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	Position / Name	Signature / Date
Created by:	Head of Quality Management	
Reviewed by:	Head of Production	
Approved by:	Board representative	

DEFINITION

Gluten free instant rolled oats are obtained by laminating clean, healthy oat kernels that have been previously cut and kilned to ensure deactivation of its enzymes. Instant rolled oats do not contain chemical additives or preservatives.

The elaboration of a gluten free instant rolled oat (< 10 ppm) is carried out under a quality and safety assurance system capable of controlling and preventing cross-contamination with gluten throughout production. For this, different control measures are applied from the cultivation of the raw material to the packaging of the finished product.

The gluten free instant rolled oat come from oat grains free of infestation and foreign matter.

INGREDIENT

Instant Rolled Oats

CONTENT

100% Oat

CHEMICAL PROPERTIES

Parameter

Specification 100 g

Humidity	10.00 – 11.50 %
Energy	303 Kcal
Protein	11,7 g
Total fat	8,1 g
Available carbohydrates	46 g
Total dietary fiber	14,4 g
Insoluble dietary fiber	9,4 g
Soluble dietary fiber	5,0 g
Total sugar	1,03 g
Sodium	3 mg
Enzyme activity (lipase)	Negative
Fat acidity (expressed as oleic acid) fat)	Max 6% (As percentage of extracted fat)

MYCOTOXINS

Maximum limit (*Article 169 of the Sanitary Regulation of Foods, D.S 977/96*).

Aflatoxin Total (B1-B2-G1-G2)	Max. 10 ppb
Zearalenone	Max. 200 ppb
Deoxynivalenol	Max. 750 ppb
Ochratoxin	Max. 5 ppb



PESTICIDES

According to Res.Ex.N ° 33 of 2010 that fixes maximum tolerances of pesticide residues in food and Res.Ex.N ° 762 of 2011.

HEAVY METALS

Parameter	Maximum limit (<i>Article 160 of the Sanitary Regulation of Foods, D.S 977/96</i>).
Arsenic	0.5 mg/Kg
Mercury	0.05 mg/Kg
Lead	0.5 mg/Kg

MICROBIOLOGICAL PROPERTIES

Parameter	Maximum limit (<i>Article 173, group 5.4 of the Sanitary Regulation of Foods, D.S 977/96</i>).
Mesophilic aerobe count	1000 UFC/g
Coliform bacteria	<3 UFC/g
E. coli	<3 UFC/g

PHYSICAL PROPERTIES

DEFECTS

Parameter	Limits (100 gram sample)
Gelatinized flakes	Max 5 Units
Degenerated flakes	0 units
Burned flakes	0 units
Uncrushed kernels	Max 1 Unit

IMPURITIES

Parameter	Limits (1 KILO sample)
Hull	Max 7 units

OTHER GRAINS

Parameter	Limits (100 gram sample)
Wheat	0 Units
Barley	0 Units
Rye	0 Units



WEEDS

Parameter	Limits (100 gram sample)
Ryegrass	0 units
Vetch	0 units
Wild Radish	0 units
Wild Oat	0 units
Other	0 units

GRADING

Parameter	Limits
Retention on a N° 7 sieve	Min 50%
Retention on a N° 25 sieve	Max 38%
Ground	Max 6%
Thickness	0,60 mm to 0,67 mm

ORGANOLEPTIC PROPERTIES

Color: It should have a creamy white color, with soft brown or light mahogany shades.

Appearance: Heterogeneous mix of rounded, smooth, compact thin flakes, with soft edges and no particle shedding.

Odor and Taste: The product taste and aroma will be typical of oats, with no strange or unpleasant odors or taste (rancid, bitter or chemical).

ALLERGENS

Classification: Gluten free (< 10 ppm)

GMO STATEMENT

(Genetically modified organisms)

Raw oats (as raw materials) and instant rolled oats (as final product) are not genetically modified products.

SHELF LIFE

Oats shelf life, when in optimal storage conditions, is 18 months from elaboration.

STORAGE CONDITIONS

It should be done in a closed place, with ventilation protected from the entry of insects, under optimal conditions of temperature and relative humidity, separated from chemical products, wood, unprocessed cereals or any product with intense odors.

