



Oat & Specialty Grain Milling

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Product Specification #5 Rolled Oats

Item Number: 100-001

Date Created: December 5, 2005

Physical/Chemical

Date Revised: June 1, 2010

Property	Minimum	Maximum	Units	Method
Granulation: U.S. #4	10.0	N/A	%	COM 4.3.6
U.S. #7	50.0	90.0	%	COM 4.3.6
U.S. #10	N/A	N/A	%	COM 4.3.6
Receiving Pan	N/A	5.0	%	COM 4.3.6
Flake Thickness	0.028	0.034	Inches	COM 4.3.11
Hull / Slivers	0	5	# / 100 grams	COM 4.3.8
Black Specks	0	1	# / 100 grams	COM 4.3.8
Water Absorption	55	70	grams water/50grams sample, water @ 22-24°C	COM 4.3.7
Bulk Density	22	N/A	lbs/ft ³	COM 4.3.5
Enzyme Activity (Peroxidase)	Negative	Negative	Positive / Negative	COM 4.3.9
Moisture	N/A	12	%	AACC 44-15A
Protein (dry basis)	13	N/A	%	AOAC 968.06
Fat (as is)	5	10	%	AOAC 922.06
Free Fatty Acid (as oleic)	N/A	0.5	%	AOAC 996.06
Total Dietary Fiber (dry basis)	9	N/A	%	AOAC 991.43
Beta-glucan (dry basis)	4	N/A	%	AOAC 995.16

*With regards to the Chemical Properties Acceptance Criteria, we acknowledge that there will be shifts in commercially available oats, and at times we may experience deviations regarding the set levels. Our intent is to always provide the highest quality possible, and if we experience such deviations, the results will be reported.

Microbiological Properties

Test	Specification	Method
Aerobic Colony Count	50,000 CFU/g Maximum	MFHPB-18
Yeast and Mold	1,000 CFU/g Maximum	MFHPB-22
Coliforms	100 MPN/g Maximum	MFHPB-19
E. coli	< 10 MPN/g Maximum	MFHPB-19
Salmonella spp.	Negative/25g Maximum	MFHPB-24
S. aureus	< 10 CFU/g Maximum	MFHPB-21

Quality, from the inside out.

Product Description:

Oat products provided by Viterra Food Processing, Oat and Specialty Grain Milling are manufactured from sound oats grown according to good agricultural practices. Raw oats are cleaned, de-hulled, and then heat-treated to produce an enzyme stabilized oat groat. The groats are then steamed and rolled into #5 rolled oat flakes, in accordance with good manufacturing practices.

Organoleptic Properties:

Flavour	Normal Oat Flavour
Aroma	Normal Oat Aroma
Color	Creamy White to Tan

Packaging:

Available in various sizes of multi-wall paper bags, IBC (bulk) bags, and bulk containers; special needs can be accommodated. Bags and containers shall be labelled in compliance with all applicable regulations including identification of the product, Company name, lot number and net weight.

Shelf Life/Storage:

Shelf life of a minimum of 12 months from the date of production under recommended storage conditions. Store at ambient temperature (70°F and RH <70%). Store away from strong odours, such as perfumed products, soaps, detergents, cleaning solutions, or any other such chemicals.

Lot Code Interpretation:

Coded with a thirteen/fourteen digit alpha-numeric number

- 100001 = Product code
- C = Package code
- 001 = Julian day code
- 0 = Last digit(s) of year
- A = Plant origin
- B = Time designation

Example: 100021C0010AB

Other Information:

INGREDIENT DECLARATION: 100% Rolled Oats* (See Allergen Statement)

ALLERGEN STATEMENT: This product contains no milk or milk products, eggs or egg products, peanuts or peanut products, tree nuts or tree nut products (almond, brazil nut, cashew, chestnut, hazelnut (filbert), macadamia nut, pecan, pine nuts, pistachio, or walnut), mustard or seafood. This product may contain trace amounts of sulphites (<1ppm). This product is not an identified oil allergen source. *Raw oats are grown and harvested in areas common to other agricultural commodities, and may contain trace amounts of wheat or wheat gluten, soybeans or soybean protein and other grains.

KOSHER: Oat Products produced by Viterra Food Processing, Oat & Specialty Grain Milling, are Kosher certified under the supervision and endorsement of the Orthodox Union (OU) of New York.

FLAVOURS: No added flavours or colors.

IRRADIATION: This product is not irradiated.

BSE STATEMENT: This product contains no components from an animal source.

GMO INFORMATION: This product contains no genetically altered plant material.

REGULATORY COMPLIANCE: Product shall conform in all respects to the Canadian and U.S. Food and Drug Act as amended and applicable regulations there under. The products will be free of rancid, bitter, musty or other undesirable flavours and odours, and free from all objectionable foreign material and substances. No additives or preservatives shall be added. Products are produced under the jurisdiction of the FDA and are listed in the CFR-Title 21 Subchapter B as "Food for Human Consumption" and are therefore, classified as non-hazardous materials.

Quality, from the inside out.