

# Confidential

## Mill Product Specification

### Rolled Oats 016F



**Description**

100% cut and rolled wholegrain **OATS**

(For allergens, including cereals containing gluten, see ingredients in **BOLD**).

Characteristic rolled oats produced from cleaned pinhead (cut) oats with a thickness of c. 16 thousandths of an inch. The product is stabilised to prevent enzymic rancidity development.

**Specific Analytical & Physical Parameters**

Moisture	9 - 12%
Typical Piece Thickness	Mean Average 0.014-0.018 inch (0.36 – 0.46 mm)
Husk Count	5 pieces per 300g (typical)
Dark Particles	4 pieces per 300g (typical)
Other Grains/Seeds	4 pieces per 300g (typical)

**This specification must be read in conjunction with the Mill Finished Product Specification – General Addendum – Oats which details:**

- **General Legislation**
- **Country of Origin**
- **Genetic Modification statement**
- **Allergen advice**
- **Storage / Shelf Life**
- **Lot Traceability**
- **Pesticide / Mycotoxin / Other Contaminant details**
- **Nutrition data**
- **Microbiological specification**

Supply of all products is subject to Morning Foods Standard Terms and Conditions of sale – these are available at <a href="https://www.morningfoods.com">https://www.morningfoods.com</a>
Morning Foods 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.
Morning Foods, Crewe, Cheshire, CW2 6HP, United Kingdom.
EU Correspondence: MFL Cereals Ltd, Floor 3, Block 3, Miesian Plaza, Dublin, D02 Y754, Ireland



## Leaders in Oat Technology

Doc Ref: FPSPEC ROLLED OATS 016F	Date: 29/05/2024	Version:4.2. Status:Approved.
Category: Food & Feed Safety	Site(s): Crewe	
Owner: Liz Binns	Approver: Michelle Barrett	Page 1 of 2
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<b>Product codes</b>	
10076	12.5kg 50pp CHEP Blue
10077	12.5kg 50pp Plastic
10698	12.5kg 50pp White Wood
10078	500kg
10080	25kg 40pp CHEP Blue
10081	25kg 40pp Plastic
10082	25kg 40pp White Wood
10083	800kg
10085	850kg
10111	10kg 60pp
10137	25kg 3 way 27pp CHEP Blue
10138	25kg 3 way 27pp White Wood
10139	25kg 3 way 30pp Plastic
10299	25kg 3 way 27pp Export SS
10300	25kg 3 way 30pp Export Euro White
10302	25kg 3 way 42pp Export Euro White
10304	25kg 3 way 39pp Export White Wood
10305	25kg 3 way 42pp Export White Wood
10345	25kg 3 way 30pp White Heat Treated Wood
10346	25kg 3 way 30pp CHEP Blue
10369	25kg Green Plastic
10586	25kg 3 way 30pp Export Blue Euro
10776	25kg 40pp CHEP Plastic
10917	25kg FX 4 way 40pp Plastic (MF)



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## Mill Product Specification

### Oatflour Type W



**Description**

100% **OATFLOUR**

(For allergens, including cereals containing gluten, see ingredients in **BOLD**).

Characteristic Wholegrain Oatflour produced from first quality white milling oats. The product is stabilised to prevent enzymic rancidity development.

**Specific Analytical & Physical Parameters**

Moisture	11% Maximum	
Free Fatty Acids	5% Maximum (as oleic acid)	
Sieve Analysis	Retained on a 20GG (1000 Micron)	5% Maximum
	Retained on a 38GG (500 Micron)	35-55% typically
	Through 74GG (210 Micron)	45% Maximum

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- **Genetic Modification statement**
- **Allergen advice**
- **Storage / Shelf Life**
- **Lot Traceability**
- **Pesticide / Mycotoxin / Other Contaminant details**
- **Nutrition data**
- **Microbiological specification**
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## Leaders in Oat Technology

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Product codes	
10255	25kg 40pp CHEP Blue
10256	25kg 40pp Plastic
10257	25kg 33pp Euro White
10399	750kg White
10417	25kg 40pp White
10435	25kg 33pp Euro Blue
10570	25kg 42pp Euro White
10620	500kg White HT
10644	25kg 40pp CHEP Plastic
10689	1000kg HT White Wood
10804	1000kg Plastic
10807	25kg 27pp Slipsheet
10808	25kg 33pp Slipsheet
10859	25kg 33pp HT White Wood



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