

| PRODUCT NAME: | Gluten Free Strawberry Oat Granola |
|---------------|------------------------------------|
| PRODUCT CODE: | 40028 |

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

| Position: | Name: | Name: Email Address: | |
|--------------------|----------------|------------------------------------|--------------|
| Technical Manager | Kevin Ritchie | technical@glebefarmfoods.co.uk | |
| Head of commercial | Tony Holmes | Tony.holmes@glebefarmfoods.co.uk | 01407 772000 |
| Managing Director | Philip Rayner | Philip.rayner@glebefarmfoods.co.uk | 01487 773282 |
| Managing Director | Rebecca Rayner | Rebecca.rayner@glebefarmfoods.co.u | |

| COUNTRY OF MANUFACTURE: | United Kingdom |
|-------------------------|----------------|
|-------------------------|----------------|

| INGREDIENT DECLARATION: | Gluten Free Oats , Crisped Rice (Rice Flour, Rice Bran, Sugar, Rice Extract), Vegetable oil (Rapeseed), Sugar, Glucose Syrup, Sultanas (Sultanas, Vegetable Oil), Coconut, Natural flavour, Freeze Dried Strawberries (0.8%), Strawberry Powder (0.69%), Honey |
|-------------------------|---|
|-------------------------|---|

FINISHED PRODUCT STANDARDS

| PHYSICAL CHARACTERISTICS | | | | |
|---------------------------|---|--|--|--|
| Parameter: Specification: | | | | |
| Description of Product | Gluten Free Strawberry Oat Granola | | | |
| Appearance | Granola with Strawberry and Sultanas | | | |
| Flavour | Sweet / Strawberry | | | |
| Odour | Free from burnt, musty, bitter, rancid or other flavours / taints | | | |
| Texture | Crisp granola pieces with sultanas | | | |

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| ANALYTICAL CHARACTERISATION | | | | | |
|--|----|---|----|-----|--|
| Parameter: Target Specification: Min: Max: Unit: | | | | | |
| Gluten | <5 | 0 | 10 | ppm | |

| AVERAGE NUTRITIONAL INFORMATION | | | | | |
|----------------------------------|-------|--------------|-----------|--|--|
| Nutrient | Value | Method | Units | | |
| Energy (kJ) | 1829 | External Lab | kJ/100g | | |
| Energy (kCal) | 436 | External Lab | kCal/100g | | |
| Total Carbohydrate by difference | 68.1 | External Lab | g/100g | | |
| Ash | 1.2 | External Lab | g/100g | | |
| Moisture (loss on drying) | 6.1 | External Lab | g/100g | | |
| Protein (Nx6.25) | 8.4 | External Lab | g/100g | | |
| Total Fat (NMR) | 16.2 | External Lab | g/100g | | |
| Fatty Acids (saturated) | 3.2 | External Lab | g/100g | | |
| Fatty Acids (mono unsaturated) | 5.7 | External Lab | g/100g | | |
| Fatty Acids (poly unsaturated) | 6.2 | External Lab | g/100g | | |
| Total Sugar | 14.8 | External Lab | g/100g | | |
| Total Dietary Fibre (AOAC) | 7.7 | External Lab | g/100g | | |
| Sodium (ICP-OES) | 6 | External Lab | mg/100g | | |

| MICROBIOLOGICAL STANDARDS | | | | | | |
|---------------------------|---------------------|---------------------|---------------|--|--|--|
| Test | 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 | | | |

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| 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 | |

* Wheat, Barley, Oats, Spelt, Kamut or their hybridised strains ** Tree nuts include Almond, Brazil, Cashew, Hazelnut, Macadamia nut, Pecan, Pistachio, Walnut

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

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

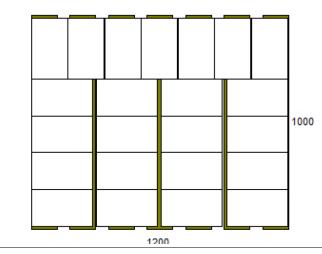
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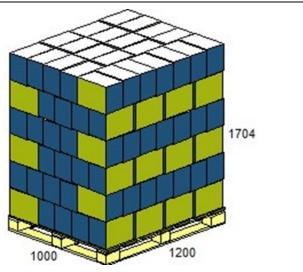


| PACKAGING INFORMATION | | | |
|----------------------------|-----------------------------|--|--|
| Pack Weight | 325 g | | |
| Weight Control | Average | | |
| Primary Packaging Material | MATT – PET / WHITE-PE 100mu | | |
| Pack Dimensions | 180 mm (w) x 260 mm (h) | | |
| Net Weight | 325 g | | |
| Pack Barcode | 5060084571396 | | |
| Bottom Gusset | 45 / 45 mm | | |
| Outer Packaging Format | 6 x 325 g | | |
| Outer Case Barcode | 5060084571952 | | |

| PALLETISATION: | | | |
|-----------------------------|-----------------------------|--|--|
| Pallet Size | 1200 x 1000 | | |
| Pallet Type | STANDARD | | |
| Cases Per Layer | 23 | | |
| Number of Layers per Pallet | 6 | | |
| Total Boxes per Pallet | 138 | | |
| Total DOY Packs per Pallet | 828 | | |
| Layer Pads | 3 (after layers 0, 2 and 4) | | |

Pallet Configuration:





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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-040-011. | | | | | | |

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| SPECIFICATION AUTHORISATION: | | | |
|------------------------------|-------------------|--|--|
| Authorised By: | Kevin Ritchie | | |
| Position: | Technical Manager | | |
| Date: | 16.07.2022 | | |
| Signed: | Kan fato | | |

| 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.

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