
	<b>TECHNICAL SHEET TRADITIONAL OAT FLAKES</b>			
	FT_06_PA	V.10	29.04.19	

### PRODUCT DESCRIPTION

Selected oat flakes of high quality subjected to a stabilization process 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 used for breakfast combined with products such as milk, fruit, yogurt, and also soups and pastry products.  
**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	0,550 – 0,650 microns
Mesh7 (ASTM)	82% minimum
Mesh25 (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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<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.
- 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.