

Confidential

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

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



Leaders in Oat Technology

Doc Ref: FPSPEC OATFLOUR TYPE W	Date: 30/05/2024	Version:1.5. Status:Approved.
Category: Food & Feed Safety	Site(s): Crewe	
Owner: Liz Binns	Approver: Michelle Barrett	Page 1 of 2
The electronic version of this document stored within the MF BMS is the approved and most current version. Any sent/printed version is uncontrolled.		

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
10893	UX25kg 33pp Euro Heat Treated White Wood
10910	UX25kg 40pp Heat Treated White Wood



Leaders in Oat Technology

Doc Ref: FPSPEC OATFLOUR TYPE W	Date: 30/05/2024	Version:1.5. Status:Approved.
Category: Food & Feed Safety	Site(s): Crewe	
Owner: Liz Binns	Approver: Michelle Barrett	Page 2 of 2
The electronic version of this document stored within the MF BMS is the approved and most current version. Any sent/printed version is uncontrolled.		



Mill Finished Product Specification General Addendum Oat Milling Products

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 other origins 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. Note that oats may develop a slightly increased “earthy” aroma / taste 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.

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.



Leaders in Oat Technology

Doc Ref: FPSPEC OAT GA	Date: 03/09/2024	Version:9.5. Status:Approved.
Category: Food & Feed Safety	Site(s): Crewe	
Owner: Alison Gilling	Approver: Derek Croucher	Page 1 of 5
The electronic version of this document stored within the MF BMS is the approved and most current version. Any sent/printed version is uncontrolled.		

Regulatory Compliance & Compliance with Codex Standard for Oats

Separate Regulatory Annexes are available which detail regulatory compliance in the relevant country / region of supply – this has become necessary given the increasing divergence of food regulations.

Where a specific Regulatory Annex for a given country / region is not available, products will comply with the United Kingdom Regulatory Annex unless otherwise requested by the customer and agreed by Morning Foods.

All Morning Foods 100% oat products comply with the [Codex Standard for Oats CXS 201-1995](#) (adopted in 1995 and amended in 2019). Testing against the Codex standard is not routinely carried out other than where Morning Foods Ltd are the exporter and the destination country requires a phytosanitary certificate.

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 / 25kg etc 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.



Leaders in Oat Technology

Doc Ref: FPSPEC OAT GA	Date: 03/09/2024	Version:9.5. Status:Approved.
Category: Food & Feed Safety	Site(s): Crewe	
Owner: Alison Gilling	Approver: Derek Croucher	Page 2 of 5
The electronic version of this document stored within the MF BMS is the approved and most current version. Any sent/printed version is uncontrolled.		

Nutritional Data – Oat Milling Products

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 (Bran Reduced) 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	6.6g*

* 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.



Leaders in Oat Technology

Doc Ref: FPSPEC OAT GA	Date: 03/09/2024	Version:9.5. Status:Approved.
Category: Food & Feed Safety	Site(s): Crewe	
Owner: Alison Gilling	Approver: Derek Croucher	Page 3 of 5
The electronic version of this document stored within the MF BMS is the approved and most current version. Any sent/printed version is uncontrolled.		

Analysis – Oat Milling Products

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.

Microbiological

Products will conform to the following specification. 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	

A detailed Morning Foods Cereal Products Microbiological Risk Assessment (RA 002) is available.

Chemical Contaminants / Pesticides

Regulatory maximum limits and frequency of testing etc. are detailed in the relevant Regulatory Annex. These tests are not necessarily UKAS accredited but are carried out by a UKAS accredited laboratory and are designed to cover a wide spectrum of analytes beyond those typically available with UKAS accredited methods.

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 Ltd, Crewe, Cheshire, CW2 6HP, United Kingdom.
EU Correspondence: MFL Cereals Ltd, Floor 3, Block 3, Miesian Plaza, Dublin 2, D02 Y754, Ireland



Leaders in Oat Technology

Doc Ref: FPSPEC OAT GA	Date: 03/09/2024	Version:9.5. Status:Approved.
Category: Food & Feed Safety	Site(s): Crewe	
Owner: Alison Gilling	Approver: Derek Croucher	Page 4 of 5
The electronic version of this document stored within the MF BMS is the approved and most current version. Any sent/printed version is uncontrolled.		

Amendment Details		
Issue	Date	Detail of Change
9.2	3 rd April 2024	Update to include Amendment Detail table, and to republish to re-enable external sharing. No changes to actual specification content.
9.3	13 th June 2024	Addition of reference to compliance with Codex CXS 201-1995
9.4	31 st July 2024	Minor clarification to text within organoleptic properties section
9.5	3 rd September 2024	Addition of clarification on UKAS testing status for pesticides / contaminants.



Leaders in Oat Technology

Doc Ref: FPSPEC OAT GA	Date: 03/09/2024	Version:9.5. Status:Approved.
Category: Food & Feed Safety	Site(s): Crewe	
Owner: Alison Gilling	Approver: Derek Croucher	Page 5 of 5
The electronic version of this document stored within the MF BMS is the approved and most current version. Any sent/printed version is uncontrolled.		