



## Product Specification

**Spec #: 927**

**Ceresweet #16**

### Review Date:

July 2019

### Issue Date:

February 2016

### Products Applicable:

- Conventionally Grown Ceresweet #16
- Certified Organic Ceresweet #16

Note: Please specify your preference when ordering.

### Facility Information:

Manufactured for: Grain Millers

Phone/Fax: 800-443-8972 / 541-687-2155

3rd Party Audit: Yes

HACCP Program: Yes

Organic Certified: Yes

Kosher Certified: Yes

Certifier: QAI

Certifier: Orthodox Union; Pareve

### Regulatory Compliance Information:

1. Raw Material: Grain Millers Ceresweet 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 steamed to deactivate enzymes and milled. Proprietary enzymes are used as a processing aid to produce the finished product.
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: Whole Oat Flour (partially hydrolyzed); Natural Mixed Tocopherols added to retain freshness.
4. Allergens: May contain trace amounts of wheat
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, nor irradiated material.
6. SDS: Available upon request.



## Product Characteristics:

### A. Sensory

Visual: Light to darker tan or brown fine powder

Flavor: Clean, with no off flavors

Aroma: Clean, with no off odors

### B. Physical / Chemical

Test	Method	Min Spec	Max Spec	Listed On COA
Moisture, Oven	AACC 44-15A; 44-31; AOAC 925.09-10; 926.08	1%	5%	Yes

### C. Microbiological

Test	Method	Maximum
Aerobic Plate Count 1	AOAC 966.23	10000 Cfu/g
Coliforms	AOAC 991.14	500 Cfu/g
E. coli	AOAC 991.14	Not detected Cfu/g
Mold	FDA-BAM Ch. 18	500 Cfu/ g
Salmonella	AOAC 2004.03	Negative / 2x375 g
Staph. Aureus	AOAC 2003.07	<10 cfu/g
Yeast	FDA-BAM Ch. 18	500 Cfu/g

<sup>1</sup> Cfu = Colony forming units

<sup>2</sup> BAM = Bacteriological Analytical Manual On-line, January 2001

<sup>3</sup> COA information provided upon request may require additional costs to the customer.

\*Granulation results represent the percentage of material that do not pass through the mesh.

## Packaging:

Product is available in 50lb poly-lined Kraft bags

## 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: jjjy-s s=shift; jjj = Julian Date; y = last digit of year

E. 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 labelling requirements.

Nutrients / 100 grams			Nutrients / 100 grams		
Name	Units	Value	Name	Units	Value
Water	g	3.77	Total Sugars	g	5.38
Calories	kcal	416	Added Sugars	g	0
Total Fat	g	7.63	Ash	g	1.81
Protein	g	13.3	Sodium	mg	8.70
Saturated Lipid	g	1.5	Calcium	mg	87.70
Monounsat. Lipid	g	2.79	Potassium	mg	0
Polyunsat. Lipid	g	2.98	Iron	mg	3.10
trans-Fatty Acid	g	0.02	Phosphorous	mg	0
Cholesterol	mg	0	Total Vitamin A	IU	0
Total Carbohydrate	g	73.50	Vitamin C	mg	0
Total Dietary Fiber	g	9.08	Vitamin D	mcg	0

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