

PRODUCT FACT SHEET

Nairn's Gluten Free Super Seeded Oatcakes 180g e x 8

9642

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Product Description: Gluten-free oatcake made with wholegrain oats flaxseed, sunflower and chia seeds.

Weight: 180g e

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

Ingredients: Gluten Free Wholegrain **Oats** (77%), Sustainable Palm Fruit Oil, Seeds (14%) [Brown Flaxseeds, Sunflower Seeds, Chia Seeds (*Salvia hispanica*)], Tapioca Starch, 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.
Manufactured on equipment that handles milk.
Not suitable if you react to avenin – a protein in oats.

Nutritional Information:



<i>Typical Values</i>	Per 100g	Per Oatcake
Energy	2049kJ 491kcal	184kJ 44kcal
Fat	25.3g	2.3g
of which saturates	8.1g	0.7g
Carbohydrate	48.4g	4.4g
of which sugars	0.8g	0.1g
Fibre	10.3g	0.9g
Protein	12.2g	1.1g
Salt	1.41g	0.13g

Shelf Life: 27 weeks from manufacture
'Best Before' date code is positioned on the base of the carton.

Claims: Coeliac UK Licence Number: CUK-M-124
Gluten free wholegrain oats
High fibre
No added sugar (contains only naturally occurring sugars)
No hydrogenated fat
Suitable for vegans
No GM ingredients
No artificial colours, flavours or preservatives
Sustainable Palm Fruit Oil – RSPO No.: 4-0114-10-000-00

Quality Standards:

<u>Parameter</u>	<u>Standard</u>
Colour	Deep golden brown with darker baked edge (halo) and dark black/brown specs due to seeds.
Taste	Strong oaty and nutty flavour from seeds.
Appearance	Round with a rough looking texture and visible seeds and oats.
Texture	Crisp and light with a rough mouthfeel.

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AUTHORISED BY : Technical Department 	B. Kyle	AUTHORISED BY : Packaging Department 	K. Drzazga


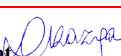
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Process Control:	Every 30 mins – Baked piece weight, dimensions, bulk, aroma, taste, texture and appearance. Hourly – Moisture. Metal Detection – Every pack (CCP-1.5mm FE & NFE, 2mm SS), Metal detector tested start & end of run and hourly in between. 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 each, flow-wrapped in plain film inside a cardboard carton. 8 cartons per cardboard case.
Recycling Logos:	Carton – Recycle. Pouch – Don't Recycle.
Languages:	English.
Film Details:	30 microns clear OPP Width: 205mm Weight of one wrap: ~ 0.75g % Recycled Material: 0% Pouch dimensions: ~ 70 mm x 35 mm x height x 80 mm
Carton Details:	430 FBB Dimensions: length 80 x width 63 x height 160 mm Colours: Cyan, Magenta, Yellow, Black, P680C Purple, P7657C Purple Varnish: Low Migration Silk Emulsion Weight of empty carton: 17g % Recycled Material: 0% FSC: Yes
Case Details:	SRP style box, 2 colour print: black, purple Weight of individual unit: 116 g +/- 10% Board Grade: 130WTT 110HS 115DPS % Recycled Material: 100% FSC: Yes
Case Dimensions:	Length 270 mm Width 170 mm Height 170 mm
Net weight:	1.44 kg
Gross weight:	1.716kg

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Codes: Packet Bar Code (UPC): 612322000417
Case Bar Code (UPC): 10612322000414
Product Code: 9642

Palletisation: Cases per layer: 25
Layers per pallet: 8
Cases per pallet: 200
Gross Weight: 373.2 kg
Height: 1523 mm

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	116			
TERTIARY		220	30000	

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