



Product Specification

Spec #: 15

Fine Oat Bran #140

Product Characteristics:

Test	Method	Min Spec	Max Spec	Listed On COA
Moisture	AACC Official Method 44-15A	8.0%	12.0%	Yes
Peroxidase	AACC Official Method 22-80	Negative	Negative	Yes
On US #14	GMI-P151	0%	10%	Yes
On US #20	GMI-P151	20%	66%	Yes
On US #30	GMI-P151	27%	60%	Yes
On US #40	GMI-P151	0%	35%	Yes
On Pan	GMI-P151	0%	9%	Yes
Hulls/Slivers	GMI-P153	0/100g	25/100g	
Odor/Flavor (as is)		Typical	Typical	

Flavors: None added

Regulatory Compliance Information:

Raw Oat Requirements: Oats selected for this product shall meet the standards of U.S. grade #2 or better. The oats shall be cleaned using standard grain cleaning equipment to remove dockage, foreign material and stones. The cleaned oats shall be free from insect and rodent infestation.

Finished Product Requirements: The oats will be dehulled and kilned. The stabilized oat shall be broken down into its bran and flour constituents to be processed further through the following applications: concentrated, classification, and/or ground. The finished product shall comply with all regulations of the Federal Food, Drug, and Cosmetic Act.

Ingredient Declaration: 100% Oat Bran

Allergens: This product does not contain egg or egg products, milk or milk products, peanuts or peanut products, tree nuts or tree nut products, seafood or sulfites. Oat products may contain measurable amounts of barley, rye, wheat, and triticale from the grain handling process as allowed by the U.S. Grain Handling Standards and the Canadian Grain Commission. According to the latest Q & A Document released by FDA December 12, 2005 labeling of allergens from cross contact is not required. FALCPA's labeling requirements do not apply to major food allergens that are unintentionally added to a food as the result of cross-contact. In the context of food allergens, "cross-contact" occurs when a residue or other trace amount of an allergenic food is unintentionally incorporated into another food that is not intended to contain that allergenic food. Cross-contact may result from customary methods of growing and harvesting crops, as well as from the use of shared storage, transportation, or production equipment. Link to document:

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Allergens/ucm059116.htm>

Irradiated: No

Animal Source Components: No

GMO: No

MSDS: Available upon request.

Facility Information:

Manufacturer: Grain Millers, Inc.

Address: 605 Grain Millers Drive
St. Ansgar, IA 50472

Telephone: 1-800-232-6287 Sales

Fax: 1-952-829-8819 Sales

Third Party Audit: Yes

HACCP Program: Yes

Kosher Certified: Yes

Rabbinical Organization: Orthodox Union (OU), Pareve Status

Organic Certified: Yes

Certifying Organization: Oregon Tilth

FDA Registered: Yes

Certificate of Analysis provided upon request and may require additional costs to the customer.

May be available as conventional or organic product. Contact sales for more information.



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Shipping and Handling:

Shelf Life: Nine months if stored under conditions of low relative humidity (<75% RH) and low temperatures (<75° F). Shelf life may be extended to twelve months by storing in a cool, dry area.

Lot Coding: YYMMDDP - Y=year; M=month; D=day; P=production facility where A=St. Ansgar, IA USA; O=Eugene, OR USA; N=Yorkton, SK Canada.

Packaging:

Product packaging options include: 25, 40, or 50 lb. multiwall kraft paper bags, 1500 lb. to 2000 lb. super sacks (totes), or bulk transportation vehicles. Please consult the sales office for more information.

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 labeling requirements.

Nutrient	Amount/100g	Nutrient	Amount/100g
Water (g)	6.55	Sugars, total (g)	1.45
Calories (kcal)	246	Total Dietary Fiber (g)	15.4
Total Fat (g)	7.03	Ash (g)	2.89
Protein (g)	17.3	Sodium (mg)	4.0
Saturated Lipid (g)	1.328	Calcium (mg)	58.0
Monounsaturated Lipid (g)	2.376	Potassium (mg)	566.0
Polyunsaturated Lipid (g)	2.766	Iron (mg)	5.41
trans-Fatty Acid (g)	0.0	Phosphorus (mg)	734.0
Cholesterol (mg)	0.0	Total Vitamin A (IU)	0.0
Total Carbohydrates (g)	66.23	Vitamin C (mg)	0.0

USDA Nutritional Nutrient Database for Standard Reference, Release 28 (2015)
NDB No. 20033

Approved By:

Lindsey Mullenbach
Lindsey Mullenbach

Quality Manager