

	<h1>TECHNICAL SHEET</h1> <h2>INSTANT OAT FLAKES</h2>				
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PRODUCT DESCRIPTION

High-quality fine oat flakes; subjected to a rigorous process of stabilization at high temperatures. This allows the enzymes lipase and peroxidase to be inactivated, preventing the product from decomposing and producing rancidity. Afterward, the oats are compressed or laminated, to obtain the flake

COMPOSITION

100% Natural Oats. Contains no artificial additives, preservatives or colorants

INTENDED USE

It can be served with: yogurt, fruits, cold or warm milk, and in the preparation of various recipes, either sweet or salty. **Does not require cooking.**

PHYSICAL-CHEMICAL CHARACTERISTICS

Parameters	Specifications
Humidity	09–11%
Hulks	02 maximum units
Slivers	02 maximum units
Impurities (wheat flakes, stained grains, etc.)	10 maximum units
Gelatinized flakes	05 maximum units
Uncrushed grains	02 maximum units
Thickness	0,450-0,550 microns
Mesh7 (ASTM)	82% minimum
Mesh7 (ASTM)	15,5% maximum
Bottom	2,5% maximum
Enzymatic Activity	Negative

NUTRITIONAL CHARACTERISTICS

Serving Size: 1/2 Cup (40 gr.) Servings per Container: 625

Parameters	100 gr.	1 portion (40 gr.)
Energy (Kcal)	370	148
Protein (g)	11	4,4
Total Fats (g)	9,5	3,8
Available Carbohydrates (g)	58	23,2
Total Sugars (g)	1,5	0,6
Sodium (mg)	2,6	1,1
Total Dietary Fiber (g)	10,1	4,1
Insoluble Dietary Fiber (g)	5,7	2,3
Soluble Dietary Fiber (g)	4,4	1,8
Cholesterol (mg)	0	0

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HEAVY METALS (Article 160 RSA)	
Parameters	Maximum Specifications
Arsenic	0,5 mg/kg
Cadmium	0,1 mg/kg
Mercury	0,05 mg/kg
Lead	0,5 mg/kg

MICOTOXINAS (Article 169 RSA)	
Parameters	Maximum Specifications
Total Aflatoxins (B1, B2, G1, G2)	10 ppb
Zearalenone	200 ppb
Ochratoxin	5 ppb
Deoxynivalenol	750 ppb

MICROBIOLOGICAL CHARACTERISTICS (Article 173 RSA)	
Parameters	Maximum Specifications
Moulds	10.000 u.f.c./g
Yeast	5.000 u.f.c./g
Salmonella	Absence
Mesophilic Aerobic Count	10.000 u.f.c./g
Total Coliforms	20 NMP/g
Escherichia Coli	<3 NMP/g
Bacillus Cereus	10.000 u.f.c./g

PESTICIDE RESIDUES
According to Exempt Resolution No. 33 of 2010 which sets Maximum Tolerances for Pesticide Residues in Food and Resolution Exempt No 762 of 2011

FINAL CONSUMER
Intended for human consumption.

ALLERGENS
Contains Gluten, in a low index (less than 100 mg/kg).

VULNERABLE GROUPS
<ul style="list-style-type: none"> • Children under 7 months. • Celiac people.

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OGM STATEMENT

Oats, the primary material, and the products made from them have not been genetically modified.

DURABILITY AND STORAGE

The product has a durability of 12 months from the date of elaboration when being stored in a fresh and dry area.

PRESENTATION

- Polypropylene (nylon) packaging with inner bag, in 25 kg format.
- Polyethylene (nylon) packaging of 1 kg and 500 grams.
- The containers comply with the limits of residual monomers established in Art. 126 of the Food Sanitary Regulation (D.S. 977/96).

DISTRIBUTION SYSTEM

Closed Transport.