



Shepcote Distributors Ltd
 Pexton Road
 Kelleythorpe Industrial Estate, Driffield
 East Yorkshire, YO25 9FR

Tel: 01377 252537
 Email: technical@shepcote.com
 www: www.shepcote.co.uk

Product Specification

| Product Information | | |
|--------------------------|---|-------------------|
| Product Name | Gluten Free Oats | |
| Product Description | 100% rolled wholegrain gluten free oats | |
| Ingredient | % in Mixing Bowl | Country of Origin |
| Oats | 100% | UK |
| Ingredient Declaration | | |
| Ingredients: Oats | | |
| Pack Size(s) - Bulk | Product Code | Pack Size |
| | 0318125 | 25kg |

Photograph
 Typical Example of Raw Material



| Shelf Life & Storage Conditions | | |
|---------------------------------|--|------|
| Maximum Shelf at Packing | 540 | Days |
| Minimum Life on Receipt (MLOR) | 90 | Days |
| Storage Temperature on Delivery | Ambient | |
| Storage Instructions | Oat products should be stored in cool, dry conditions, away from any strong odours. Oats will readily take on taint if products are not stored correctly. If stored correctly in sealed bags the product will remain in good condition for 18 months. Open/unsealed bags should be used within 2 months. | |



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Microbiological Standards

| Test | Target | Acceptable | Reject |
|--------------------------|---------------------|----------------------|-----------------|
| Total Mesophilic Aerobes | <15,000 cfu/g | n/a – indicator only | - |
| Enterobacteriaceae | <10 cfu/g | 100 cfu/g | >100 cfu/g |
| E.coli | <10 cfu/g | 10 cfu/g | >10 cfu/g |
| Bacillus Cereus | <100 cfu/g | 1,000 cfu/g | >1,000 cfu/g |
| Yeasts & Moulds | <100 cfu/g | 1,000 cfu/g | >1,000 cfu/g |
| Salmonella | Not Detected in 50g | Not Detected in 50g | Detected in 50g |

Chemical Standards

| Test | Target | Acceptable | Reject |
|-----------------|----------|------------|---------------|
| Moisture | 10.5% | 9 – 12 % | Outside Range |
| Aflatoxin Total | <4 ppb | 4 ppb | >4 ppb |
| Aflatoxin B1 | <2 ppb | 2 ppb | >2 ppb |
| Ochratoxin A | <3 ppb | 3 ppb | >3 ppb |
| Deoxynivalenol | <750 ppb | 750 ppb | >750 ppb |
| Zearalenone | <75 ppb | 75 ppb | >75 ppb |

Sensory Details

| | |
|------------|--|
| Appearance | Oats are an agricultural commodity and natural variation will occur based upon geographical origin and local climatic conditions. The materials as supplied will be typical of type, and will be free from burnt, musty, rancid or other off flavours/taints |
| Aroma | Typical of oats. Please note that oats may develop a slightly increased "earthy" aroma throughout the course of a crop year - this is entirely normal |
| Taste | Typical of oats |
| Texture | Typical of oats |

Physical Standards

| Test | Target | Acceptable | Reject |
|---------------------------------|----------------|------------|--------|
| Flake Thickness (Average) | 0.46 – 0.56 mm | - | - |
| Husk Count (per 300g) | 5 | - | - |
| Dark Particles/Seeds (per 300g) | 3 | - | - |

Bulk Packaging

| | Primary | Secondary |
|----------------|----------------------------------|-----------|
| Material | Food Grade Multi-Ply Paper Sacks | N/A |
| Closure Method | Stitching | N/A |

| | | | | |
|--------------|-----------|------------|----------------|-------------|
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Nutritional Information

| Parameter | Per 100g |
|-----------------------------|----------|
| Energy (kJ) | 1545 |
| Energy (Kcal) | 367 |
| Protein (g) | 11.9 |
| Available Carbohydrates (g) | 59.7 |
| Of Which Sugars (g) | 1.0 |
| Fat (g) | 6.9 |
| Of Which Saturates (g) | 1.2 |
| Salt (g) | 0.025 |
| Fibre (g) | 9.1 |

Source: Supplier Specification

Allergens

| Component (and products thereof) | Contains (Bulk) | Handled at Shepcote | Comments |
|----------------------------------|-----------------|-------------------------------------|----------|
| Cereals containing gluten | N | <input checked="" type="checkbox"/> | <20ppm* |
| Crustaceans | N | <input type="checkbox"/> | |
| Eggs | N | <input checked="" type="checkbox"/> | |
| Fish | N | <input type="checkbox"/> | |
| Peanuts | N | <input checked="" type="checkbox"/> | |
| Soybeans | N | <input checked="" type="checkbox"/> | |
| Milk | N | <input checked="" type="checkbox"/> | |
| Nuts | N | <input checked="" type="checkbox"/> | |
| Celery | N | <input checked="" type="checkbox"/> | |
| Mustard | N | <input type="checkbox"/> | |
| Sesame | N | <input checked="" type="checkbox"/> | |
| Sulphur Dioxide >10 mg/kg | N | <input checked="" type="checkbox"/> | |
| Lupin | N | <input type="checkbox"/> | |
| Molluscs | N | <input type="checkbox"/> | |

Y = Contains, N = Does Not Contain, MC = May Contain

*Product is tested during milling/packing for Wheat Gluten (Gliadin) using standard R-Biopharm Ridascreen Gliadin test (R5 Mendez ELISA). Each tonne of packed product is tested, and product is positively realised on this basis with results being <20ppm Gluten.

Suitable for

| | |
|--------------------|-----|
| Vegetarian | Yes |
| Vegan | Yes |
| Kosher (Certified) | Yes |
| Halal (Certified) | Yes |

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Other Intolerances and/or Food Groups

| Component | Contains | | Comments |
|---|--------------------------|-------------------------------------|----------|
| | Yes | No | |
| Genetically Modified Organisms (GMO) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Irradiated Materials | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Hydrogenated Fat/Oil | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Palm Oil | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Maize or Maize Derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Vegetable & Vegetable Derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Yeast & Yeast Derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Seeds, Seed Oil & Seed Derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Fruit & Fruit Derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Flavouring, Colours or Preservatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Beef, Pork, Lamb, Poultry & Derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Gelatine | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Other Animal Derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Added Sugar | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Added Salt | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Mono Sodium Glutamate (MSG) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Artificial Colours Including Azo Dyes | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| BHA/BHT | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Kiwi | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Cinnamon | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Cocoa | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Coriander | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |

| Signed for and on behalf of | | Signature | Date |
|-----------------------------|----------|-----------|------|
| Name | Position | | |
| | | | |

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

| Signed for and on behalf of Shepcote Distributors Ltd | | | |
|---|-----------------|-----------|----------|
| Name | Position | Signature | Date |
| Jurate Junduliene | Quality Manager | | 27.09.24 |

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