PRODUCT FACT SHEET

Nairn's Gluten Free Caramelised Onion Flatbreads 150g e x 6

Page 1 of 3

Product Description: Light and crispy flatbread made with wholegrain oats and golden kibbled onion.

Weight:	150g e
Contents:	12 flatbreads per carton, 2 pouches of 6 flatbreads.
Ingredients:	Gluten Free Wholegrain Oats (75%), Tapioca Starch, Sustainable Palm Fruit Oil, Maize Starch, Dehydrated Onion (2.5%), Brown Rice Syrup, Sea Salt, Raising Agent: 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:

Typical Values	Per 100g	Per Flatbread
Energy	1833kJ	229kJ
	436kcal	55kcal
Fat	14.0g	1.8g
of which saturates	5.6g	0.7g
Carbohydrate	63.6g	8.0g
of which sugars	3.0g	0.4g
Fibre	7.6g	1.0g
Protein	10.2g	1.3g
Salt	1.43g	0.18g

Shelf Life:	39 weeks from date of manufacture. Best Before code is positioned on the side of the carton.
Claims:	Coeliac UK Licence Number: CUK-M-124 Gluten free wholegrain oats High fibre
	No artificial colours, flavours or preservatives No hydrogenated fat
	Suitable for vegans No GM ingredients Sustainable Palm Fruit Oil – RSPO No.: 4-0114-10-000-00

ISSUE NUMBER:	05	DATE OF ISSUE:	02/07/21
AUTHORISED BY : Technical Department	B. Kyle	AUTHORISED BY : Packaging Department	K. Drzazga

PRODUCT FACT SHEET

Nairn's Gluten Free Caramelised Onion Flatbreads 150g e x 6

Quality Standards:

Quality Standards.			
Parameter	Standard		
Colour	Golden brown with a darker baked edge (halo) and visible dark		
	brown caramelised onion pieces		
Taste	Strong caramelised onion flavour with a creamy oaty taste		
Appearance	Rectangular flatbread with docker holes on the surface and with		
	pieces of onion evident throughout		
Texture	Crisp and light with a starchy mouthfeel and a crunchy texture		
	from the onion pieces		
Process Control:	Every 30 mins – Baked piece weight, dimensions, bulk, aroma, taste, texture a 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 150g e (T1-143.25g, T2-136.5g)		
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 (Including BRC Voluntary Module 12 AOECS Gluten Free)		
Packaging:	2 packs with 6 flatbreads, flow-wrapped in clear film inside a cardboard carton 6 cartons per cardboard case.		
Recycling Logos:	Carton – Recycle. Pouch – Don't Recycle.		
Languages:	English		
Film Details:	Clear 40 MU OPP Film Width: 205 mm Weight of one wrap: ~ 1.4 g Pouch dimensions: Length 136 mm x Width 37 mm x Height x 56 mm % Recycled Material: 0%		
Carton Details:	430 um FBB Maule Dimensions: Height 130mm x Length 160mm x Width 40 mm Colours: C,M,Y,K, P2352C Purple, P262C Purple Varnish: Low Migration Silk Emulsion Weight of empty carton: 19 g +10% % Recycled Material: 0% FSC: Yes		

ISSUE NUMBER:	05	DATE OF ISSUE:	02/07/21
AUTHORISED BY : Technical Department	B. Kyle	AUTHORISED BY : Packaging Department	 K. Drzazga

Page 2 of 3

9627

PRODUCT FACT SHEET

Nairn's Gluten Free Caramelised Onion Flatbreads 150g e x 6

Page 3 of 3

9627

Case Details:	SRP style corrugated case 2 colour print: Black, Purple 682U Weight of individual unit: 97 g +/- 10% Board grade: 135wk/130t M flute % Recycled Material: 75% FSC: Yes			
Case Dimensions:	Length Width Height	256mn 172mn 140mn	n	
Net weight: Gross weight:	0.900 kg 1.128 kg			
Codes:	Pouch Barcod Packet Barcod Case Barcode Product Code:	le (UPC):	C):	- 612322001025 10612322001022 9627
Palletisation:	Cases per laye Layers per pal Cases per palle Gross Weight: Height:	let: et:	31 8 248 309.744kg 1539 mm	

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

	PAPER	PLASTIC	WOOD	OTHER
PRIMARY	114	16.8		
SECONDARY	97			
TERTIARY		220	30000	

ISSUE NUMBER:	05	DATE OF ISSUE:	02/07/21
AUTHORISED BY : Technical Department	B. Kyle	AUTHORISED BY : Packaging Department	K. Drzazga