

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Oat flakes Fine</b>
<b>Code</b>	<b>12015</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>Finland</b>
<b>Last update</b>	<b>08-02-2016</b>
<b>Issue date</b>	<b>08-02-2016</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Oatflakes</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Repacking 25 kg into 5 kg In Origin: 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>5 kg</b>
<b>Kind of packing</b>	<b>Paper Bag</b>
<b>Packing size (L x W x H)</b>	
<b>Packing/layer</b>	<b>Layers/pallet</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool (&lt;20°C) and dry (humidity &lt;70%). Keep away from strong smelling substances.</b>
<b>Shelflife</b>	<b>6 months</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	1585 kJ 380 kCal	
Protein (g)	11	
Fat (g)	6.3	Saturated: 1.2 Mono-unsaturated: 2.18 Poly-unsaturated: 2.54
Carbohydrates (g)	66	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	5	
Moisture (g)	12	
Mineral (mg) (from USDA nutrient data lab)	Calcium(Ca): 54 Iron(Fe): 4,7 Potassium(K): 429	Sodium(Na): 10 Phosphor(P): 523 Magnesium(Mg): 177
Vitamins (mg) (from USDA nutrient data lab)	Vitamin A: 0 Vitamin B1: 0,763 Vitamin B2: 0,139	Vitamin B6: 0,119 Niacin: 0,961 Vitamin C: 0

Analytical properties	
Ash (%)	App. 2%
Husks	< 4 pcs/100 g
Dry Matter	88-90%
Sieve residu < 1mm	Max 2%
Density	415-425 g/l
Thickness	0,70-0,74 mm

Microbiological Properties	
Total Plate Count (cfu/g)	< 30.000
Yeast (cfu/g)	< 1.000
Moulds (cfu/g)	< 1.000
Coliformes (cfu/g)	< 100
E. Coli (cfu 10 g)	Absent
Salmonella (cfu/25g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

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

\* Lupin is used in crop rotation

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