

	ORGANIC GLUTEN FREE OAT FLOUR	Issue Date	November 2023
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Section 1 – Product Information, Minimum durability, product coding and traceability

Product Description:	Organic Gluten Free Oat Flour		
Country of Origin:	United Kingdom		
Blended or Repacked:	UK		
Place of Provenance (PDO/PGI)			
Derived from GMO	No		
Organoleptic Properties	Appearance/Colour	Cream off-white flour	
	Flavour/Odour	Oats	
	Texture	Wholemeal flour	
Is this product suitable for these types of diets? (NB Halal or Kosher production must be verified by an official certification)	Vegetarian	Yes	
	Vegan	Yes	
	Coeliac	Yes	
	Halal	Yes	
Net Quantity	Various (1kg-25kg)	Min or Average Weight	Minimum Net Weight
		Best Before	Best Before End
Durability Type (delete as appropriate)	DAY/MONTH/YEAR ie; BB: 30 TH June 2020 or BBE: June 2020		
Method of durability			
Primary Packaging	Food safe polythene bags/clear/LDPE/Linear/paper bag		
Secondary Packaging	Cardboard Box & Paper Label		
Shelf-life unopened	12 months	Shelf-life once open	N/A – store as below
Storage Conditions (Delete as appropriate)			Ambient – Cool, dry & Dark & away from direct sunlight
Packing format	Primary		Secondary
	Various		Various

Section 2 – Ingredients for QUID and label declaration

Full ingredient list Notes: Required by 'QUID' in food labelling regulations in descending order of proportion by percentage at mixing bowl stage. Indicate country of origin of ingredient Indicate E number if applicable Required allergen information section 3	Ingredient name	%	Country of origin	E number
	Organic Oats	100%	United Kingdom	n/a
INGREDIENT DECLARATION	ORGANIC OATS* Allergy Advice! Contains see ingredients in bold. May Also Contain: Nuts, Peanuts, Sesame & Soya *from organic agriculture			

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Section 3 – Allergens, Genetically Modified Ingredients and other claims or declarations

Allergenic ingredients as prescribed by EU Regulation 1169/2011 (EU FIC)	Allergen	Contains	From which ingredient(s)	May (also) contain*
<p>Notes:</p> <p>Refer to 'BRC Guidance on Allergen Labelling (EU FIC)' for more information on these how to apply the regulation to this product.</p> <p>*'May (also) contain' is the unique phrase reserved for risk assessed potential for allergen cross contamination only</p>	Cereals containing gluten	No		NO
	Crustaceans	No		n/a
	Egg	No		n/a
	Fish	No		n/a
	Lupin	No		n/a
	Milk	No		n/a
	Molluscs	No		n/a
	Nuts	No		YES
	Peanut	No		YES
	Soya	No		YES
	Sesame	No		YES
	Celery and Celeriac	No		n/a
	Mustard	No		n/a
	Sulphur dioxide and sulphites	No		n/a

Section 4 – Nutrition information

Nutrition information	Typical values	grams per 100g or ml (Uncooked) FROM McCance & Widdowson's
<p>Note: refer to EU FIC for details on nutrition information requirements</p> <p>* if applicable to product</p> <p>** delete as applicable</p> <p><i>(The nutritional values are subject to the usual fluctuations in natural products Nutritional values may vary in natural products)</i></p>	Energy kJ/kcal	1530/365
	Fat (g)	6.9g
	Of which saturates (g)	1.2g
	Carbohydrates (g)	56g
	Of which sugars (g)	1.3g
	Fibre (g) (Optional)	11g
	Protein (g)	14g
	Salt (g)	Trace

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Required at claimable levels only (expand box if required)	Vitamin (name)	
Other labelling information which may be referred to by the label as a claim (EU FIC)		

Section 5 – Quality or Safety control (finished product quality or legal criteria)

Measurable parameters that are significant quality attributes (e.g. pH, acidity etc) or prescribed legal criteria (e.g. added water)	Parameter	Target value	Tolerance +/-	Frequency checked
	Weight System	Various	N/A	Each Batch
	BB Traceability Coding & Labelling	Correct / legible	To spec	Each Batch
	Purity	Not Specified	n/a	At Supplier
	Broken & Damaged	Not Specified	n/a	At supplier
	Foreign Bodies	Not Specified	n/a	At supplier

Section 6 – Chemical Properties

	Parameter	
Measurable parameters that are significant Chemically <i>(tests have been carried out at supplier)</i>	Moisture	<12.5%
	Preservative : SO2	n/a
	Aflatoxin B1	<2 µg / kg
	Aflatoxin B1, B2, G1, G2	n/a
	Ochratoxin A	<3 µg / kg
	Ash	n/a
	PAH: Benzo(a)pyrene	n/a
	Husks	n/a
	Typical Sieve analysis	n/a
	Gluten level	<10 ppm
	Free Fatty Acids	n/a %
	Pesticides	According to regulations; Reg (EC) 396/2005; 834/2007; 889/2008 and 660/2009
	Heavy Metals	According regulation (EC) 1881/2006 and 629/2008

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Section 7 – Microbiological standards.

<p>Include only those organisms that are tested on finished product. (*tests have been carried out at supplier. Random testing may be carried out at Forest Wholefoods Ltd)</p>	Organism	Target (m)	Unacceptable (m)
	Aerobic Plate Count cfu/g (TVC)	<10 ⁴	>10 ⁴
	Enterobacteriaceae cfu/g	<10 ²	>10 ²
	<i>E.coli</i> cfu/g	<10	>10
	Coliforms	n/a	n/a
	Salmonella spp. in 25g	ABSENT	PRESENT
	<i>Listeria monocytogenes</i> in 25g	n/a	n/a
	<i>Listeria</i> spp. in 25g	n/a	n/a
	<i>Staph. Aureus</i> cfu/g	n/a	n/a
	<i>Bacillus cereus</i> cfu/g	<20	>20
<i>Yeast & Moulds</i> cfu/g	<10 ³	>10 ³	

Section 8 - Supplier declaration

We declare that the details included in this specification are correct and accurately represent the product sold by **Forest Wholefoods Ltd**. We agree not to make any changes to the product as defined in this specification without the explicit consent.

This product is processed and approved under strict conditions that comply with all relevant standards of hygiene, food safety and quality control under current legislation. General Food Regulation 178/2002 General Food law 2004

Records of routine analysis will be made available for inspection, on request, at the production site.

Microbiological, aflatoxin, heavy metal and pesticide residue analysis is conducted on a random sample.

Declarations of conformity:

HACCP: The product complies with Regulation 853/2004/EC

GMO: The product is GMO free and is not manufactured from GMO raw materials. Therefore, it is not subject to labelling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

IRRADIATION: The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

ORGANIC: EU Organic regulations: EC 834/2007 & EC 889/2008

CONTAMINANTS: Residual of contaminants in accordance with Regulation 1881/2006/EC and amendments.

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PACKAGING: The packaging materials are in compliance with relevant legislation with particular reference to Regulation 1935/2004/EC for food contact materials.

Specification Version	Date	Summary of Changes	Authorised by
1	November 2021	New	KB
2	May 2023	Updated Spec	KB
3	November 2023	Updated Specification and BULK	RM

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