



Product Specification

Spec #: 840

Oat Whole Flour Low Viscosity OLV61

Review Date:

March 2019

Issue Date:

April 2014

Products Applicable:

- Conventionally Grown Oat Whole Flour Low Viscosity OLV61
- Certified Organic Oat Whole Flour Low Viscosity OLV61

Note: Please specify your preference when ordering.

UKD-ID Kosher Identification:

OUV3-42BB97F

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 products are manufactured from pre-selected, clean sound oats from the northern regions of North America and Scandinavia. The oats are carefully sized and dehulled with the objective of producing the highest number of whole oat groats. The groats are sized, toasted, and steamed to deactivate enzymes before further processing.
2. FDA Compliance: 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: 100% Oats
4. Allergens: Oat products may contain measurable amounts of 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.
5. SDS: Available upon request.



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Product Characteristics:

A. Sensory

Visual: Light to darker tan or brown

Flavor: Clean, with no off flavors Aroma: Clean, with no off odors

B. Physical / Chemical

Test	Method	Min Spec	Max Spec	Listed On COA
Granulation, US #100	GME B.3.6	0%	0%	Yes
Granulation, US #200	GME B.3.6	0%	1%	Yes
Moisture	GME B.5.3 / AACC 44-15A	3%	8%	Yes
Enzyme	AACC 22-80	0	0	
Ash (ai)	GME C.13 / AACC 08-01	1.3%, ai	3%, ai	Yes
Absorption	AACC 56-20	410%, db	650%, db	Yes
Visual/Odor Evaluation	GME B.13.1	Matches Control	Matches Control	Yes

C. Microbiological

Test	Method	Maximum
Coliforms	AOAC 991.14	1000 CfU/g
E. coli	AOAC 991.14	Not detected CfU/g
Mold	FDA-BAM Ch. 18	1000 CfU/ g
Salmonella	AOAC 2004.03	Negative /25 g
Sulfide Spoilage Spores	CMMEF, 4th ed.	1800 /10 g
Thermophilic Aerobic Spores	CMMEF, 4th ed.	2000 /10 g
Thermophilic Anaerobic Spores	CMMEF, 4th ed.	10000 /g
Thermophilic Spores- Total Flat/Sour	CMMEF, 4th ed.	2000 /10 g
Yeast	FDA-BAM Ch. 18	1000 CfU/g

¹ CfU = Colony forming units

² BAM = Bacteriological Analytical Manual On-line, January 2001

³ COA information provided upon request may require additional costs to the customer.

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: The ideal conditions are <75% RH and <75 F. 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: One year if stored in a cool, dry area

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.



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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	10.84	Total Sugars	g	0.99
Calories	kcal	379	Added Sugars	g	0
Total Fat	g	6.52	Ash	g	1.77
Protein	g	13.15	Sodium	mg	6
Saturated Lipid	g	1.11	Calcium	mg	52
Monounsat. Lipid	g	1.98	Potassium	mg	362
Polyunsat. Lipid	g	2.3	Iron	mg	4.25
trans-Fatty Acid	g	0	Phosphorous	mg	410
Cholesterol	mg	0	Total Vitamin A	IU	0
Total Carbohydrate	g	67.72	Vitamin C	mg	0
Total Dietary Fiber	g	10.1	Vitamin D	mcg	0

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

The nutritional data in this section is taken directly from the USDA Nutrient Database for Standard Reference, Release 28 (2016)

NDB No.:08120.

Due to weather, soil conditions, crop year, region of origin, and changes in processing technology, Grain Millers reserves the right to revise the SPECIFICATIONS and NUTRITIONALS for this product at any time. Customers will be notified in writing of any changes.