



# TECHNICAL SHEET OAT FLOUR (OATMEAL)



FT\_04\_PA

V.10

29.04.19

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## PRODUCT DESCRIPTION

Carefully selected oats subjected to a stabilization process at high temperatures. This prevents the product from decomposing and producing rancidity. Subsequently, the product is subject to a milling process to obtain a smooth, fine texture with a creamy appearance in a light beige color. Natural color and odor.

## COMPOSITION

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

## INTENDED USE

The product can be used for preparing food such as: cookies, juices, pastries and ingredient for bakery products. Does not require cooking.



## PHYSICAL-CHEMICAL CHARACTERISTICS

Parameters	Specifications
Humidity	8,0-10,5%
Foreign Matter	Not detected
Smell and taste	Pleasant, characteristic of oats
Through 212-micron mesh (70 ASTM)	80% minimum
Enzymatic Activity	Negative
Ashes	1,5% maximum

## NUTRITIONAL CHARACTERISTICS

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

Parameters	100 gr.	1 portion (40 gr.)
Energy (Kcal)	357	142,8
Protein (g)	11,3	4,5
Total Fats (g)	9,0	3,8
Available Carbohydrates (g)	55,4	22,1
Total Sugars (g)	1,5	0,6
Sodium (mg)	2,5	1
Total Dietary Fiber (g)	14,3	5,7
Insoluble Dietary Fiber (g)	9,6	3,8
Soluble Dietary Fiber (g)	4,7	1,8
Cholesterol (mg)	0	0

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

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

<b>MICROBIOLOGICAL CHARACTERISTICS (Article 173 RSA)</b>	
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

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

<b>FINAL CONSUMER</b>
Intended for human consumption.

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

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



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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.

- 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.