

Product Specification



Product Title: SCOTTISH MILLED JUMBO ROLLED OATS

Product Code: OC30198

Country of Origin Scotland

Ingredients: Whole Rolled **OATS** (100%) (For allergens, including cereals containing gluten, see i ingredients in **BOLD**)

Pack Weight: 25Kg

Sieving Specification: Retained on 2190 μ 85 - 95% min Through 180 μ 5% max

Flake Thickness: Range: 0.81-0.95mm / 32-38thou

Packaging: 25kg 2ply orange and white paper sacks, blue stitching

Shelf life: 18 months from month of manufacture

Sack Coding: Use Alpha Dot Coding

Format: DD MMM YY

SHIFT CODE, JULIAN YEAR, JULIAN DAY, G

e.g. 01JUN 13

A0153G

Pallet: Blue Chep 1200 x 1000

Pallet Configuration: Polythene base sheet on base of pallet

4 sacks per layer

10 layers

Rotate every layer

40 sacks per pallet

Polythene top sheet over top layer of pallet

Machine stretch wrapped single layer

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Product Specification



Scope

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

General Points

oat products are produced from cleaned Scottish 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: Scotland

Non-Organic Oats: Scotland

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 Halaal by Halal Certification Europe

Oats are certified as Kosher by Manchester Beth Din

All oat only products are suitable for both vegetarians and vegans

Regulatory Compliance

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

██████████ 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 Morning Foods products for these specific categories must be verified by the customer.

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Allergen Advice

Oats contain a protein called Avenin – this is similar in structure to gluten. All oats will also contain traces of wheat and barley, and should not be regarded as gluten free

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
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
Lupins	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 the length of the shelf life. Open / unsealed bags should be used within 2 months. Where products have been outside the control of [REDACTED] no extensions to shelf-life will be considered.

Minimum life of delivery is 12 months.

Packing and Lot Traceability

12.5kg, 20kg and 25kg Sacks.

Product is supplied in food grade colour coded (see table below) multi-wall paper sacks on good wooden pallets. All sacks are printed with the durability date, batch code and time. Pallets are stretch wrapped to prevent slippage during transit.

Product	Sack Colour and Text
Jumbo Rolled Oats	Orange/White sack with black text

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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 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.

Whole Oat Products (including Groats, Rolled Oats, Jumbo Rolled Oats)

Typical nutrition data per 100g as sold

Energy 1545kJ/366kcal

Fat 6.2 g

of which is saturates 1.0g

of which mono-unsaturates 1.2g

of which polyunsaturates 1.1g

of which Trans-fat <0.1g

Carbohydrate 60.5g

Of which is sugars 1.2g

Fibre 9.7g

Protein 12.3g

Salt 0.02*

*salt content is exclusively due to the presence of naturally occurring sodium

β-Glucans 3.7g

Oatflour/Oatmeal

Typical nutrition data per 100g as sold

Energy 1620kJ / 384 kcal

Fat 7.7g

of which saturates 1.2g

of which mono-unsaturates 3.2g

of which polyunsaturates 3.0g

of which Trans-fat <0.1g

Carbohydrate 63.5g

of which sugars 0.8g

Fibre 8.8g

Protein 10.9g

Salt 0.02g*

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Analysis – Oats

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Product Specification



Flake Thickness (for Rolled Oats)

Tests are carried out using a micrometer by QA staff.

Moisture <12%

Moisture tests are carried out on a Dickey John analyser. 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 were 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 [REDACTED] – all UKAS accredited for the test being performed.

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 [REDACTED] 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 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 regulation of Great Britain and the requirements of Organic Farmers and Growers Certification, but will not necessarily comply with other proprietary Organic Standards.

Mycotoxins

	Legislative Limit	Frequency of Testing
Aflatoxin B1	2.0 µg/kg	4 times a 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	

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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	Monthly
Enterobacteriaceae	<10/g	100/g	
<i>Salmonella</i> spp.	Not Detected in 50g	Not Detected in 50g	
E.coli	≤10/g	10/g	
<i>Bacillus cereus</i>	<100g	1000g/g	
Yeasts	<100g	1000/g	
Moulds	<100g	1000/g	

Metal Detection

All products are metal detected

products comply with all applicable and relevant current legislation in Great Britain.

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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 11/02/2022 09:18:19

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