

PRODUCT NAME	Gluten Free Maple and Banana Oat Granola
PRODUCT CODE	40030

CONTACT DETAILS				
	Glebe Farm Foods Ltd,			
Company Name & Address:	School Lane,			
	Kings Ripton,			
	Huntingdon			
	CAMBRIDGESHIRE			
	PE28 2NL			

POSITION:	NAME:	EMAIL ADDRESS:	CONTACT NUMBER:
Technical Manager	Kevin Ritchie	Kevin Ritchie technical@glebefarmfoods.co.uk	
Head of commercial	Tony Holmes	Tony.holmes@glebefarmfoods.co.uk	01487 773282
Managing Director	Philip Rayner	ip Rayner Philip.rayner@glebefarmfoods.co.uk	
Managing Director	Rebecca Rayner	Rebecca.rayner@glebefarmfoods.co.uk	

COUNTRY OF MANUFACTURE	UK
------------------------	----

#### **INGREDIENT DECLARATION**

Gluten Free **Oats**, Crisped Rice (Rice Flour, Rice Bran, Sugar, Rice Extract), Vegetable Oil, Sugar, Glucose Syrup, Sweetened Dried Banana Chips (4.1%) (Banana, Coconut Oil, Sugar, Banana Flavouring), Honey, Maple Flavouring (0.45%)

#### FINISHED PRODUCT STANDARDS

PHYSICAL CHARACTERISTICS			
PARAMETER:	SPECIFICATION:		
Description of Product	Gluten Free Maple and Banana Oat Granola		
Appearance	Granola with Banana		
Flavour	Sweet / Maple / Banana		
Odour	Free from burnt, musty, bitter, rancid or other flavours / taints		
Texture	Crisp granola pieces with banana chips		
Other	-		

DOCUMENT REF:	PRODUCT CODE:	ISSUE NO:	ISSUED BY:	ISSUE DATE:	PAGE NUMBER:
SPC35	40030	9	Kerry Richards	17.07.2022	Page 1 of 6



ANALYTICAL CHARACTERISATION					
PARAMETER: TARGET SPECIFICATION: MIN: MAX: UNIT:				UNIT:	
Gluten	<5	0	10	ppm	

AVERAGE NUTRITIONAL INFORMATION					
NUTRIENT	VALUE	METHOD	UNITS		
Energy (kJ) – <i>Calculation</i>	1923	External Lab	kJ/100g		
Energy (kCal) - Calculation	458	External Lab	kCal/100g		
Total Carbohydrate by difference	65.13	External Lab	g/100g		
Ash	1.13	External Lab	g/100g		
Moisture (loss on drying)	7.49	External Lab	g/100g		
Protein (Nx6.25)	8.86	External Lab	g/100g		
Total Fat (NMR)	17.39	External Lab	g/100g		
Fatty Acids (saturated)	3.92	External Lab	g/100g		
Fatty Acids (mono unsaturated)	6.22	External Lab	g/100g		
Fatty Acids (poly unsaturated)	5.86	External Lab	g/100g		
Total Sugar	13.17	External Lab	g/100g		
Total Dietary Fibre (AOAC)	4.7	External Lab	g/100g		
Sodium (ICP-OES)	5	External Lab	mg/100g		

MICROBIOLOGICAL STANDARDS					
Test	Target	Acceptable	Reject		
TVC	<10,000 cfu/g	<50,000 cfu/g	>50,000 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	<50 cfu/g	<100 cfu/g	>100 cfu/g		
Yeasts & Moulds	<50 cfu/g	<2,000 cfu/g	>2,000 cfu/g		
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected		

DOCUMENT REF:	PRODUCT CODE:	ISSUE NO:	ISSUED BY:	ISSUE DATE:	PAGE NUMBER:
SPC35	40030	9	Kerry Richards	17.07.2022	Page 2 of 6



