

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

|                          |   |
|--------------------------|---|
| <b>Product</b>           | <b>Organic small oat flakes</b>                           |
| <b>Code</b>              | <b>12011</b>  |
| <b>Country of origin</b> | <b>Finland</b>  |
| <b>Last update</b>       | <b>16-08-2018</b>   |
| <b>Issue date</b>        | <b>10-08-2015</b>   |
| <b>This product is</b>   | <b>Organic and not genetically modified or irradiated</b> |

|                    |  |
|--------------------|--|
| <b>Production</b>  |  |
| <b>Ingredients</b> | <b>Organic oats</b>  |
| <b>Additives</b>   | <b>No additives</b>  |
| <b>Process</b>     | <b>Cleaning, dehulling, cutting, Steam handling, rolling into flakes, drying, cooling, sieving, packing.</b> |

|                             |                                |
|-----------------------------|--------------------------------|
| <b>Sensorial properties</b> |                                |
| <b>Smell</b>                | <b>Product specific, fresh</b> |
| <b>Colour</b>               | <b>Light brown</b>             |
| <b>Taste</b>                | <b>Product specific, fresh</b> |
| <b>Appearance</b>           | <b>Disc-shaped</b>             |

|                             |                  |                      |          |
|-----------------------------|------------------|----------------------|----------|
| <b>Packing</b>              |                  |                      |          |
| <b>Net content</b>          | <b>25 kg</b>     |                      |          |
| <b>Kind of packing</b>      | <b>Paper Bag</b> |                      |          |
| <b>Packing size (LxWxH)</b> | <b>82x46x16</b>  |                      |          |
| <b>Packing/layer</b>        | <b>4</b>         | <b>Layers/pallet</b> | <b>9</b> |

|                           |  |
|---------------------------|--|
| <b>Shelf life</b>         |  |
| <b>Storage conditions</b> | <b>Dry, even temperature, pesticide free area. Keep away from strong smelling substances</b> |
| <b>Maximum shelf life</b> | <b>12 Months after production</b>  |

|  |                                  |                        |
|--|----------------------------------|------------------------|
| <b>Nutritional values (per 100 gram)</b> |                                  | <b>(from supplier)</b> |
| <b>Energy</b>                            | <b>1530 kJ<br/>365 kCal</b>      |                        |
| <b>Protein (g)</b>                       | <b>14</b>                        |                        |
| <b>Fat (g)</b>                           | <b>6.9</b>                       | <b>Saturated: 1.2</b>  |
| <b>Carbohydrates (g)</b>                 | <b>56</b>                        | <b>Sugars: 1.3</b>     |
| <b>Dietary fibre (g)</b>                 | <b>11 (of which...B glucans)</b> |                        |
| <b>Salt (g)</b>                          | <b>0</b>                         |                        |

|                              |                      |
|------------------------------|----------------------|
| <b>Analytical properties</b> |                      |
| <b>Ash (%)</b>               | <b>App. 2%</b>       |
| <b>Moisture (%)</b>          | <b>&lt; 12</b>       |
| <b>Husks (pcs/100g)</b>      | <b>&lt; 3</b>        |
| <b>Density (g/l)</b>         | <b>415-425</b>       |
| <b>Thickness (mm)</b>        | <b>0.75 +/- 0.06</b> |
| <b>Enzyme activity</b>       | <b>Negative</b>      |

|                                   |                    |
|-----------------------------------|--------------------|
| <b>Microbiological Properties</b> |                    |
| <b>Total Plate Count (cfu/g)</b>  | <b>&lt; 30.000</b> |
| <b>Yeast (cfu/g)</b>              | <b>&lt; 1.000</b>  |
| <b>Moulds (cfu/g)</b>             | <b>&lt; 1.000</b>  |
| <b>E. Coli (cfu 10 g)</b>         | <b>Absent</b>      |
| <b>Salmonella (cfu/25g)</b>       | <b>Absent</b>      |

| <b>Allergy list (+ = present, - = absent and * = possible cross contamination)</b> |   |  |
|--|---|--|
| Cow's milk protein   | - | Peanuts/groundnuts (-derivatives)                                      |
| Lactose or milk sugar  | - | Peanutoil  |
| (Chicken) egg  | - | Sesame   |
| Soya protein (-derivatives)  | - | Sesame-oil   |
| Soya oil   | - | Glutamate (added E620-E625)  |
| Gluten   | + | Sulfite (E220-E228)  |
| Wheat  | * | Benzoic acid/Parabens (E210-E213)                                      |
| Rye  | * | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 |
| Beef (-derivatives)  |   | Tartrazine (E102)  |
| Pork (-derivatives)  | - | Cinnamon   |
| Chicken (-derivatives)   | - | Vanillin   |
| Fish   | - | Coriander  |
| Shell-fish   | - | Celery   |
| Corn /Maize (-derivatives)   | - | Umbelliferae   |
| Cocoa  | - | Carrot   |
| Yeast  | - | Lupine   |
| Pulses   | - | Mustard  |
| Nuts (-derivates)  | - | Mollusc (- derivates )   |
| Nut-oil  | - |  |

| <b>Acceptable for:</b> |     |
|------------------------|-----|
| Vegetarians            | Yes |
| Vegans                 | Yes |
| Lacto-vegetarians      | Yes |
| Kosher-certified       | No  |
| Halal-certified        | No  |
| NOP-certified          | No  |
| Ecosocial              | No  |