



# TECHNICAL SHEET OAT BRAN



FT\_03\_PA

V.09

29.04.19

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## PRODUCT DESCRIPTION

The product is subject to a stabilization process at high temperatures. This prevents it from decomposing and producing rancidity.

## COMPOSITION

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

## INTENDED USE

The product is intended for the production of food for direct consumption. It can also be consumed with yogurt, fruits or warm milk. **Does not require cooking.**



## PHYSICAL-CHEMICAL CHARACTERISTICS

Parameters	Specifications
Humidity	10,0-11,0%
Foreign matter	Not detected
Smell and taste	Pleasant, characteristic of oats
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)	328	131,2
Protein (g)	17,3	6,9
Total Fats (g)	9,2	3,7
Available Carbohydrates (g)	61,9	24,8
Total Sugars (g)	2,3	0,9
Sodium (mg)	4,0	1,6
Total Dietary Fiber (g)	19,4	7,8
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

<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.