

1. Product Details

Product Name: Oat's 23's

Product description:	The product shall be prepared from pure, fresh, first class white milling oats. The oats shall be undamaged and unsprouted. They should be sound in appearance, not severely weathered, free from mould and devoid of any unpleasant tastes and odours. The flakes shall be from milled stabilised groats, and in accordance with all EU and UK legislation
Legal name:	Standard Oat flakes 100%
Sub description:	Oats

Fully inclusive ingredient declaration, including all additives and processing aids:	Oat flakes 100%
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Legal Ingredient Breakdown: (As per QUID legislation)	Oats 100%
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Allergy & Dietary Advice:	For allergens, including cereals containing gluten, see ingredients in bold .
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Product Name: Oat's 23's

Physical Assessment

Parameter	Target	Frequency of Testing	Method
Moisture	10 - 12%	Hourly	Dickey John
Flake Thickness	0.53 - 0.63 MM	Hourly	Micrometer
Husk	7 Max	Hourly	Visual Assessment per 100g sample
Sliver	10 Max	Hourly	Visual Assessment per 100g sample
Black Seed	2	Hourly	Visual Assessment per 100g sample
Sieving's	75% Min	Hourly	Hand Sieve 2MM On 75% min
Sieving's	6% Max	Hourly	Hand Sieve 1 MM THRU 6% max
Bulk Density	320 - 350 G/L	Hourly	Cylinder/scales
Foreign / Extraneous matter	Absent	Absent	Absent

Organoleptic Assessment

Parameter	Tolerance	Frequency of Testing
Appearance	Characteristic of rolled oats	Visually assessed per batch
Aroma	Free from unpleasant and uncharacteristic odour	Visually assessed per batch
Texture	Soft and floury	Visually assessed per batch
Flavour	Free from any bitter, musty, rancid or off flavours.	Visually assessed per batch

Microbiological Standards

Test	Method of Testing	Count	Count M
Test	Method of Testing	Target Figure	Reject Figure
Aerobic Plate Count 30 degC	ALS External Testing	<10000	>100 000
Enterobacteriaceae	ALS External Testing	<50	>200
Escherichia coli	ALS External Testing	<10	Present
Faecal Streptococci	ALS External Testing	<100	>1000
Listeria Monocytogenes	ALS External Testing	N/D	Present
Moulds	ALS External Testing	<100	>10 000
Yeast	ALS External Testing	<100	>10 000
Staphylococcus	ALS External Testing	N/D	100
Bacillus cereus	ALS External Testing	<100	>1000



Salmonella	ALS External Testing	N/D
Name of the laboratory used for microbiological analysis:		ALS Food and Pharmaceutical
Accreditation status of the laboratory used for microbiological		UKAS Accredited

Nutrition

NUTRIENTS – Typical values per 100g	Value	Unit	Method/Source
Energy	1543	kJ	McCance and Widdowson
	366	kcal	McCance and Widdowson
Moisture	9.9	g	McCance and Widdowson
Protein	11.4	g	McCance and Widdowson
Carbohydrates	62.7	g	McCance and Widdowson
of which sugars	1	g	McCance and Widdowson
Fat	5.8	g	McCance and Widdowson
of which is saturated	0.91	g	McCance and Widdowson
of which is monounsaturated	2.21	g	McCance and Widdowson
of which is polyunsaturated	2.42	g	McCance and Widdowson
of which is trans fatty acids		g	
of which is cholesterol		mg	
Dietary fibre	8.6	g	McCance and Widdowson
Sodium	<3	g	McCance and Widdowson

Finished Product Specification

NUTRIENTS – Typical values per 100g	Value	Unit	Method/Source
Vitamin A (retinol)			
Vitamin D			
Vitamin E			
Vitamin C			
Thiamin (B1)			
Riboflavin (B2)			
Niacin			
Vitamin B6			
Folate			
Vitamin B12			
Biotin			
Pantothenic Acid			
Carotene			
Tryptophan			
Salt			
Selenium			
Chloride			
Manganese			
Iodine			
Other (please specify)			

