

Product Specification



Product Title	GLUTEN FREE PINHEAD OATMEAL 25KG SACK
Product Code	OC30330

Description

100% Wholegrain **OATMEAL**

Characteristic Pinhead oatmeal produced from cleaned whole oats. The product is stabilised to prevent enzymic rancidity development and is sourced, processed and tested following a detailed formal risk assessment.

Product is tested during milling/packing for Wheat Gluten (Gliadin) using the standard R-Biopharm Ridascreen Gliadin test (R5 Mendez ELISA). Each tonne of packed product is tested, and product is positively released on this basis with results being <20ppm Gluten.

Composite samples are additionally sent to a fully UKAS accredited laboratory which utilises the same accredited test method – this provides confirmation of the results of the on-site testing. The test methods used are in compliance with those stipulated in Codex Alimentarius Standard 118-1979 Standard for foods for special dietary use for persons intolerant to gluten.

Certificates of analysis are given based upon the samples tested; however, whilst all due care is taken to ensure that the product contains <20ppm Gluten, no guarantees or warranties are given or implied that any individual sample taken from the product will be <20ppm Gluten. Customers are advised to carry out their own testing where this is deemed important.

The product is Licensed by Coeliac UK to carry the Crossed Grain symbol under the European Licensed system with code OATS-GB-031-009.

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Specific Analytical & Physical Parameters

Moisture	9 - 12%
Sieve Analysis Typical	Through 1mm sieve <1%
Husk Count	5 pieces per 300g (typical)
Dark Particles/Seeds	3 pieces per 300g (typical)

Storage

Oat products should be stored in cool, dry conditions, away from any strong odours. Oats will readily take on taint if products are not stored correctly. If stored correctly in sealed bags the product will remain in good condition for 18 months.

Open/unsealed bags should be used within 2 months.

Weight / Packaging / Shelf Life

Packaged 25kg in a plain white multi-ply paper sacks labelled with relevant product information.

Shelf-life 18 months from date of packing – Best Before date, Julian Code and time printed onto sack. A unique trace code sticker is also present on each sack.

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 product supplied are therefore free of genetically modified material.

Dietary Information

Oats are certified for Halal diets and Kosher diets.

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

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Allergen Advice

Oats contain a protein call Avenin – this is similar in structure to gluten. Gluten Free Oats are certified as “Gluten Free” – this does not however guarantee that the product is free from other gluten containing cereals.

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
Peanuts	No	No	No	No
Soybeans	No	No	No	Yes
Milk	No	No	No	Yes
Nuts	No	No	No	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	No	Yes
Lupin	No	No	No	Yes
Molluscs	No	No	No	Yes

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Nutrition Information

The following nutritional data figures are typical figures, and are those applicable at the date the 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 such nutritional data will be subject to natural fluctuations arising from climatic and regional variations. Data provided is derived from UKAS accredited analysis. 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.

Typical nutrition information per 100g as sold:

Energy	1545kJ/367kcal
Fat	6.2g
Of which saturated	1.0g
Of which mono-unsaturated	2.5g
Of which polyunsaturated	2.4g
Carbohydrate	60.5g
Of which sugars	1.2g
Fibre	9.7g
Protein	12.3g
Salt	0.02g*

*Salt content is extensively due to the presence of naturally occurring sodium β -Glucans
4.0g typical on a dry weight basis

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 (MRLs) set within relevant GB regulations – details of current MRLs can be found at <https://secure.pesticides.gov.uk/MRLs/>

In common with most food producers Hamlyns of Scotland carries out a standard multi-residue pesticide screen to evaluate pesticide residue levels – this tests for the most common groups of pesticides, with the addition of chlormequat and glyphosate.

Tests are carried out at least 2 times per year.

Mycotoxins

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

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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 < 0.8.

	Target	Maximum	Frequency of Testing
Total Mesophilic Aerobes	<15000/g	N/A – indicator only	Every production run
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	

Metal Detection

Test piece size 1.5mm Non-Fe, 1.5mm Fe, 1.5mm SS

The manufacturer's products comply with all applicable and relevant current legislation in Great Britain – specifically this will be the legislation in place at the final Packing Site (where there may be divergence of applicable legislation within Great Britain).

This product is packed in Scotland.

Conformance to legislation in other countries should be verified prior to use, and is the responsibility of the customer.

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 manufacturer's products for these specific categories must be verified by the customer.

Exports to the EU/EEA

The manufacturer declares that, except where otherwise clearly indicated, this product is of United Kingdom preferential origin.

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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 07/07/2023 13:02:18

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