



10080	Rev No. 3
Date: 25.05.2021	Approved By: Sharon Leathem

Final Product Specification
Product: Whites Oatflakes 23

Supplier Details

Name:	Whites Speedicook
Address:	Scarva Road, Tandragee, Co. Armagh, BT62 2BZ
Telephone Number:	028 3884 0592
Fax No.:	028 3884 1895
E-mail Address:	info@whitesoats.com
Website:	www.whitesoats.co.uk

Product Details

Product Name:	Whites Oatflakes 23
Product Description:	Whites Oatflakes 23 (40 x 12.5kg)
Customer:	All Customers
Intermediate Product Specification:	IPS 3
End of Line Specification:	Ref: PP1
Perito Code:	10080
Country of Origin	UK and Ireland (In the event of a poor harvest we may be forced to source oats outside of these areas)
Produced, Packed & Manufactured in:	Whites Speedicook

Delivered State

Storage Temperature:	Ambient
Storage Temperature Conditions:	Store in a cool dry place.

Metal Detection

Sensitivity

Ferrous	3.0mm
Non-Ferrous	3.0mm
Stainless Steel	4.0mm

Quantity Declaration

Declared Weight:	40 x 12.5kg
Sachets per pack:	N/A
Packs per Case:	N/A
Cases per Row:	5
Rows per Pallet:	8
Cases per Pallet:	40
Pallet Type:	Plain
Edge Protectors	N/A

Traceability

Description of Code:	Best Before Date (2 digits day, 2 digits month, 4 digits year) Pallet Number (3 digits, one / two letters denotes line produced on)
Example Code:	Best Before Date: 06/12/2011 Pallet Number 123PP
Description of Traceability System:	All bags have the best before date printed e.g. 06/12/2011. This date relates to the date of packing. From the best before date and pallet number the quality records for that product can be traced back to the day and time of production.
Description:	Prepared from fresh pure, first class, quality creamy milling oats, undamaged and un-sprouted, Sound in appearance not severely weathered, free from mould and devoid of unpleasant odours or taints. Flakes made from fully stabilised groats
Method of Manufacture:	Oats are assessed at intake according to specifications. Oats are cleaned, graded according to size, the shell is removed, then they pass through a heat process and polished.
Cut Oats	The oats are then cut and rolled to produce oat flakes.
Packing	The flake is passed to the relevant packing line and packed as per customer specifications. The product is then metal detected, boxed off and passed to dispatch area.

Shelf Life

Maximum Shelf Life	12 months
Minimum Delivered Shelf Life	9 months



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Packaging Details

Inner Material:

Description:	Plain Brown Bag
Colour:	Brown
Code:	N/A
Type of Seal:	Stitched using a Blue Thread by a sewing needle
Weight:	207g
Dimensions:	600 x 850 x 200mm
Gauge:	N/A
Packaging Supplier:	Essentra

Inner Material Second Layer: (if applicable)

Description:	
Weight:	
Dimensions:	
Gauge:	
Packaging Supplier:	

Outer Material:

Description:	
Weight:	
Dimensions:	
Packaging Supplier:	

Labelling Information

Case End Barcode:	N/A
Case End Label Dimensions:	100 x 100mm
Inner Barcode:	N/A
Inner Label Demensions:	N/A
Cooking Information: Microwave	N/A
Cooking Information: Saucepan	N/A
Freezing:	N/A

Recipe Formulation

Ingredient	% of Total	Supplier	Country Of Origin
Oatflakes	100%	Approved Suppliers	UK and Ireland (In the event of a poor harvest)

Ingredient Declaration

Oatflakes



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Microbiological Analysis

Analysis (cfu's per gram)	Target	Acceptable Level	Reject
TVC	< 50,000 cfu / g	50,000 cfu / g	>50,000 cfu / g
Enterobacteriaceae	< 250 cfu / g	250 cfu / g	> 250 cfu / g
Staph aureus	< 100 cfu / g	100 cfu / g	> 100 cfu / g
Bacillus cereus	< 200 cfu / g	200 cfu / g	> 200 cfu / g
Salmonella	Absent in 25g	Absent in 25g	Present in 25g
Yeasts	< 1,000 cfu / g	1,000 cfu / g	>1,000 cfu / g
Moulds	< 1,000 cfu / g	1,000 cfu / g	>1,000 cfu / g

