

PRODUCT FACT SHEET

Nairn's Gluten Free Rosemary & Sea Salt Flatbreads 150g e x 6 Export Extended Shelf-Life

9621

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Product Description: Light and crispy flatbread made with wholegrain oats, Rosemary and Sea Salt.

Weight: 150g e

Contents: 12 flatbreads per carton, 2 pouches of 6 flatbreads.

Ingredients: Gluten Free Wholegrain **Oats** (75%), Tapioca Starch, Sustainable Palm Fruit Oil, Maize Starch, Brown Rice Syrup, Rosemary (2%), Sea Salt (2%), Raising Agent: Ammonium Bicarbonate.

Allergen Advice: For allergens, see ingredients in **bold**. Both our recipe and factory are nut free. We cannot guarantee that our ingredients are nut free.
Manufactured on equipment that handles milk.
Not suitable if you react to avenin – a protein in oats.

Nutritional Information:



<i>Typical Values</i>	Per 100g	Per Flatbread
Energy	1807kJ 430kcal	226kJ 54kcal
Fat	14.2g	1.8g
of which saturates	5.6g	0.7g
Carbohydrate	63.0g	7.9g
of which sugars	2.8g	0.4g
Fibre	7.2g	0.9g
Protein	9.0g	1.1g
Salt	1.80g	0.23g

Shelf Life: 52 weeks from date of manufacture.
Best Before code is positioned on the side of the carton.

Claims: Coeliac UK Licence Number: CUK-M-124
Gluten free wholegrain oats
High fibre
No artificial colours, flavours or preservatives
No hydrogenated fat
Suitable for vegans
No GM ingredients
Sustainable Palm Fruit Oil – RSPO No.: 4-0114-10-000-00

Quality Standards:

<u>Parameter</u>	<u>Standard</u>
Colour	Light golden brown.
Taste	Strong rosemary flavour with salt notes coming through.
Appearance	Rectangle shape, with docker pin holes throughout and flecks of rosemary.
Texture	Crisp and light.

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AUTHORISED BY : Technical Department 	B. Kyle	AUTHORISED BY : Packaging Department 	K. Drzazga



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Process Control:	Every 30 mins – Baked piece weight, dimensions, bulk, aroma, taste, texture and appearance. Hourly – Moisture. Metal Detection – Every pack (CCP-1.5mm FE & NFE, 2mm SS), Metal detector tested start & end of run and hourly in between. Check-weighed – Every pack 150g e (T1-143.25g, T2-136.5g)
Storage Advice:	Store in a cool, dry place. Away from direct sunlight and strong odours.
Legislation:	This product complies with current EU food and packaging legislation.
BRC Site Code:	1607595 (Including BRC Voluntary Module 12 AOECs Gluten Free)
Packaging:	2 packs with 6 flatbreads, flow-wrapped in clear film inside a cardboard carton. 6 cartons per cardboard case.
Recycling Logos:	Carton – Recycle. Pouch – Don't Recycle.
Languages:	English
Film Details:	Clear 40 MU OPP Film Width: 205 mm Weight of one wrap: ~ 1.4 g Pouch dimensions: Length 136 mm x Width 37 mm x Height 56 mm % Recycled Material: 0%
Carton Details:	430 um FBB Maule Dimensions: Height 130mm x Length 160mm x Width 40 mm Colours: C,M,Y,K, P368C Green, P3308C Green Varnish: Low Migration Silk Emulsion Weight of empty carton: 19 g +10% % Recycled Material: 0% FSC: Yes
Case Details:	SRP style corrugated case 2 colour print: Black, Green 370U Weight of individual unit: 97 g +/- 10% Board grade: 135wk/130t M flute % Recycled Material: 75% FSC: Yes
Case Dimensions:	Length 256mm Width 172mm Height 140mm

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Net weight: 0.900 kg
Gross weight: 1.128 kg

Codes: Pouch Barcode (UPC) -
 Packet Barcode (UPC): 612322000776
 Case Barcode (UPC): 10612322000773
 Product Code: 9621

Packaging weights (all figures in grams, the primary and secondary values are for one case of finished product)

	PAPER	PLASTIC	WOOD	OTHER
PRIMARY	114	16.8		
SECONDARY	97			
TERTIARY		220	20000	

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