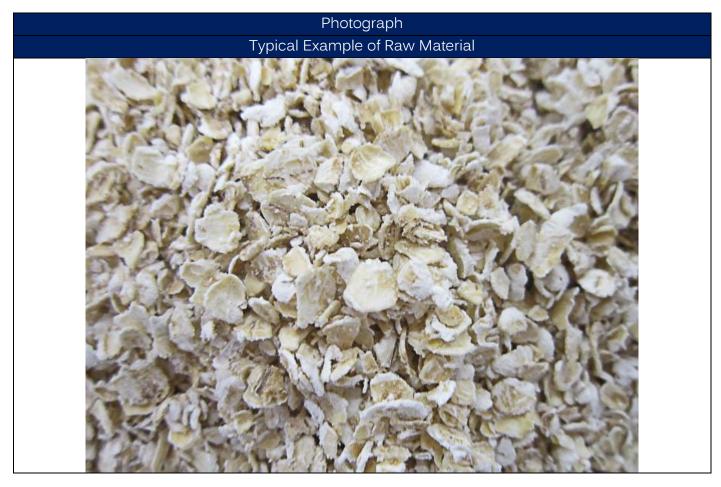


Tel:02082081200

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Product Information					
Product Name		Mornflake Standa	ard Porridge Oats		
Product Description		100% cut and rolle	ed wholegrain oats		
Ingredient	% in Mix	ing Bowl	Country	of Origin	
Porridge Oats	100	0%	U	K	
Ingredient Declaration					
	Ingredi	ents: Standard Oats			
Pack Size(s) - Bulk Product Code Pack Size					
rack 3126(5) - Dulk	23210 25kg			kg	
	Product Code	Product Code	Pack Size		
Pack Size(s) - Repacked					



Shelf Life & Storage Conditions				
Maximum Shelf at Packing	540	Days		
Minimum Life on Receipt (MLOR)	90	Days		
Storage Temperature on Delivery Ambient		nbient		
Storage Instructions Store in a cool dry place out of di				

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Microbiological Standards				
Test	Target	Acceptable	Reject	
TVC	<50,000 cfu/g	100,000 cfu/g	>100,000 cfu/g	
E.coli	<10 cfu/g	100 cfu/g	>100 cfu/g	
S.aureus	<10 cfu/g	100 cfu/g	>100 cfu/g	
Enterobacteriaceae	<100 cfu/g	1,000 cfu/g	>1,000 cfu/g	
Yeasts & Moulds	<500 cfu/g	1,000 cfu/g	>1,000 cfu/g	
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g	

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		
	Oats are an agricultural commodity and natural variation will occur based upon	
Appearance	geographical origin and local climatic conditions. The materials as supplied will	
Appearance	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"	
Aloma	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)	0.36 – 0.46 mm	-	-	
Husk Count (per 300g)	5 pcs	-	-	
Dark Particles (per 300g)	4 pcs	-	-	
Other Grains/Seeds (per 300g)	4 pcs	-	-	

Bulk Packaging					
	Primary	Secondary			
Material	Food Grade Multi-wall Paper Sacks	N/A			
Closure Method	Stitching	N/A			
	Repacked Packaging				
	Primary	Secondary			
Material	Clear food grade plastic	Corrugated Cardboard			
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape			

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Nutritional Information		
Parameter Per 100g		
Energy (kJ)	1559	
Energy (Kcal)	370	
Protein (g)	11.9	
Available Carbohydrates (g)	59.0	
Of Which Sugars (g)	1.0	
Fat (g)	7.4	
Of Which Saturates (g)	1.4	
Salt (g)	<0.01	
Fibre (g)	10.0	
Source: Supplier Specification		

Allergens				
Component (and products thereof)	Contains	Contains		
Component (and products thereon)	(Bulk)	(Repack)		
Cereals containing gluten	Y	Υ		
Crustaceans	N	N		
Eggs	N	Ν		
Fish	N	Ν		
Peanuts	N	MC		
Soybeans	N	Ν		
Milk	N	Ν		
Nuts	N	MC		
Celery	N	Ν		
Mustard	N	Ν		
Sesame	N	MC		
Sulphur Dioxide >10 mg/kg	N	N		
Lupin	N	Ν		
Molluscs	N	Ν		
Y = Contains, N = Does Not Contain, MC = May Contain				

Suitable for				
Group	Bulk	Repacked		
Vegetarian	Yes	Yes		
Vegan	Yes	Yes		
Kosher (Certified)	Yes	No		
Halal (Certified)	Yes	No		

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Other Intolerances and/or Food Groups								
Component	Contains		Comments					
Component	Yes	No	Comments					
Genetically Modified Organisms (GMO)		\boxtimes						
Irradiated Materials		\boxtimes						
Hydrogenated Fat/Oil		\boxtimes						
Palm Oil		\boxtimes						
Maize or Maize Derivatives		\boxtimes						
Vegetable & Vegetable Derivatives		\boxtimes						
Yeast & Yeast Derivatives		\boxtimes						
Seeds, Seed Oil & Seed Derivatives		\boxtimes						
Fruit & Fruit Derivatives		\boxtimes						
Flavouring, Colours or Preservatives		\boxtimes						
Beef, Pork, Lamb, Poultry & Derivatives		\boxtimes						
Gelatine		\boxtimes						
Other Animal Derivatives		\boxtimes						
Added Sugar		\boxtimes						
Added Salt		\boxtimes						
Mono Sodium Glutamate (MSG)		\boxtimes						
Artificial Colours Including Azo Dyes		\boxtimes						
BHA/BHT		\boxtimes						
Kiwi		\boxtimes						
Cinnamon		\boxtimes						
Cocoa		\boxtimes						
Coriander		\boxtimes						

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