

Product Specification:

1. **SUPPLIER DATA**

Internal supplier number Paniflower:

Name : Fortin Mühlenwerke GmbH & Co. KG
Street + number : Fringsstr. 1
Postcode / place : 40221 Düsseldorf
Country : Germany

Phone number : 004921199380
Fax number : 00492119938115

E-mail : info@fortin.de
Website : www.fortin.de

Sales contact
→ Name : Robert Lamers
→ E-mail : r.lamers@fortin.de
→ Telefoonnummer : 00492119938111

Quality and R&D contact
→ Name : Peter Vonderau
→ E-mail : vonderau@fortin.de
→ Phone number : 00492119938152

Logistics contact
→ Name : Daniel Sumiga / Harald Heidrich
→ E-mail : dispo@fortin.de
→ Phone number : 00492119938123

Emergency contact (24/24h, 7/7d)
→ Name : Robert Lamers
→ Phone number : +49 172/2924042

GFSI-certificate : yes no
If yes: Type: IFS
Valid until: 01.07.2024
Other certificates? HACCP / Kosher / Halal

Riskplaza-certificate : yes no
Valid until: [Click or tap here to enter text.](#)

Please provide us with your certificates

Product Specification:

2. PRODUCER DATA

Name : Fortin Mühlenwerke GmbH & Co. KG
Country : Germany

GFSI-certificate : yes no
If yes: Type: IFS
Valid until: 01.07.2024

Other certificates? See supplier data

Please provide us with your certificates

3. PRODUCT DATA

Product description : Oat Flakes
Article number : 00219-1131111
Paniflower internal number : 5055
Packing size (bag/box) : 25kg
Pallet : Euro wood (material e.g. PVC, wood,...)
800 x 1200 x 144 (l x w x h, loaded)
10 layers, 3 Bags/layers, bags/pallet
Minimum order quantity : 5 pal Delivery time:10 – 15 working days

Packaging complies with regulation 1935/2004? Yes No

Please provide us with the Doc of packaging

4. INGREDIENTLIJST



Product Specification:

Ingredients (in decreasing quantity)	%	Technological aid	From which raw material	Country of origin raw material	E-number
Oat Bran	100	Ja <input type="checkbox"/> nee ? <input checked="" type="checkbox"/>	Oats	EU or UK	Click or tap here to enter text.
Click or tap here to enter text.	Click or tap here to enter text.	Ja <input type="checkbox"/> nee ? <input type="checkbox"/>	Click or tap here to enter text.	Click or tap here to enter text.	Click or tap here to enter text.
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5. PHYSICAL CHARACTERISTICS

Texture : dry, free flowing
Color : White to brown
Odor / taste : slight nutty, fresh, free of off flavours

Particle size
→ <100 µm : nA %
→ 100-250 µm : nA %
→ 250-500 µm : nA %
→ >500 µm : nA %

6. INFO WITH REGARD TO NUTRITIONAL VALUE (ON 100G)



Product Specification:

Applicable: yes no

Energy	1566	kJ	374	kcal
Fats	7	g		
Of which				
<i>Saturated fatty acids</i>	1,3	g		
<i>Mono-unsaturated fatty acids</i>	Click or tap here to enter text.			
<i>Poly-unsaturated fatty acids</i>	Click or tap here to enter text.			
Carbohydrates	58,7	g		
Of which				
Sugars	0,7	g		
Starch	Click or tap here to enter text.	g		
Fibers	10	g		
Proteins (Nx6.25)	13,5	g		
Of which				
<i>Vegetable</i>	100%			
<i>Animal</i>	Click or tap here to enter text.			
Salt	0,02	g		
Moisture	Max 13	%		
Ash	nA	g		

7. FOOD SAFETY

Pest control : yes no ?
Glass breakage procedure : yes no ?
Metal detection : yes no ?
Metal standards
→ Fe : 1,5mm
→ Non-Fe : 2mm
→ Stainless steel : 2mm
Magnets : yes no ?
Is your product sieved? : yes no ?
If yes, what is the smallest mesh width?: 2,0

The delivered goods are free from foreign bodies (glass, plastic, dust, ...) and chemicals (residue of sanitizers/disinfectants)

yes no

Product Specification:

If you have any comments please note this under heading 13.

8. **PRODUCT CONTROLS**

Physical risks

How is the absence of toxic weed secured?

Raw material deliveries are checked for toxic weed seeds and ergot at QCP1

Microbiological risks

Describe briefly how microbiological hazards are secured?

Monitoring

[Click or tap here to enter text.](#)

Safeguarding specific microbiological risks

Risk	Real danger		Yes: safeguarding danger (analysis method, frequency of analysis,...) No: why no real danger
	Yes	No	
Total germ count	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring (DIN EN ISO 4833-1, 2 x year)
Yeasts and fungi	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring (ISO 21527-2, 2 x year)
Enterobacteriaceae	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring (DIN EN ISO 21528-2, 2 x year)
Coliforms	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Covered by Enteros and E. Coli analysis
Salmonella	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring (DIN EN ISO 6579-1, 2 x year)
Pathogenic E. coli	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring (DIN ISO 16649-2, 2 x year)
Bacillus spp.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring (DIN EN ISO 7932, 2 x year)
Clostridium perfringens	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring (ISO 15213, 2 x year)
Others:	<input type="checkbox"/>	<input type="checkbox"/>	Click or tap here to enter text.