ALLERGEN INFORMATION					
ALLERGEN	PRESENT IN PRODUCT	PRESENT IN FACTORY:	RISK OF CROSS CONTAMINATION	SPECIAL MEASURES	
Cereals Containing Gluten	No	No	No	Gluten Free Product. Positive release at <5ppm	
Crustaceans	No	No	No	N/A	
Fish	No	No	No	N/A	
Egg	No	No	No	N/A	
Peanuts	No	No	No	N/A	
Soya	No	No	No	N/A	
Milk	No	No	No	N/A	
Tree nuts**	No	No	No	N/A	
Celery	No	No	No	N/A	
Mustard	No	No	No	N/A	
Sesame Seeds	No	No	No	N/A	
Sulphites >10mg/kg	No	Yes	No	Full Clean	
Molluscs	No	No	No	N/A	
Lupin	No	No	No	N/A	

SUITABILITY INFORMATION		
Ovo-Lacto Vegetarians	Yes	
Vegans	No	
Diabetics	No	
Coeliacs	Yes	
Lactose Intolerant	Yes	
Nut Allergies	Yes	
Kosher	No	
Halal	No	

DOCUMENT REF:	PRODUCT CODE:	ISSUE NO:	ISSUED BY:	ISSUE DATE:	PAGE NUMBER:
SPC35	40030	9	Kerry Richards	17.07.2022	Page 3 of 6



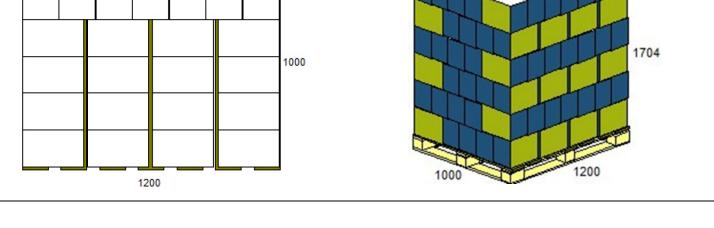
STORAGE CONDITIONS						
Shelf Life From Manufacture:	18 months	Once Opened Shelf Life:	Should be used within 1 Week			
Storage Conditions:	Store in cool, dry conditions, away from strong odours	Storage Conditions Once opened:	Ambient / Dry			
Delivery Temperature / Conditions:	Ambient / Dry					

PACKAGING INFORMATION				
Pack Weight	325 g			
Weight Control	Average			
Primary Packaging Material	MATT – PET / WHITE-PE 100mu			
Pack Dimensions	180 mm (w) x 255 mm (h) x 70 mm (d)			
Net Weight	325 g			
Pack Barcode	5060084571389			
Bottom Gusset	45 / 45 mm			
Outer Packaging Format	6 x 325 g			
Outer Case Barcode	5060084571969			

DOCUMENT REF:	PRODUCT CODE:	ISSUE NO:	ISSUED BY:	ISSUE DATE:	PAGE NUMBER:
SPC35	40030	9	Kerry Richards	17.07.2022	Page 4 of 6



SATION	
1200 x 1000	
Standard	
23	
6	
138	
828	
3 (after layers 0, 2 and 4)	
1704	



DOCUMENT REF:	PRODUCT CODE:	ISSUE NO:	ISSUED BY:	ISSUE DATE:	PAGE NUMBER:
SPC35	40030	9	Kerry Richards	17.07.2022	Page 5 of 6



#### **GMO INFORMATION:**

No product produced at Glebe Farm Foods contains any genetically modified ingredients.

	WARRANTY:
1	This product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice and complies with all relevant UK and EU legislation at the time of supply.
2	This specification and its contents are confidential and should not be disclosed to a third party without the written approval Glebe Farm Foods Ltd.
3	It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country.
4	The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification.
5	This product conforms to EU MRL for pesticides.
6	Coeliac UK licence number OATS-GB-040-020

SPECIFICATION AUTHORISATION				
Authorised By:	Kevin Ritchie			
Position:	Technical Manager			
Date:	17.07.2022			
Signed:	Kandthe			

CUSTOMER AGREEMENT			
Authorised By:			
Position:			
Date:			
Signed:			

Please note if this specification is not returned signed, within 28 days of the date of receipt, Glebe Farm Foods Ltd will assume acceptance of this document.

DOCUMENT REF:	PRODUCT CODE:	ISSUE NO:	ISSUED BY:	ISSUE DATE:	PAGE NUMBER:
SPC35	40030	9	Kerry Richards	17.07.2022	Page 6 of 6