

Product Specification



Product Title	MEDIUM OATMEAL 25Kg SACK
Product Code	OC30024

Description

100% wholegrain **OATMEAL**

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

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

Specific Analytical & Physical Parameters

Moisture	9 -12%	
Sieve Analysis	Retained on 28 wire (710µm)	Target 75%
Dark Particles	4 pieces per 300g (typical)	

Scope

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

General Points

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, particularly in cases of poor UK harvest.

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

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The manufacturer 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.

The manufacturer 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 the manufacturer’s products for these specific categories must be verified by the customer.

Regulatory Compliance

The manufacturer’s 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.

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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.

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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.

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 06/07/2023 17:19:33

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