

Product Specification



Product Title	PINHEAD OATMEAL 25Kg SACK	
Product Code	OC30046	

100% wholegrain **OATMEAL**

(For allergens, including cereals containing gluten, see ingredients in **BOLD**).

Characteristic pinhead oatmeal produced from cleaned cut whole oats. The product is stabilised to prevent enzymic rancidity development.

Specific Analytical & Physical Parameters

Moisture	9 -12%	
Sieve Analysis	Retained on 28 wire (710µm)	Target 90%
Husk Count	5 pieces per 300g (typical)	
Dark Particles	4 pieces per 300g (typical)	
Other Grains/Seeds	4 pieces per 300g (typical)	

Please note -the manufacturer has highly sophisticated equipment to clean oats, and takes every possible care to ensure that this product is free from stones and hard particles. Customers should be aware however that the nature of pinhead oatmeal means that occasionally small stones and hard particles may remain in the product as supplied, and customers should therefore take their own precautions if this is of concern.

General Addendum – Oats

Scope

This addendum applies to products manufactured only from oats. Separate detailed specifications are available for composite products.

General Points

Oat products are produced from cleaned milling oats. Incoming oats are de-husked, stabilised to inactivate lipase, and are thoroughly cleaned to remove extraneous matter. All customers should note that oats are an agricultural crop, and, although all efforts are made to remove them, all oat products as supplied may contain very low levels of contamination with other common agricultural crops such as peas, beans, lentils, seeds, and other cereals.

Country of Origin

Organic Oats: United Kingdom

Non-Organic Oats: Where oats are specifically sourced as originating from the United Kingdom this is detailed on individual product specifications, along with any relevant supply chain certifications (Red Tractor etc.)

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Where a specific origin is not detailed on individual product specifications, wherever possible oats will be sourced from the UK, although may also be sourced from other European Economic Area countries, particularly in cases of poor UK harvest.

The manufacturer declares that, except where otherwise clearly indicated, products covered by this addendum are of United Kingdom preferential origin. Where oats from the European Union are used, the oat milling process is sufficient to confer United Kingdom wholly originating status.

Organoleptic Properties

Oats are an agricultural commodity and natural variation will occur based upon geographical origin and local climatic conditions. The materials as supplied will be typical of type, and will be free from burnt, musty, rancid, or other off flavours / taints. Please note that oats may develop a slightly increased “earthy” aroma throughout the course of a crop year – this is entirely normal.

Additives / Processing Aids

All oat products are free of all additives and process aids

Genetic Modification Status

To the best of our knowledge there are no genetically modified oats grown across the world, and there are no known plans for any such introduction. All oat products supplied are therefore free of genetically modified material.

Dietary Information

Oats are certified as Halal by Halal Certification Europe (HCE).

Oats are certified as Kosher, Parev, and Yoshon by Manchester Beth Din.

All oat only products are suitable for both vegetarians and vegans.

The manufacturer does not certify its products as being suitable for infants and young children (i.e., those under three years old) or those on special diets. Any use of the manufacture’s products for these specific categories must be verified by the customer.

Regulatory Compliance

The manufacturer’s products comply with all applicable and relevant current legislation at point of manufacture / dispatch. Conformance to legislation in other countries should be verified prior to use and is the responsibility of the customer.

Please refer to the following table for milled oat products:

Allergenic Material	Present in Material	Present on Same Line	Present in Factory	Present in Canteen
Cereals Containing Gluten	Yes			
Crustaceans	No	No	No	Yes
Eggs	No	No	No	Yes
Fish	No	No	No	Yes

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Peanuts	No	No	No	No
Soybeans	No	No	Yes (separate facility)	Yes
Milk	No	No	Yes (separate facility)	Yes
Nuts	No	No	Yes (separate facility)	No
Celery	No	No	No	Yes
Mustard	No	No	No	Yes
Sesame Seeds	No	No	No	Yes
Sulphur Dioxide and sulphites at >10mg/kg	No	No	Yes (separate facility)	Yes
Lupin	No	No	No	Yes
Molluscs	No	No	No	Yes

Allergen control is subject to a detailed risk assessment which is regularly reviewed and audited. Periodic testing is carried out to verify that oat products do not contain any undeclared allergens (i.e., above the limit of detection).

Storage

Oat products should be stored in cool, dry conditions, away from any strong odours. Oats will readily take on taint and / or be subject to mould / infestation if not stored correctly.

If stored correctly in sealed bags / flexible intermediate bulk containers (FIBC's) the product will remain in good condition for 18 months. Open / unsealed bags should be used within 2 months. Where products have been outside the control of Morning Foods no extensions to shelf-life will be considered.

Packing and Lot Traceability

12.5kg and 25kg Sacks.

Product is supplied in food grade multi-wall paper sacks on good wooden pallets. All bags have an identification sticker with a unique lot traceability code. All bags are further printed with the durability date. Pallets are stretch wrapped to prevent slippage during transit.

FIBC's (Flexible Intermediate Bulk Containers)

Product is supplied in clean food grade FIBC's. Each FIBC has an identification sticker with a unique lot traceability code. Where required date of manufacture / durability dates may also be provided.

Nutritional Data - Oats

The following nutritional data figures are typical figures and are those applicable at the date of issue. The figures are not based upon any single analysis but are based upon analytical data tracked from year to year. Oats are a natural crop and as of such

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nutritional data will be subject to natural fluctuations arising from climatic and regional variations. Data provided is derived from UKAS accredited analysis unless stated. Where the use of this data is critical at point of end use it should be verified by the Customer – this is particularly important where nutrition or health claims are being made.

