



## Finished Goods Specification

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## 1. Finished Goods Overview

Item Number	80484
Brand	Dorset
Product Type	Breakfast Cereals
Recipe Number	Q372-410
Recipe Version Number	3
Category	Granola
Variant	Oat
Pack Weight (g)	500 g e
Carton Code	YR01LD02
Film Code	FJ00AA01
Packaging Description	Packed into printed film and then into printed, coded cartons and then into cardboard shelf ready outer cases, 5 units per case

## 2. Labelling

Legal Descriptor	Gently baked oats with golden syrup & sunflower seeds
On Pack Ingredient Declaration Including Allergens	<p>Ingredients Wholegrain <b>Oat</b> Flakes (66%), Golden Syrup (Partially Inverted Sugar Syrup) (22%), Vegetable Oil (rapeseed and sunflower in varying proportions), Toasted Wholegrain <b>Rye</b> Flakes, Sunflower Seeds (1.5%), Natural Flavouring.</p> <p>Allergy Advice: For allergens, including cereals containing gluten, see ingredients in <b>Bold</b>.</p> <p>May Also Contain: Nuts, Other Gluten Sources.</p>
The percentages/g per 100g statements within/following the ingredients list are calculated based on UK/EU QUID regulations - this uses quantities used in manufacture and can total more than 100% due to water loss. For your reference there is 60% total wholegrain in this finished product. For further ingredient breakdown, contact the Central Technical Dept.	
Storage Information	Once opened, roll the inner bag down tightly, then store in a cool, dry place.
Shelf Life (days)	320
Best Before Date Format	dd mm yyyy
Traceability Coding	Julian, Line, Time e.g. (5212 E 10:15)

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

Nutrient	Per 100g	Per Portion	% RI* Per Portion
Energy kJ	1857 kJ	836 kJ	10 %
Energy kcal	442 kcal	199 kcal	
Fat	16.4 g	7.4 g	11 %
Saturates	1.7 g	0.8 g	4 %
Carbohydrate	62.5 g	28.1 g	11 %

Sugar	16.5 g	7.4 g	8 %
Fibre	5.0 g	2.3 g	
Protein	8.7 g	3.9 g	8 %
Salt	0.03 g	0.01 g	<1 %
*Reference Intake of an average adult (8400kJ / 2000kcal)			
Serving size	45 g		
Servings per pack	Approximately 11 portions per pack		

#### 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.



**TOTAL NUMBER OF BOXES ON PALLET = 156**

**TOTAL NUMBER OF LAYERS = 6**

**NUMBER OF OUTERS PER LAYER = 26**

**PACKETS PER BOX = 5**

**PALLET USED = BLUE**

#### 5. GS1 Barcodes

Consumer Unit		Traded Unit	
Barcode Number	5018357804849	Barcode Number	15018357804853

#### 6. Suitability

This product does not contain genetically modified organisms (GMO)
Suitable for vegetarians

## 7. Logos

OPRL (On-Pack Recycling Label)

Kosher (KLBD)

Pinterest

Facebook

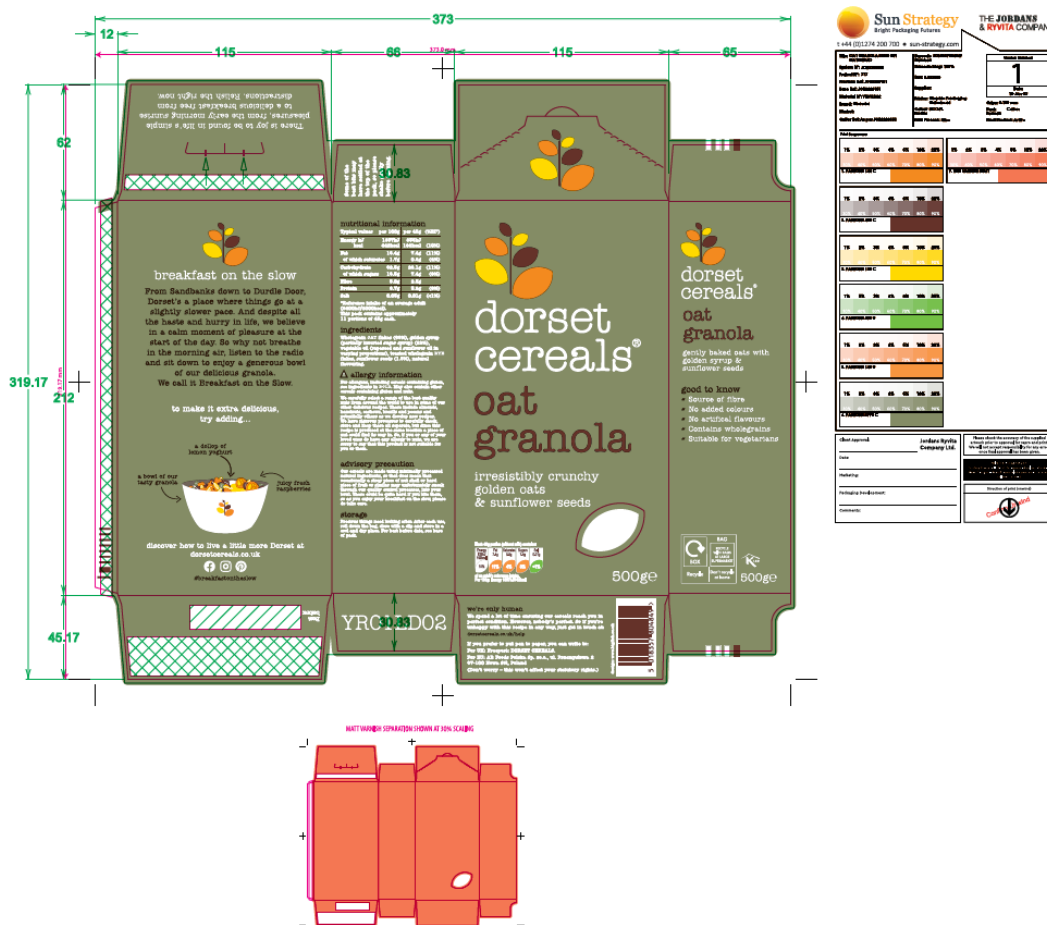
Instagram

## 8. 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.


## 9. Packaging Image



## 10. Revision History

SKU Code Version	Reason
2	Shelf life changed from 304 days to 320 days

## 11. Approvals

Department	Approved	Approved by	Date
Compliance	Yes	Eloise Boyd 	22/02/2024