrient	Value	Method	Units
Energy (kJ)	1492	External Lab	kJ/100g
Energy (kCal)	354	External Lab	kCal/100g
Total Carbohydrate by difference	67.2	External Lab	g/100g
Ash	1.8	External Lab	g/100g
Moisture (loss on drying)	11.4	External Lab	g/100g
Nitrogen (total)	2.4	External Lab	g/100g
Protein (Nx6.25)	14.7	External Lab	g/100g
Total Fat (NMR)	4.9	External Lab	g/100g
Fatty Acids (saturated)	0.9	External Lab	g/100g
Fatty Acids (mono unsaturated)	1.8	External Lab	g/100g
Fatty Acids (poly unsaturated)	1.9	External Lab	g/100g
Total Sugar	1.2	External Lab	g/100g
Starch (by difference)	57.0	External Lab	g/100g
Total Dietary Fibre (AOAC)	9.1	External Lab	g/100g
Sodium (ICP-OES)	6	External Lab	mg/100g
Oodium expressed as Salt (NaCL)	<0.1	Calculation	g/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

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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	No	No	N/A
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	No
Coeliacs	Yes
Lactose Intolerant	Yes
Nut Allergies	Yes
Kosher	Yes
Halal	Yes (Not certified)

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STORAGE CONDITIONS:			
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		

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PACKAGING INFORMATION	
Pack Weight	5 Kg
Weight Control	Minimum
Primary Packaging Material	Printed White Kraft paper with polypropylene or polyethylene inner lining

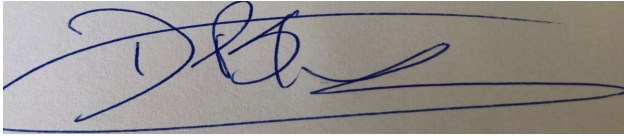
GMO INFORMATION:
No product produced at Glebe Farm Foods contains any genetically modified ingredients.

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 and OATS-GB-040-014

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SPECIFICATION AUTHORISATION:	
Authorised By:	David Stevenson
Position:	Head of Technical
Date:	15.08.2023
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.

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