Nutritional Analysis

	Per 100g	Per Serving of
		0
Energy kcal/100g	368kcal	N/A
Energy kJ/100g	1551kJ	N/A
Protein	11.1g	N/A
Carbohydrate	71.2g	N/A
Total Sugars	1.2g	N/A
Free Fat	6.3g	N/A
Saturates	1.05g	N/A
Dietary Fibre	9.0g	N/A
Sodium g/100g	0	N/A
Salt	0.03g	N/A

Physical & Chemical Attributes

Moisture	9.5 - 13%
Sieve	5.0% – 21.0 % through a 2.0mm sieve
Thickness	0.5mm-0.9mm
Bulk Density	340g/L - 390g/L
Husk	< 5 per 100g
Weed Seed	< 2 per 100g
Groats / Pinhead	< 5 per 100g
Foreign Grain Admixture	<5%
Preservatives / Antioxidants	Absent
Free Fatty Acids (expressed as oleic acid)	5% Max
Mycotoxins	Ochratoxin-A current legislation states a maximum of 3ppb. Other mycotoxins (Zearalenone, Trichothecenes) to be within proposed or existing U.K. and E.U legislation/guidelines.

Organoleptic Parameters

Appearance & Colour	Cream / light in colour
Odour / Aroma	Typical of oats, no off aroma. Essence of milk.
Texture	Soft and smooth texture
Taste / Flavour	Characteristic cereal / oat taste, free from off-flavours, rancidity and taints
Uniformity / Flake Size	Small flake. Uniform in size

Dietary Intolerance

	Product is Free From	Specific Production Line Free From	Plant Free From
Gluten	No	No	No
Wheat/Wheat Derivatives	No	No	No
Rye, Barley, Oats, Spelt, Kamult or their hybridised strains	No	No	No
Corn or maize Derivatives	No	No	No
Oat or Oat derivatives	No	No	No
Crustaceans e.g. Crab lobster crayfish, shrimp, prawn.	Yes	Yes	Yes
Eggs / Egg Products	Yes	Yes	Yes
Fish or shellfish and their derivatives	Yes	Yes	Yes
Peanuts	Yes	Yes	Yes
Soya / Soya Derivatives	Yes	Yes	No
Milk Products and Milk Derivatives (including lactose)	Yes	Yes	No
Celery and celeriac	Yes	Yes	Yes
Mustard or derivatives	Yes	Yes	Yes
Nuts & Sesame Seeds	Yes	Yes	Yes
Sulphur Dioxide / Sulphites	Yes	Yes	No
Mollusca	Yes	Yes	Yes
Lupin	Yes	Yes	Yes
BHA / BHT (>10ppm)	Yes	Yes	Yes
Monosodium Glutamate	Yes	Yes	Yes
HVP	Yes	Yes	Yes
Azo Colours	Yes	Yes	Yes
Artificial Flavourings, Colours or Preservatives	Yes	No	No
Added Sugars	Yes	No	No
Added Salt	Yes	Yes	Yes
Yeast & Yeast Derivatives	Yes	Yes	Yes
Gelatin	Yes	Yes	Yes
Fruit & Fruit Derivatives	Yes	Yes	No
Vegetable & Vegetable Derivatives	Yes	No	No
Beef, Pork, Lamb & Derivatives	Yes	Yes	Yes
Other Animal Derivatives	Yes	Yes	Yes



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Product Suitability	
Coeliacs	No
Vegetarians	Yes
Vegans	Yes
Lactose intolerant	Yes
Nut Allergy Sufferers	Yes
Kosher	Yes
Halal	No
Organic	No

Allergy Advice
For allergens, including cereals containing gluten, see ingredients in bold. May contain traces of wheat due to farming practices.

Other Pack Info
N/A

Our Guarantee
N/A

Legislation
Food Safety Act 1990
All relevant EU & UK legislation
Pesticide residues shall not exceed UK and EU limits and guidelines
Common position EU 1829/2003 genetically modified food and animal feed
Common position EU 1830/2003 traceability and labelling of food and animal feed produced with genetically modified Organisms

Approval
On behalf of Whites Speedicook
Supplier Signature: Sharon Leathem
Print Name: Sharon Leathem
Position: Technical and Quality Manager
Date: 08/01/2022

On behalf of customer
Company Name:
Signature:
Print Name:
Position:
Date: