



Mill Finished Product Specification

General Addendum - Oats

Scope

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

General Legislation

All Morning Foods products comply with all applicable and relevant current UK/EC legislation. Conformance to legislation in other countries should be verified prior to use.

Morning Foods does not certify its products as being suitable for infants and young children (as defined by European Commission Directive 2006/125/EC on processed cereal-based foods and baby foods for infants and young children) or those on special diets (although see below), although in most cases oat products will comply with the specific legislation for these product categories. Any use, however, of Morning Foods products for these specific categories must be verified by the customer.

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: Predominantly UK, although may also be sourced from other European Economic Area countries

Non-Organic Oats: 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.

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 The Muslim Food Board

Oats are certified as Kosher by Manchester Beth Din

All oat only products are suitable for both vegetarians and vegans

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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, rye and barley, and should not be regarded as gluten free

Please refer to the following table for 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)	Yes
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 if products are 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.

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. 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. The following information is compliant with Regulation (EU) 1169/2011 on the provision of food information to consumers.

Whole Oat Products (including Groats, Flakes, Jumbo, Oatmeal and Whole Oat Flour)

Typical nutrition information per 100g as sold

Energy	1543kJ / 367kcal
Fat	8.4g
<i>of which saturates</i>	1.3g
<i>of which mono-unsaturates</i>	3.4g
<i>of which polyunsaturates</i>	3.2g
Carbohydrate	56.1g
<i>of which sugars</i>	1.0g
Fibre	9.1g
Protein	12.1g
Salt	0.003g*

* salt content is exclusively due to the presence of naturally occurring sodium

β-Glucans 4.4g on a dry weight basis

Oatflour (without Oatbran)

Typical nutrition information per 100g as sold

Energy	1525kJ / 364kcal
Fat	7.0g
<i>of which saturates</i>	1.1g
<i>of which mono-unsaturates</i>	2.9g
<i>of which polyunsaturates</i>	2.6g
Carbohydrate	69.0g
<i>of which sugars</i>	0.5g
Fibre	4.6g
Protein	10.0g
Salt	0.003g*

* salt content is exclusively due to the presence of naturally occurring sodium

Oat Bran

Typical nutritional data per 100g as sold

Energy	1525kJ / 364kcal
Fat	9.4g
<i>of which saturates</i>	1.8g
<i>of which mono-unsaturates</i>	3.7g
<i>of which polyunsaturates</i>	3.5g
Carbohydrate	47.3g
<i>of which sugars</i>	1.2g
Fibre	18.2g
Protein	13.4g
Salt	0.003g*

* salt content is exclusively due to the presence of naturally occurring sodium

β-Glucans 6.2g on a dry weight basis

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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 Oat Flakes and Jumbo / Whole 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. Tests are carried out by QA and production operatives throughout the day.

As a minimum the above tests will be carried out at shift and product changeovers, and on each batch of each product type daily. The tests below are carried out on an ad-hoc basis.

Sieve Analysis

Figures shown on product specifications 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 production of 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 the Dickey John analyser.

External Analyses

Note: various laboratories are utilised by Morning Foods- all accredited to ISO 17025:2005 for the test being performed.

Heavy Metals and Arsenic

Products will comply with the following regulations, as amended:

Heavy Metals: Commission Regulation EC 1881/2006, as amended

Arsenic: The Arsenic in Food Regulations 1959**

** It is noted that there is current UK consultation on repealing The Arsenic in Food Regulations 1959

	Legislative Limit	Frequency of Testing
Arsenic	1ppm (1mg/kg)	Twice per year
Lead	0.2mg/kg	
Cadmium	0.1mg/kg	

Pesticide Residues

All product supplied will comply with the relevant Maximum Residue Levels (MRL's) set within the relevant UK and European Union 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 pesticide screen to evaluate pesticide residue levels – this 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.

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Mycotoxins

Products will comply with Commission Regulation EC 1881/2006, as amended

	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	

Microbiological

Products will conform to the following specification. The manufacture and packing of oats has been subjected to a detailed microbiological risk assessment. Water Activity of oat products at 12% moisture is < 0.65.

	Target	Maximum	Frequency of Testing
Aerobic Colony Count	<10000	N/A – indicator only	Monthly
<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	1000	
Yeasts	<100	1000	
Moulds	<100	1000	

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