

Product Specification Mornflake Whole Jumbo Oats (500g)

Product Code/ Barcode:	PR016799 / 5010026505064
Legal Product Name:	Whole Rolled Oats
Ingredients Declaration:	Mornflake Jumbo OATS (100%)
Allergy Advice:	For allergens, including cereals containing gluten, see ingredients in BOLD . Also, not suitable for WHEAT or BARLEY allergy sufferers due to the methods used in the manufacture of this product

Allergens	Contains Yes/No	May Contain
1. Celery	No	No
2. Cereals containing Gluten	Yes	Yes
Wheat (such as Spelt and Khorasan Wheat), Rye, Barley, Oats	(Oats)	(Wheat, Barley)
3. Crustaceans	No	No
4. Eggs	No	No
5. Fish	No	No
6. Lupin	No	No
7. Milk	No	No
8. Molluscs	No	No
9. Mustard	No	No
10. Nuts	No	No
(Including Almonds, Hazelnuts, Walnuts, Cashew Nuts, Pecan Nuts, Brazil Nuts, Pistachio Nuts, Macadamia Nuts)		
11. Peanuts	No	No
12. Sesame Seeds	No	No
13. Soya	No	No
14. Sulphur Dioxide	No	No

Doc Ref: FPSPEC PR016799	Site: Crewe		Category: Food & Feed Safety
Date:	Page 1 of 3		Version No: 0.0 Status: Draft
Document Owner: Helen Mottram Document		Document A	pprover: Derek Croucher
The electronic version of this document stored within the MF BMS is the approved and most current version. Any sent/printed version is uncontrolled.			

Nutrition Information

Typical Values	Per 100g
Energy	1543kJ
	367kcal
Fat	8.4g
Of which saturates	1.3g
Carbohydrate	56.1g
Of which sugars	1.0g
Fibre	9.1g
Protein	12.1g
Salt	<0.01g

Nutrition Claims:	High in Fibre Helps Actively Lower Cholesterol* 100% Wholegrain	
Health Claims:	As part of a varied balanced diet and a healthy lifestyle, oat beta glucans have been shown to help lower blood cholesterol, reducing the risk of coronary heart disease. One 40g portion of oats provides 1.6g of beta glucans from oats, which is 53% of the suggested daily amount (3g).	
Cooking Instructions:	See pack for details	
Suitable for:	This product is suitable for Vegetarians & Vegans.	
Transport & Storage:	UK Ambient 5-30°C \leq 70% relative humidity.	
Storage:	Once opened store in a cool, dry place away from strong odours. To maintain optimum quality after opening store in an airtight container and use within two months, and by the best before date.	
Shelf-Life:	12 months.	
Pack Formats:	Packaged 500g x 12 per case.	

Microbiological Standards (NB product is not routinely tested):

Organism	Target	Reject
Salmonella spp	Not Detected in 25g	Present in 25g
E. coli	≤10 cfu/g	> 10 cfu/g

Doc Ref: FPSPEC PR016799	Site: Crewe		Category: Food & Feed Safety
Date:	Page 2 of 3		Version No: 0.0 Status: Draft
Document Owner: Helen Mottram Document		Document A	pprover: Derek Croucher
The electronic version of this document stored within the MF BMS is the approved and most current version. Any sent/printed version is uncontrolled.			

Morning Foods products comply with all applicable and relevant current legislation in Great Britain – specifically this will be the legislation in place at the final Packing Site (where there may be divergence of applicable legislation within Great Britain).

This product is packed in England.

Conformance to legislation in other countries should be verified prior to use, and is the responsibility of the customer.

Morning Foods does not certify its products as being suitable for infants and young children (i.e., those under three years old) or those on special diets. Any use of Morning Foods products for these specific categories must be verified by the customer.

Exports to the EU

Morning Foods declares that, except where otherwise clearly indicated, this product is of United Kingdom preferential origin.

Where present:

- Dairy components are 100% UK/EU origin.
- Any non-UK/EU Honey is present at <15% and is therefore within rules of origin general tolerance provisions.
- Any non-UK/EU originating sugar is present at <40%
- Inulin is present at <20%
- Any non-UK/EU originating rice flour is present at <20%

Morning Foods, Crewe, Cheshire, CW2 6HP, United Kingdom. EU Correspondence: MFL Cereals Ltd, 5th Floor Beaux Lane House, Mercer Street Lower, Dublin 2, D02 DH60, Ireland

Doc Ref: FPSPEC PR016799	Site: Crewe		Category: Food & Feed Safety
Date:	Page 3 of 3		Version No: 0.0 Status: Draft
Document Owner: Helen Mottram		Document Approver: Derek Croucher	
The electronic version of this document stored within the MF BMS is the approved and most current version. Any sent/printed version is uncontrolled.			