Name of the laboratory used for nutritional analysis:	ALS Food and Pharmaceutical Medcalfe Way, Bridge Street, Chatteris, Cambridgeshire PE16 6QZ
Accreditation status of the laboratory used for nutritional analysis:	UKAS Accredited

**Chemical Residues & Heavy metals**

Parameter	Value	Unit	Frequency of Testing
Aflatoxin Total	As per EU limits	µ/kg	Surveillance Testing
Ochratoxin A	As per EU limits	µ/kg	Surveillance Testing
Deoxynivalenol (DON)	As per EU limits	µ/kg	Surveillance Testing
Diacetoxyscirpenol (DAS)		µ/kg	Surveillance Testing
Zearalenone (ZON)	As per EU limits	µ/kg	Surveillance Testing
3-Acetyldeoxynivalenol (3-AcDON)			
15-Acetyldeoxynivalenol (15-AcDON)			
T-2 Triol (T23)			
T-2 Toxin (T2)			
HT-2 Toxin (HT2)			
Fusarenone-X (FusX)			
Nivalenol (NIV)			
Neosolaniol (NEO)			
Fumonisin B1			
Fumonisin B2			
3-monochloropropane-1,2-diol (3-MCPD)			
Dioxin or Polychlorinated biphenyls (PCBs)			
Arsenic			
Lead	As per EU limits	mg/kg	Surveillance Testing
Cadmium	As per EU limits	mg/kg	Surveillance Testing
Mercury			
Nickel			
Acrylamide			
Poly Aromatic Hydrocarbons (PAH)			
Hydroxymethyl Furfural (HMF)			
Mineral Hydrocarbons			
Furans			
Benzopyrenes			
Perchlorates			

8. Allergen Information

Allergen Information:

- **COLUMN I** indicates that the allergens indicated will be found in the product, from addition (an ingredient).
- **COLUMN II** indicates the allergens are present in other products that are processed on the same equipment but at a different time, (cross contamination).
- **COLUMN III** indicates whether the indicated allergen is present in the plant/facility as a whole.

	I	II	III	Source
Cereals containing gluten and products thereof	Yes	Yes	Yes	Wheat and Barley products present within processing plant
Crustaceans and products thereof e.g. shellfish, crab, lobster, shrimp	No	No	No	
Eggs and products thereof	No	No	No	
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	No	No	
Milk and products thereof (including lactose)	No	No	No	
Nuts* and products thereof	No	No	No	
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre SO ₂	No	No	No	
Lupins or products thereof	No	No	No	
Molluscs or products thereof	No	No	No	

Dietary Information

	Yes/No	Comments
Suitable for an ovo-lacto vegetarian diet	Yes	
Suitable for a lacto vegetarian diet	Yes	
Suitable for a vegan diet	Yes	
Suitable for a coeliac diet (gluten free)	No	Contains gluten
Suitable for a Kosher diet	Yes	
Kosher Certified	Yes	
Suitable for a Halaal diet	Yes	
Halaal Certified	Yes	

10. Genetically Modified Organisms or their Derivatives

Reference to EU regulations EC 1829/2003, EC 1830/2003 and subsequent amendments

Does the raw material or any of its components require labelling as GMO in our finished product?	No
Does the raw material contain or consist of GMOs?	No
Is the raw material derived from or does it contain any components derived from GMOs?	No
Is anything used in the production of the raw material or any of its components that is GM or derived from GM, but does not require labelling? (e.g. enzymes that are processing aids)	No
Are soya, maize or any other potentially genetically modified crop or their derivatives used?	No
For raw materials containing or derived from dairy products, are the cattle fed on GM feed?	No

