



Finished Goods Specification

Please note, it remains your responsibility as the distributor to ensure compliance of the product and packaging in the territories you are authorised to sell. Before you sell these products, please ensure that both the packaging and product complies with all applicable laws and regulations which are in force in the territories you sell the products.

1. Finished Goods Overview

Item Number	80648
Brand	Dorset
Product Type	Breakfast Cereals
Category	No Added Sugar Granola
Variant	NAS NUTTY GRANOLA
Pack Weight (g)	450
Primary Pack Code	YB01LH02
Packaging Description	Carton & film
6 Digit HS Code	190410
EU Meursing Code	N/A

We confirm that this product complies with EU/UK legislation.

2. Labelling

English Legal Descriptor	Gently baked oats, with nuts and seeds
English On Pack Ingredient Declaration Including Allergens	Ingredients: Wholegrain OAT Flakes (68%), Chicory Root Fibre, Vegetable Oil (rapeseed and sunflower in varying proportions), Sliced ALMONDS (7%), CASHEW pieces (6%), Pumpkin Seeds (1.5%), Sunflower Seeds (1%), Chopped Roasted HAZELNUTS (0.5%), Natural Flavouring. Allergy Advice: For allergens, including cereals containing gluten, see ingredients in BOLD. May Also Contain: Other Cereals Containing Gluten, Other Nuts.
Please note: The percentages/g per 100g statements within/following the ingredients list are calculated based on UK/EU QUID regulations therefore could total more than 100% due to water loss.	
English Storage Information	Once opened, roll the inner bag down tightly, then store in a cool, dry place.
Shelf Life (days)	365
Best Before Date Format (Poole)	dd mm yyyy yddd L hh:mm

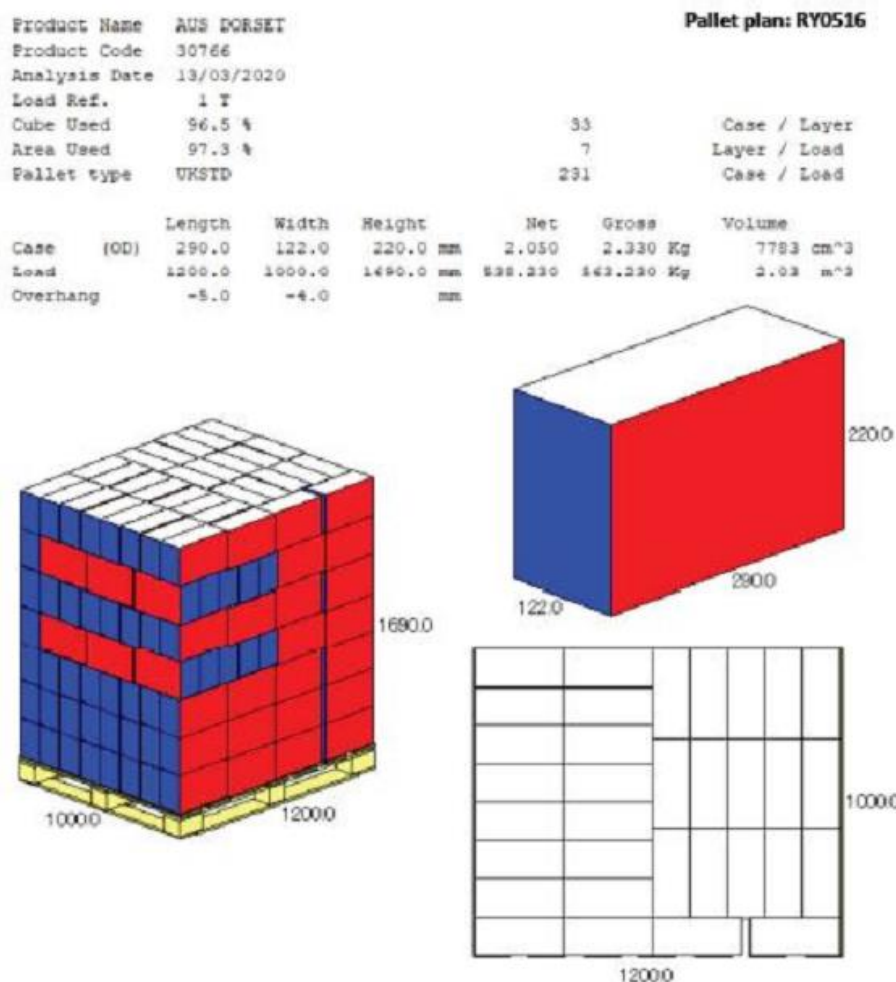
The allergens listed above are based on the 14 EU allergens. If products are being sold internationally, please contact us for further allergen information.

3. Nutritional Information

English		
Nutrition Information	Per 100g	Per 45g
Energy	1633 kJ	735 kJ
	392 kcal	176 kcal
Fat	18 g	8.3 g
of which:		
saturates	2.1 g	1.0 g
Carbohydrate	34 g	15 g
of which:		
sugars	2.8 g	1.3 g
Fibre	18 g	8.0 g
Protein	14 g	6.1 g
Salt	0.03 g	0.01 g

4. Pallet Plan

The weights in the below pallet plan are generic weights for this particular pallet plan and should only be used for guidance only.



5. Pallet information

Cases per layer	33
Layers per load	7
Cases per load	231

	Length	Width	Height	Net	Gross
Case	290 mm	122 mm	220 mm	2.3 kg	2.5 kg
Product	-	-	-	519.8 kg	-
Load	-	-	1703 mm	519.8 kg	612.4kg

6. Packaging information

Packaging level	Base material	Extended material	Packaging type	Weight of packaging (g)	Number of per case
Primary	Paper		Carton	33.29	5
Primary	Plastic	Grade 4 Plastic LDPE	Film	5.00	5
Secondary	Paper		Case	79.80	1

7. GS1 Barcodes

Consumer Unit		Traded Unit	
Barcode Number	5018357806485	Barcode Number	15018357806475

8. Suitability

This product does not contain genetically modified organisms (GMO)

9. Logos

OPRL
Kosher (KLBD)
Facebook
Instagram

10. Process Information

Granola is baked at either MGR or 3rd party. At MGR, dry and wet ingredients are mixed according to formulation, then fed onto an oven belt and baked. Baked granola is filled into FIBCs, wrapped in stretch wrap, and sent down to Poole. At Poole, FIBCs are received from MGR, or 3rd party and tipped onto the packing lines. Granola is put over the weigher heads and is gravity fed to a form and seal machine. The packs are passed through an x-ray. Sensitivities are 5mm glass, 2mm stainless steel, 2mm non-ferrous, 2mm ferrous. The finished product is packed in to the carton and outer case, which are then stacked on a pallet. When the pallet is full it is covered with a plastic top sheet, wrapped with shrink wrap, labelled, and scanned. The wrapped pallets are then stored at room temperature.

11. Dairy & egg content declaration

The <<NAS NUTTY GRANOLA 450g>> in this consignment contains;

Dairy – Less than 10% by (dry weight)	N/A
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12. Revision History

SKU Code Version	Reason for change to Finished Goods Spec
1	New Product
2	Colour change

Reason for change to Artwork
Colour change