



TECHNICAL SHEET 1200-MICRON WHOLE OAT FLAKES



FT_07_PA

V.10

29.04.19

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PRODUCT DESCRIPTION

Oats of high quality which are subjected to a process of stabilization at high temperatures. This process allows the inactivation of the enzymes lipase and peroxidase which prevents the product from decomposing and producing rancidity. Then the oats are compressed or laminated, obtaining the whole flake of the desired thickness.

COMPOSITION

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

INTENDED USE

The whole laminated flakes are recommended, among other uses, for the preparation of biscuits, and granolas. **Does not require cooking.**



PHYSICAL-CHEMICAL CHARACTERISTICS

Parameters	Specifications
Humidity	10–11%
Husks	10 maximum units
Slivers	05 maximum units
Impurities (wheat flakes, stained grains, etc.)	10 maximum units
Gelatinized flakes	05 maximum units
Uncrushed grains	03 maximum units
Thickness	0,550-0,650 microns
Mesh7 (ASTM)	93% minimum
Mesh25 (ASTM)	4,5% 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.
- 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.