

PRODUCT FACT SHEET

Nairn's Gluten Free Cheese Oatcakes 180g e x 8

9644

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Product Description: Cheese oatcakes made with oatflakes and cheese powder

Weight: 180g e

Contents: 20 oatcakes per carton, 4 pouches of 5 oatcakes.

Ingredients: Gluten Free Wholegrain **Oats** (72%), Cheese (15%) (**Milk**), 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.
Not suitable if you react to Avenin – a protein in oats.

Nutritional Information:

<i>Typical Values</i>	Per 100g	Per Oatcake
Energy	2023kJ 484kcal	182kJ 44kcal
Fat	25.0g	2.3g
of which saturates	11.3g	1.0g
Carbohydrate	45.3g	4.1g
of which sugars	0.9g	0.1g
Fibre	7.0g	0.6g
Protein	16.0g	1.4g
Salt	2.55g	0.23g

Shelf Life: 27 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
Source of protein
No artificial colours, flavours or preservatives
No hydrogenated fat
No added sugar (contains naturally occurring sugars)
Suitable for vegetarians
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	Deep golden brown with darker baked edge (halo).
Taste	Strong cheese flavor with oaty notes
Appearance	Round with a rough looking texture and visible oats.
Texture	Crisp and light with a soft and claggy mouthfeel.

Process Control: Every 30 minutes: 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 180g e (T1 – 171.9g, T2 – 163.8g)

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 5 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: 205 mm
Weight of one wrap: ~ 0.75 g
Pouch dimensions: width 70 mm x 35 mm x height x 80 mm
% Recycled Material: 0%

Carton Details: 430um FBB Maule
Dimensions: height 160 x length 80 x width 63 mm
Colours: C, Y, M, K, P1355C Orange, P7580C Orange
Varnish: silk emulsion
Weight of empty carton: 17 g +10%
% Recycled Material: 0%
FSC: Yes

Case Details: SRP style corrugated case
2 colour print: Black, Orange
Weight of individual unit: 108 g +/- 10%
Board grade: 130WTT 85SM/115DPS
% Recycled Material: 100%
FSC: Yes

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



Net weight: 1.440 kg
Gross weight: 1.708 kg

Codes: Pouch Barcode (UPC) -
 Packet Barcode (UPC): 612322000394
 Case Barcode (UPC): 10612322000391
 Product Code: 9644

Palletisation: Cases per layer: 25
 Layers per pallet: 8
 Cases per pallet: 200
 Gross Weight: 371.6 kg
 Height: 1523mm

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	108			
TERTIARY		220	30000	

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