



Product Specification

Spec #: 130

Oat Fiber BCS30 -FS

Review Date:

July 2018

Issue Date:

January 2004

Products Applicable:

- Conventionally Grown Oat Fiber BCS30 -FS
- Certified Organic Oat Fiber BCS30 -FS

Note: Please specify your preference when ordering.

UKD-ID Kosher Identification:

OUV3-D915F58

Facility Information:

| | | | |
|--------------------|---------------------------|--------------------------|--------------------------------------------------------------|
| Manufacturer: | Grain Millers, Inc | Telephone: | 1-800-443-8972 |
| Address: | 315 Madison Street | Fax: | 541-687-2155 |
| | Eugene, Oregon 97402-5304 | | |
| Third Party Audit | Yes | | |
| HACCP Program: | Yes | | |
| Halal Certified: | Yes | Certifying Agency: | The Islamic Food And Nutritional Council Of America (IFANCA) |
| Kosher Certified: | Yes | Rabbinical Organization: | Orthodox Union (OU), Pareve Status |
| Organic Certified: | Yes | Certifying Agency: | Oregon Tilth |
| FDA Registered: | Yes | | |

Regulatory Compliance Information:

1. Raw Material: Grain Millers oat fiber is manufactured from pre-selected, clean sound oats from the northern regions of North America and Scandinavia.
2. FDA Compliance:
 1. Complies with FDA Title 21 CFR 101.9(c)(6)(i) as dietary fiber.
 2. Our products are manufactured to comply with the US Federal Food, Drug and Cosmetic Act of 1938 and all acts and promulgated rules amending or supplementing this act.
3. Ingredients: Natural Oat Fiber
4. Allergens: Oat products may contain adventitious barley, rye, wheat and triticale from the grain handling process as allowed by the U.S. Grain Handling Standards and the Canadian Grain Commission. According to the latest Q&A Document released by FDA December 12, 2005 labeling of allergens from cross contact is not required. FALCPA's labeling requirements do not apply to major food allergens that are unintentionally added to a food as the result of cross-contact. In the context of food allergens, "cross-contact" occurs when a residue or other trace amount of an allergenic food is unintentionally incorporated into another food that is not intended to contain that allergenic food. Cross-contact may result from customary methods of growing and harvesting crops, as well as from the use of shared storage, transportation, or production equipment. Reference available upon request.
5. Other Declarations: To the best of our knowledge, this product contains no sulfites, added flavors, components from an animal source, BHA, BHT, genetically altered plant material, or irradiated material.
6. SDS: Available upon request



Product Characteristics:

A. Sensory

Visual: Light cream to tan

Flavor: Clean, bland and light: with no off flavors Aroma: Clean flat smell, with no off odors

B. Physical / Chemical

| Test | Method | Min Spec | Max Spec | Listed On COA |
|------------------------|-------------------------|-----------------|-----------------|---------------|
| Granulation, US #100 | GME B.3.6 | 0% | 5% | Yes |
| Granulation, US #200 | GME B.3.6 | 0% | 35% | Yes |
| Moisture | GME B.5.3 / AACC 44-15A | 3% | 8% | Yes |
| Enzyme | AACC 22-80 | 0 | 0 | Yes |
| Ash (ai) | GME C.13 / AACC 08-01 | 3.9%, ai | 8%, ai | |
| Absorption | AACC 56-20 | 270%, db | 350%, db | Yes |
| Visual/Odor Evaluation | GME B.13.1 | Matches Control | Matches Control | Yes |

Packaging:

Product is available in 50lb poly-lined valve bags and 1500 lb to 2000 lb polystyrene mesh sacks (totes).

Shipping and Handling:

A. Shipping/Storage: Store in a cool, dry place at temperature and humidity not to exceed averages of 75F (24 C) and 65% RH as measured over a 48 hour period. A best practice, for grain, is to store products in coolers during summer months if products are not going to be used within 30 days. When product is going to sit for longer than 30 days, we recommend: movement of stock; inspection of pallets, product and surrounding areas; FIFO; and a strong IPM program which are all critical to the integrity of the product.

B. Shelf Life: 24 Months

C. Lot Coding: YYMMDDP - Y=year; M=month; D=date; P=facility where 0=Eugene- Oregon USA; A= St. Ansgar- Iowa USA ; N=Yorkton- Saskatchewan Canada

D. Special precautions for use: NONE.

Nutritionals:

The analytical data in *Nutritionals* is provided solely as a guideline. Actual results may vary widely from stated values due to weather, soil conditions, crop year, and region of origin. Customers are encouraged to perform their own nutritional testing to meet nutritional labeling requirements.

| Nutrients* / 100 grams | | | Nutrients* / 100 grams | | |
|------------------------|-------|-------|------------------------|-------|-------|
| Name | Units | Value | Name | Units | Value |
| Water | g | 4.76 | Total Dietary Fiber | g | 85.26 |
| Calories | kcal | 24 | Soluble Fiber | g | 0.28 |
| Total Fat | g | 0.48 | Insoluble Fiber | g | 84.98 |
| Protein | g | 2.15 | Ash | g | 4.70 |
| Saturated Lipid | g | 0.13 | Sodium | mg | 118 |
| Monounsat. Lipid | g | 0.19 | Calcium | mg | 74.90 |
| Polyunsat. Lipid | g | 0.13 | Potassium | mg | 522 |
| trans-Fatty Acid | g | 0 | Iron | mg | 2.54 |
| Cholesterol | mg | 0 | Phosphorous | mg | 0 |
| Total Carbohydrate | g | 87.91 | Total Vitamin A | IU | 0 |
| Total Sugars | g | 0.69 | Vitamin C | mg | 0 |
| Added Sugars | g | 0 | Vitamin D | mcg | 0 |

*Data is generated from internal analysis; all results are as is (ai).

Data in this section is taken from the USDA Nutrient Database for Standard Reference Release 28 and/or ESHA Genesis R&D unless otherwise specified. For further information see the USDA website for nutritional data at <https://www.nal.usda.gov/fnic>.

Grain Millers reserves the right to revise or update this document at any time, customers will be notified in writing of any changes.