Chemical risks

In general, give a brief description of how the chemical (heavy metals, pesticides and mycotoxins) risks are safeguarded.

Grainmonitoring Program SGS

Safeguarding specific chemical risks



Product Specification:

Risk	Real danger		Yes: safeguarding danger (analysemethode, frequentie van analyse,...) No: why no real danger
	Yes	no	
1. Heavy metals			
→ Arsenic	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring raw material (DIN EN 15763, mod., ca. 7 x per year)
→ Lead	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring raw material (DIN EN 15763, mod., 1 per 10 000 tons of raw material)
→ Mercury	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring raw material (DIN EN 15763, mod., ca. 7 x per year)
→ cadmium	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring raw material (DIN EN 15763, mod., 1 per 10 000 tons of raw material)
	<input type="checkbox"/>	<input type="checkbox"/>	
2. Pesticiden	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring raw material (SOP M 1601, LC-MS/MS, 1 per 10 000 tons of raw material)
3. Mycotoxines	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Click or tap here to enter text.
→ Ochratoxin A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring raw material (SOP M 3650, LC-MS/MS, 1 per 10 000 tons of raw material)
→ Aflatoxin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring raw material (SOP M 3650, LC-MS/MS, 1 per 10 000 tons of raw material)
→ DON (deoxynivalenol)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring raw material (SOP M 3650, LC-MS/MS, 1 per 10 000 tons of raw material)
→ T-2 HT-2 toxine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring raw material (SOP M 3650, LC-MS/MS, 1 per 10 000 tons of raw material)
→ Zearalenone	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring raw material (SOP M 3650, LC-MS/MS, 1 per 10 000 tons of raw material)
→ Ergot (claviceps purpurea)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
→ Ergot alkaloids	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
→ Fumonisin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
→ Nivalenol	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Monitoring raw material (SOP M 3650, LC-MS/MS, 1 per 10 000 tons of raw material)
4. Too high iodine content	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
5. Patulin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
6. Cumarin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
7. PAH's	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
8. Radioactivity	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
9. Too high morfin content	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
10. Pyrrolizidine alkaloids	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
11. Safrol	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
12. Forbidden colorants	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
13. Biologically Active Principles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA
14. Perchlorate	<input type="checkbox"/>	<input checked="" type="checkbox"/>	NA

We would like to receive an analysis of the microbiological and chemical parameters once a year. Could you please provide us with such an analysis report? yes no



Product Specification:

9. GMO

Please provide a statement.
No GMO Oats are grown worldwide

10. STORAGE AND SHELF LIFE

How is the batch identification constructed :DD/MM/YYYY
 How is the shelf life code constructed :DD/MM/YYYY
 Product information available on packaging number, article number, manufacturer :Name, weight, production date = Lot
 Type of packaging material :paper
 Wrapping :Click or tap here to enter text.
 Shelf life product :15 months
 Minimum shelf life on delivery :12 months
 Recommended storage conditions materials :cool and dry, away from strong smelling materials
 Remaining :Click or tap here to enter text.

11. ALLERGENS AND SUITABILITY

Is the product suited for vegetarians? Yes no
 Free from animal and fish products and derivatives, except for honey, eggs and milk products.

Is the product Kosher? Yes no
 If yes, is it Kosher certified? yes no

Is the product Halal? yes no
 If yes, is it Halal certified? yes no

Has the product been exposed to radiation? yes no

Are there any target groups or applications where the product should not be used for?
 yes no

If yes, which target groups or applications?
 Food allergies or intolerances. Cereals containing gluten

Please complete the attached allergen list.

LEGAL ALLERGENS (EU 1169/2011)

		Present		
		in the product	On the same production flow	In production area
1	Cereals containing gluten and products thereof:	+	+	+

Product Specification:

	• Wheat	?	-	+
	• Spelt	?	-	+
	• Khorasan wheat (Kamut)	-	-	-
	• Rye	?	-	+
	• Barley	?	-	+
	• Oats	+	+	+
2	Crustaceans and products thereof	-	-	-
3	Eggs and products thereof	-	-	-
4	Fish and products thereof	-	-	-
5	Peanuts and products thereof	-	-	-
6	Soybeans and products thereof	-	-	-
7	Milk and products thereof (including lactose)	-	-	-
8	Nuts and products thereof	-	-	-
9	Celery and products thereof	-	-	-
10	Mustard and products thereof	-	-	-
11	Sesame seeds and products thereof	-	-	-
12	Sulphur dioxide and sulphites (> 10 mg/kg SO ₂ or > 10 mg/l SO ₂)	-	-	-
13	Lupin and products thereof	-	-	-
14	Molluscs and products thereof	-	-	-

If an allergen is present on the same production line, what measures will be taken to avoid cross-contamination?

All raw materials on site are all the same allergen: cereals containing gluten.

12. TRACEABILITY

Are you capable of guaranteeing traceability from raw material to end product? yes no

If you are a trader, is the producer capable of guaranteeing traceability from raw material to end product? yes no

Which code/data is your traceability procedure based on and where can we find these details?

Production date on each bag

13. REMARKS

Page 2 / 3. Product Data: 30 bags / pallet

14. AGREEMENT



Product Specification:

Supplier	Fortin Mühlenwerke GmbH & Co. KG
Completed by	Catharine Allen
Function	Assistant to QM
Date	04.10.2023
Signature	 Fortin Mühlenwerke Click on the Co. KG to enter Postfach 19 00 62 ICA Catharine Allen D-46149 Düsseldorf