



Product Specification

Spec #: 76

Oat Flour Whole

Review Date:

August 2018

Issue Date:

December 2000

Products Applicable:

- Conventionally Grown Oat Flour Whole
- Certified Organic Oat Flour Whole

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 |
|------------------------|-------------------------|-----------------|-----------------|---------------|
| On US #20 | AACC 66-20 | 0% | 1% | Yes |
| On US #35 | AACC 66-20 | 0% | 10% | Yes |
| Pan | GME B.3.5.4 | 90% | 100% | Yes |
| Hulls+Slivers | GMI B.2.1 | 0/100 g | 0/100 g | Yes |
| Moisture | GME B.5.3 / AACC 44-15A | 7% | 12.5% | Yes |
| Enzyme | AACC 22-80 | 0 | 0 | Yes |
| Visual/Odor Evaluation | GME B.13.1 | Matches Control | Matches Control | Yes |

Packaging:

This product is available in 50 lb multiwall kraft paper bags and 1500 lb to 2000 lb polystyrene mesh supersacks (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.



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.