

PRODUCT FACT SHEET

Nairn's Gluten Free Oatcakes

213g e x 8

Export Extended Shelf-life

9640

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Product Description: Plain oatcakes made with oatflakes.

Weight: 213g e

Contents: 24 oatcakes per carton, 4 pouches of 6 oatcakes.

Ingredients: Gluten Free Wholegrain **Oats** (90%), Sustainable Palm Fruit Oil, Sea Salt, Raising Agents (Sodium Bicarbonate, 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 Oatcake
Energy	1987kJ 475kcal	179kJ 43kcal
Fat	22.8g	2.1g
of which saturates	9.1g	0.8g
Carbohydrate	52.1g	4.7g
of which sugars	0.8g	0.1g
Fibre	8.4g	0.8g
Protein	11.2g	1.0g
Salt	1.62g	0.15g

Shelf Life: 39 weeks from date of manufacture.
Best Before code is positioned on the base of the carton.

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

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Quality Standards:

<u>Parameter</u>	<u>Standard</u>
Colour	Golden brown with darker baked edge (halo).
Taste	Strong oaty flavour.
Appearance	Round with a rough looking texture and visible oats.
Texture	Crisp and light with a rough mouthfeel.

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 213g e (T1-204g, T2-195g)

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

Packaging: 4 packs with 6 oatcakes, flow-wrapped in clear film inside a cardboard carton.
8 cartons per cardboard case.



Recycling Logos: Carton – Recycle. Pouch – Don't Recycle.

Languages: English

Film Details: Clear 30 MU OPP Film
Width: 220 mm
Weight of one wrap: ~ 0.75g
Pouch dimensions: width 70 mm x 35 mm x height x 80 mm
% Recycled Material: 0%

Carton Details: 430 um FBB Maule
Dimensions: height 162 x length 80 x width 63 mm
Colours: C,M,Y,K, P2339C Pink, P7426C Red
Varnish: Low migration silk emulsion
Weight of empty carton: 17 g +10%
% Recycled Material: 0%
FSC: Yes

Case Details: SRP style corrugated case
2 colour print: Black 0012 Rubin Red 0151
Weight of individual unit: 110 g +/- 10%
Board grade: 135wk/135t M flute
% Recycled Material: 75%
FSC: Yes

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Case Dimensions: Length 270mm
 Width 170mm
 Height 170mm



Net weight: 1.704 kg
Gross weight: 1.974 kg

Codes: Pouch Barcode (UPC) -
 Packet Barcode (UPC): 612322000387
 Case Barcode (UPC): 10612322000384
 Product Code: 9640

Palletisation: Cases per layer: 25
 Layers per pallet: 10
 Cases per pallet: 250
 Gross Weight: 513.5 kg
 Height: 1523 mm

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

	PAPER	PLASTIC	WOOD	OTHER
PRIMARY	136	24		
SECONDARY	110			
TERTIARY		220	20000	

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