

PRODUCT SPECIFICATIONS

OATS

Description

- Cleaned, hulled, whole or cut oat groats rolled into uniform, thin, oat flakes

Physical Characteristics

Physical State:

Color:

Flavor:

Odor:

Bulk Density:

Flake Thickness:

Granulation

On US #4:

On US #7:

On US #10:

Thur US #10:

Foreign Material Hulls:

As Shipped

Flakes

White, cream to tan

Neutral

Bland

22lbs/ft³ - 26 lb/ft³

0.023" - 0.029"

20% - 40%

40% - 60%

5% - 15%

0% - 10%

0 - 7/ 50g

Chemical Characteristics

Moisture

Water Absorption

Enzyme Activity

8.0% - 12.5%

100% - 150%

Negative - Low

Microbiological Requirements

Total Plate Count

Yeast & Mold

Coliform

Salmonella

E. coli

Staphylococcus

50,000/g max

100/g max

100/g max

Negative in 25g

Negative in 10g

Negative in <10g

Ingredients

100% Oat Flakes

Packaging and Storage

- Packaged in poly-lined polypropylene, super sacks and kraft unlined, multi-walled paper
- Up to 6 months from manufactured date in ambient conditions (55 - 80°F).
- Up to 18 months in optimum conditions (<70°F).
- Optimum conditions are favorable for insect infestation; use good pest control to protect & package.
- Avoid excessive humidity and strong odors.

Certificates

- Kosher Certified