11. Storage Information & Lead Time

Product shelf-life:	365	Days
Agreed minimum shelf-life on delivery:	75%	
Lead time:	7	Days
Minimum order quantity:	Full load	
Net weight per pack/unit:A	1	Tonnes
Net weight per pack/unit:B	25	kg
Recommended storage conditions:	Store in cool (ambient temperature), dry place out of direct sunlight and use in rotation. Do not store near products with strong odour and avoid contact with product susceptible to infestation.	
Recommended shelf-life and storage conditions once packaging is opened:	Immediate	

12. Packaging information

Primary packaging

Description/type of packaging:	Food grade paper bag
Gauge of material:	Minimum 40 micron
Dimensions:	645 MM Wide x 810 MM Long +150MM Bottom Width
Type of closure:	Blue Stitch
Weight of empty packaging in grams:	215g

Secondary packaging

Description/Type of packaging:	Woven food grade polypropylene bulk bag, with ties at top and base of bag and woven corner loops for bag suspension / handling.
Material:	food Grade Polypropylene
Dimensions:	650 X 890 x 150 standard
Type of closure:	Tie
Weight of empty packaging in grams:	1.5KG
How many in the saleable pack/case:	1

Tertiary packaging

Stretch Wrap ,Pallet	
Pallet configuration:	Bags to be securely stacked in layers of 4 to a height of 10 bags on clean sound 4-way pallets. The bags are to be protected from the pallet by using a liner sheet. Pallets are to be securely wrapped. Or Bulk bag, with ties at top and base of bag and woven corner loops for bag suspension / handling. 1,000kg net weight.
Pallet Type:	Blue Chep
Labelling information for traceability:	Pallets will be labelled with an A4 printed sheet bearing product name, supplier/customer name, pallet quantity, production date and pallet number. Sack's labelled YY.WK.BBB Where YY = last digits of the year - e.g 18 for 2018 Where WK= week number 01- 52 BBB sequential batch number for week.

Transportation:	All goods are to be transported on clean, dry, covered vehicles that are free from all infestation. Where possible all goods will be transported in dedicated food transport vehicles.

Certificate of Conformance details:

A quality assurance certificate will be forwarded before or with each delivery/batch. The certificate must detail:
Product being delivered and/or order number, Quantity of product being delivered, Delivery note number,
Production date, Best Before date, Test results .



13. HACCP & Product Safety Controls

	Yes/No	Comments
Is a regularly audited HACCP food safety system in place for the manufacturing, storage and transport of this raw material?	Yes	
Is the material metal detected?	Yes	
Please give test piece sizes		
F:		1.0 mm
NF:		1.0mm
SS:		1.5 mm
Is the material sieved?	Yes	
Please give sieve size:		Various sizes. Final screen 12mm. Sieves and screens are used in a number of locations from grain cleaning through to finished product with the primary purpose of controlling quality. Some screens used are aspirated effectively so fluidising the material to aid with separation of unwanted material. Details of screens used, mesh sizes settings and frequencies of checks are detailed in the HACCP Plan. The integrity of screens is checked on a frequent basis as detailed by the HACCP Plan.
Is the material subjected to any further product safety checks? E.g. X-ray.	No	
Are taste panels conducted? And if so, how frequently are they carried out?	Yes	Daily taste panel conducted the product visually assessed on each batch
Are raw materials and /or finished product included in Due Diligence Testing for the following?	Yes	
Pesticide Residues	Yes	Surveillance Testing
Heavy Metals	Yes	Surveillance Testing
Mycotoxins	Yes	Surveillance Testing
Antibiotics	No	
Other Contaminants	No	

14. Technical Approval

This specification is the property of Richardson Milling (UK) Ltd. No alteration may be made to this specification unless agreed in advance in writing. This specification supersedes all other specifications and forms of the same spec number issue.

Manufacturer

Name:	
Job Title:	
Date:	21/10/2021
Signature:	

Signed On Behalf of Customer

Company Name:	
Name:	
Job Title:	
Date:	
Signature:	