Whole Oat Products (including Groats, Rolled Oats, Jumbo Rolled Oats, Oatmeal and Whole Oat Flour)

Typical nutrition data per 100g as sold

Energy	1545kJ / 367kcal
Fat	6.9g
<i>of which saturates</i>	<i>1.2g</i>
<i>of which mono-unsaturates</i>	<i>2.5g</i>
<i>of which polyunsaturates</i>	<i>2.9g</i>
<i>of which Trans-fat</i>	<i><0.1g</i>
Carbohydrate	59.7g
<i>of which sugars</i>	<i>1.0g</i>
Fibre (AOAC 991.43)	9.1g
Protein	11.9g
Salt	<0.025g
β-Glucans	5.2g*

Oatflour (without Oatbran) Typical nutrition data per 100g as sold

Energy	1623kJ / 384 kcal
Fat	6.8g
<i>of which saturates</i>	<i>1.2g</i>
<i>of which mono-unsaturates</i>	<i>2.5g</i>
<i>of which polyunsaturates</i>	<i>2.8g</i>
<i>of which Trans-fat</i>	<i><0.1g</i>
Carbohydrate	69.4g
<i>of which sugars</i>	<i>0.6g</i>
Fibre (AOAC 991.43)	4.0g
Protein	9.4g
Salt	<0.025g

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Oat Bran Typical nutrition data per 100g as sold

Energy	1514kJ / 360kcal
Fat	7.8g
<i>of which saturates</i>	<i>1.4g</i>
<i>of which mono-unsaturates</i>	<i>2.8g</i>
<i>of which polyunsaturates</i>	<i>3.3g</i>
<i>of which Trans-fat</i>	<i><0.1g</i>
Carbohydrate	49.7g
<i>of which sugars</i>	<i>1.4g</i>
Fibre (AOAC 991.43)	14.6g
Protein	15.5g
Salt	<0.025g
β-Glucans	10.1g*

* Note that the β-Glucans test is carried out by an accredited laboratory, but the test itself is not accredited. The test utilises the Neogen Megazyme β-Glucan Mixed Linkage Assay.

Analysis – Oats

Manufacturer's Analysis

Note: the laboratory facilities used by the manufacturer are not accredited, and the results of all such tests should therefore be taken as indicative only, although staff are trained in the appropriate analytical methodology. The manufacturer does not carry out any laboratory testing that relates to monitoring of Critical Control Points.

Flake Thickness (for Rolled Oats)

Tests are carried out using a micrometre by QA staff.

Moisture

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Moisture tests are carried out on a Dickey John analyser calibrated daily against Gallenkemp Oven moisture. Tests are carried out by QA and production operatives throughout the day.

As a minimum the above tests will be carried out at shift and product changeovers, and on each batch of each product type daily. The tests below are carried out on an ad-hoc basis.

Sieve Analysis

Figures where shown on product specifications are typical only. Oats are an agricultural commodity and natural variation will occur based upon geographical origin and local climatic conditions. The production of all oat products inevitably generates some oat flour. This is entirely natural, and occasional lumps of oat flour are to be expected – these are completely harmless.

Density

Density is measured on a Dickey John analyser.

External Analyses

Note: various laboratories are utilised by the manufacturer - all accredited to ISO 17025:2017 for the test being performed, unless this is specifically stated.

Heavy Metals

	Legislative Limit	Frequency of Testing
Lead	0.2mg/kg	Twice per year
Cadmium	0.1mg/kg	

Pesticide Residues

All product supplied will comply with the relevant Maximum Residue Levels (MRL's) set within relevant GB regulations – details of current MRL's can be found at <https://secure.pesticides.gov.uk/MRLs/>

In common with most food producers the manufacturer carries out a standard multi-residue pesticide screen to evaluate pesticide residue levels which tests for the most common groups of pesticides, with the addition of chlormequat and glyphosate. Tests are carried out at least 4 times per year.

Organic Product – Pesticide Residues

Please note that organic certification does not guarantee or imply total absence of pesticide residues. This product will comply with all relevant Organic Regulations of Great Britain and the requirements of Organic Food Federation Certification but will not necessarily comply with other proprietary Organic Standards.

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Mycotoxins

	Legislative Limit	Frequency of Testing
Aflatoxin B1	2.0 µg/kg	5 times per year
Aflatoxin (Total of B1, B2, G1, G2)	4.0 µg/kg	
Ochratoxin A (OTA)	3.0 µg/kg	
Deoxynivalenol (DON)	750 µg/kg	
Zearalenone (ZEA)	75 µg/kg	

Microbiological

Products will conform to the following specification. The manufacture and packing of oats has been subjected to a detailed microbiological risk assessment. Water Activity of oat products at 12% moisture is < 0.65.

	Target	Maximum	Frequency of Testing
Total Mesophilic Aerobes	<15000/g	N/A – indicator only	Monthly
Enterobacteriaceae	<10/g	100/g	
<i>Salmonella</i> spp.	Not Detected in 50g	Not Detected in 50g	
<i>E. coli</i>	≤10/g	10/g	
<i>Bacillus cereus</i>	<100/g	1000/g	
Yeasts	<100/g	1000/g	
Moulds	<100/g	1000/g	

Customer Approval of Specification

Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.

Signature:

Print name:

Position:

Date:

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 05/04/2023 11:56:48

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