

PRODUCT NAME:	Gluten Free Pure Oaty Strawberry Oat Granola
PRODUCT CODE:	40122

CONTACT DETAILS:					
Company Name & Address:	Glebe Farm Foods Ltd, School Lane, Kings Ripton, Huntingdon CAMBRIDGESHIRE PE28 2NL				

Position: Name:		Email Address:	Contact Number:
Technical Systems Manager Kerry Richards		Technical@glebefarmfoods.co.uk	01487 773282

COUNTRY OF MANUFACTURE:	United Kingdom
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INGREDIENT DECLARATION:	Gluten Free Oats (64%), Rapeseed Oil, Sugar, Water, Glucose Syrup, Freeze Dried Strawberries[Diced and Powdered(1.5%)], Desiccated Coconut(1.7%), Strawberry Flavouring.
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FINISHED PRODUCT STANDARDS

	PHYSICAL CHARACTERISTICS					
Para	Parameter:			Specification:		
Description of Product			Gluten Free S	trawberry Oat	Granola	
Appearance		Golden Brown Toasted Oat Granola with Freeze Dried Strawberry Pieces and Desiccated Coconut			-	
Fla	Flavour		Sweet with Mild Coconut Flavour and Strawberry Notes			
0	Odour		Free from Burnt, Musty, Bitter, Rancid, or Other Flavours / Taints			
Те	xture	Crisp Granola Clusters with Strawberry Pieces				
C	ther	-				
	ANALYTICAL CHARACTERISATION					
Parameter:	Parameter: Target Specific			Max:	Unit:	

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Gluten	<5	0	10	ppm
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AVERAGE NUTRITIONAL INFORMATION						
Nutrient	Value	Method	Units			
Energy (kJ)	1933	External Lab	kJ/100g			
Energy (kcal)	462	External Lab	kcal/100g			
Carbohydrate by diff Carbohydrate(CTM-07)	69.95	External Lab	g/100g			
Ash	1.3	External Lab	g/100g			
Moisture (CTM-02)	1.47	External Lab	g/100g			
Protein (CTM-09)	8.2	External Lab	g/100g			
Total Fat (CTM-06)	19.08	External Lab	g/100g			
Fatty Acids (saturated)	2.57	External Lab	g/100g			
Fatty Acids (mono unsaturated)	10.42	External Lab	g/100g			
Fatty Acids (poly unsaturated)	5.24	External Lab	g/100g			
Available Carbohydrate(CTM-07)	58.65	External Lab	g/100g			
Total Sugar	13.5	External Lab	g/100g			
Total Dietary Fibre (AOAC)	11.3	External Lab	g/100g			
Sodium (CTM-10)	<0.005	External Lab	g/100g			
Sodium as Salt (CTM-10)	<0.01	External Lab	g/100g			

MICROBIOLOGICAL STANDARDS							
Test Target Acceptable Reject							
TVC	<10,000 cfu/g	<50,000 cfu/g	>50,000 cfu/g				
E.coli	<10 cfu/g	<100 cfu/g	>100 cfu/g				
S.aureus	<10 cfu/g	<100 cfu/g	>100 cfu/g				
Enterobacteriaceae	<50 cfu/g	<100 cfu/g	>100 cfu/g				
Yeasts & Moulds	<50 cfu/g	<2,000 cfu/g	>2,000 cfu/g				
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected				

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ALLERGEN INFORMATION						
Allergen	Present In Product Present in Factory:		Risk of Cross Contamination	Special Measures		
Cereals Containing Gluten*	No	No	No	Gluten Free Product. Positive release at <5ppm		
Crustaceans	No	No	No	N/A		
Fish	No	No	No	N/A		
Egg	No	No	No	N/A		
Peanuts	No	No	No	N/A		
Soya	No	No	No	N/A		
Milk	No	No	No	N/A		
Tree nuts**	No	No	No	N/A		
Celery	No	No	No	N/A		
Mustard	No	No	No	N/A		
Sesame Seeds	No	No	No	N/A		
Sulphites >10mg/kg	No	No	No	N/A		
Molluscs	No	No	No	N/A		
Lupin	No	No	No	N/A		

* Wheat, Barley, Oats, Spelt, Kamut or their hybridised strains

** Tree nuts include Almond, Brazil, Cashew, Hazelnut, Macadamia nut, Pecan, Pistachio, Walnut

SUITABILITY INFORMATION			
Ovo-Lacto Vegetarians	Yes		
Vegans	Yes		
Diabetics	No		
Coeliacs	Yes		
Lactose Intolerant	Yes		
Nut Allergies	Yes		
Kosher	No		
Halal	No		

*Oats as natural cereal grains are suitable for Kosher and Halal. Oat Groats & Oats do not require certification, source SCROL K Org 2016.

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STORAGE CONDITIONS:					
Shelf Life From Manufacture: 12 months		Once Opened Shelf Life:	Should be used within 1 Week		
Storage Conditions:	Storage Conditions: Store in cool, dry conditions, away from strong odours		Ambient / Dry		
Delivery Temperature / Ambient / Dry					

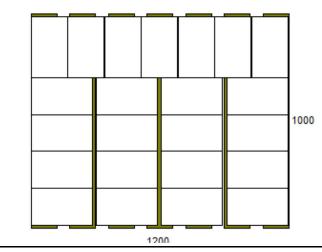
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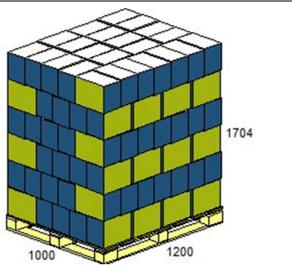


PACKAGING INFORMATION			
Pack Weight	325 g		
Weight Control	Average		
Primary Packaging Material	MATT – PET / WHITE-PE 100mu		
Pack Dimensions	180 mm (w) x 260 mm (h)		
Net Weight	325 g		
Pack Barcode	5060084571396		
Bottom Gusset	45 / 45 mm		
Outer Packaging Format	6 x 325 g		
Outer Case Barcode	5060084571952		

PALLETISATION:			
Pallet Size	1200 x 1000		
Pallet Type	STANDARD		
Cases Per Layer	23		
Number of Layers per Pallet	6		
Total Boxes per Pallet	138		
Total DOY Packs per Pallet	828		
Layer Pads	3 (after layers 0, 2 and 4)		

Pallet Configuration:





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GMO INFORMATION:

No product produced at Glebe Farm Foods contains any genetically modified ingredients.

	WARRANTY						
1	This product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice and complies with all relevant UK and EU legislation at the time of supply.						
2	This specification and its contents are confidential and should not be disclosed to a third party without the written approval Glebe Farm Foods Ltd.						
3	It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country.						
4	The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification.						
5	This product conforms to EU MRL for pesticides.						
6	Coeliac UK licence number OATS-GB-040-041.						

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SPECIFICATION AUTHORISATION:				
Authorised By:	David Stevenson			
Position:	Head of Technical			
Date:	15.08.2023			
Signed:	The			

CUSTOMER AGREEMENT:		
Authorised By:		
Position:		
Date:		
Signed:		

Please note if this specification is not returned signed, within 28 days of the date of receipt, Glebe Farm Foods Ltd will assume acceptance of this document.

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