

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 <https://www.morningfoods.com>

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



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Product codes	
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



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Mill Finished Product Specification

General Addendum – Oats

Scope

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

General Points

Morning Foods oat products are produced from cleaned 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: United Kingdom

Non-Organic Oats: Where oats are specifically sourced as originating from the United Kingdom this is detailed on individual product specifications, along with any relevant supply chain certifications (Red Tractor etc.)

Where a specific origin is not detailed on individual product specifications, wherever possible oats will be sourced from the UK, although may also be sourced from other European Economic Area countries and / or Canada, particularly in cases of poor UK harvest.

Morning Foods declares that, except where otherwise clearly indicated, products covered by this addendum are of United Kingdom preferential origin. Where oats from the European Union are used, the oat milling process is sufficient to confer United Kingdom wholly originating status.

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 (HCE).

Oats are certified as Kosher, Parev, and Yoshon by Manchester Beth Din.

All oat only products are suitable for both vegetarians and vegans.

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Regulatory Compliance

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

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. Certified Gluten Free products are available – these products are covered by their own specifications.

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	Yes (separate facility)	Yes
Milk	No	No	Yes (separate facility)	Yes
Nuts	No	No	Yes (separate facility)	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	Yes (separate facility)	Yes
Lupin	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 18 months. Open / unsealed bags should be used within 2 months. Where products have been outside the control of Morning Foods no extensions to shelf-life will be considered.

Packing and Lot Traceability

12.5kg and 25kg Sacks.

Product is supplied in food grade multi-wall paper sacks on good wooden pallets. All bags have an identification sticker with a unique lot traceability code. All bags are further printed with the durability date. Pallets are stretch wrapped to prevent slippage during transit.

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.



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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 of such nutritional data will be subject to natural fluctuations arising from climatic and regional variations. Data provided is derived from UKAS accredited analysis unless stated. 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, Oatmeal and Whole Oat Flour)

Typical nutrition data per 100g as sold

Energy	1559kJ / 370kcal
Fat	7.4g
<i>of which saturates</i>	1.4g
<i>of which mono-unsaturates</i>	2.8g
<i>of which polyunsaturates</i>	3.0g
<i>of which Trans-fat</i>	<0.1g
Carbohydrate	59.0g
<i>of which sugars</i>	1.0g
Fibre (AOAC 991.43)	10.0g
Protein	11.9g
Salt	<0.01g
β-Glucans	5.2g*

Oatflour (without Oatbran) Typical nutrition data per 100g as sold

Energy	1623kJ / 384 kcal
Fat	6.8g
<i>of which saturates</i>	1.2g
<i>of which mono-unsaturates</i>	2.5g
<i>of which polyunsaturates</i>	2.8g
<i>of which Trans-fat</i>	<0.1g
Carbohydrate	69.4g
<i>of which sugars</i>	0.6g
Fibre (AOAC 991.43)	4.0g
Protein	9.4g
Salt	<0.025g

Oat Bran Typical nutrition data per 100g as sold

Energy	1514kJ / 360kcal
Fat	7.8g
<i>of which saturates</i>	1.4g
<i>of which mono-unsaturates</i>	2.8g
<i>of which polyunsaturates</i>	3.3g
<i>of which Trans-fat</i>	<0.1g
Carbohydrate	49.7g
<i>of which sugars</i>	1.4g
Fibre (AOAC 991.43)	14.6g
Protein	15.5g
Salt	<0.025g
β-Glucans	10.1g*

* Note that the β-Glucans test is carried out by an accredited laboratory, but the test itself is not accredited. The test utilises the Neogen Megazyme β-Glucan Mixed Linkage Assay.



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Analysis – Oats

Morning Foods Analyses

Note: the laboratory facilities at Morning Foods are not accredited, and the results of all such tests should therefore be taken as indicative only, although staff are trained in the appropriate analytical methodology. Morning Foods does not carry out any laboratory testing that relates to monitoring of Critical Control Points.

Flake Thickness (for Rolled Oats)

Tests are carried out using a micrometer by QA staff.

Moisture

Moisture tests are carried out on a Dickey John analyser calibrated daily against Gallenkemp Oven moisture.

Sieve Analysis

Where shown on product specifications figures 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 Morning Foods - all accredited to ISO 17025:2017 for the test being performed unless this is specifically stated.

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 Morning Foods carries out a standard multi-residue pesticide screen to evaluate pesticide residue levels which 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 Regulations of Great Britain and the requirements of Organic Food Federation Certification but will not necessarily comply with other proprietary Organic Standards.

Mycotoxins

	Legislative Limit	Frequency of Testing
Aflatoxin B1	2.0 µg/kg	5 times per 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 have been subjected to a detailed microbiological risk assessment. Water Activity of oat products at 12% moisture is < 0.65.

	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	
<i>E. coli</i>	≤10/g	10/g	
<i>Bacillus cereus</i>	<100/g	1000/g	
Yeasts	<100/g	1000/g	
Moulds	<100/g	1000/g	



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