The product should be stowed ideally in plastic pallet clean and in good condition in a dry environment, protected from dust and moisture.

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We suggest perimeter spaces of 60 cm that allow for proper cleaning and inspection.

To keep the gluten free condition (< 10 ppm) and avoid cross contamination, the product should be stored segregated from other cereals that have the presence of gluten such as wheat, barley or rye. It should also be kept separate from processed foods whose composition contains ingredients with the presence of gluten.

It is also recommended to keep the product used.

PACKAGING DESCRIPTION

Type of main container:	Laminated polypropylene bags
Type of secondary container (optional):	Polyethylene bags
Weight:	25 kg and 50 lbs
Color:	Print on white label (corporate design)
Sealing:	Single sewing with thread, with no jumps or defects

The product is packaged only in polypropylene bags or in bags with polyethylene linen inside according to the client requirements, weighing no more than 25 kg. The containers are closed, with no meal losses. No metal locks (hooks or clamps) are added.

Our containers comply with the regulations of safety and fitness to be used in food for human consumption.

LABELING

Each primary packaging will be labeled with the component name, ingredients, weight, producer name and address, manufacturing lot number, elaboration date and expiration date, in compliance with the regulations on food labeling set forth in the Food Health Regulation (Paragraph II, Art. 107), or in compliance with special customer specifications and legal regulations of the country of destination, as required by the customer.

HANDLING/PREPARATION INSTRUCTIONS

The oat flakes Austral Grains are products that allow direct consumption because they have two processes of thermal conditioning in all its varieties or types. A 3-minute pre-boiling at boiling temperature can be recommended in order to improve palatability.

In areas where this product is used, care must be taken to avoid being exposed to microbiological contamination (molds, yeasts, salmonella, etc.), chemical or physical.

Basic preparation for all our oat flakes:

1. Pour 6 teaspoons (40 g) of rolled oats in a bowl
2. Add sugar or sweetener to taste
3. Pour milk, hot or cold water, or yogurt, as preferred
4. Stir and serve



DISTRIBUTION

All Austral Granos products are marketed and distributed through its trade and export department. Our products are loaded, shipped and/or consigned in containers and/or trucks in our warehouses and loading yards located within the premises of the processing plant.

Optimal Transport Conditions

The following requirements must be in compliance:

- **Closed container**

It must meet a tightness condition except for the two ventilation inlets that these equipment have. It must not have light or holes or damage to the floor, walls or ceiling. It must be clean and dry at the time of loading. In addition, it must be free of pests and their remains.

The floor will be covered with polyethylene or cardboard when appropriate.

- **Open top trailer**

It must be clean and free of pests at the time of loading, must carry polyethylene covers to protect the cargo in addition to the tent, its walls and floors must be smooth and not show breakage or rust.

The tent must be in good condition (clean and free of breakages) as well as ropes or slings.

- **Sider trucks**

It must not have light or holes or damage to the floor, walls or ceiling, it must also be clean, free of pests and without rust spots. Polyethylene covers must be used on the floor and on the load.

- **Utility vans**

It must meet a tightness condition, it must not have light or holes or damage to the floor, walls or ceiling, it must also be clean, free of pests and without rust spots. If the floor is grooved (refrigerators), it must be verified that it does not keep water or liquids contained in the slots.

USE AND BENEFITS

Gluten free foods are aimed at consumers with special nutritional needs, such as celiac, allergic and gluten-sensitive non-celiac, all of which require for health reasons to exclude this protein from wheat, rye and barley.

Oat products are considered one of the healthiest foods for human consumption, this is partly due to their condition as an integral food based on cereals, which adds an important value to the product from the point of view of the new vision for nutrition, promoted by different institutions dedicated to the area of health worldwide, which promotes healthy and natural food including the use of whole grains of cereal in the diet in order to take advantage



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of all the nutritional components of the cereal for obtain a much more complete nutrition which will improve our health and quality of life.

As a food, oats and products made from this cereal have the advantage of containing the highest percentage of fatty acids among all small grain cereals reaching up to 9%, of which 65% correspond to unsaturated fatty acids, It also has easily assimilated carbohydrates and a remarkable content of amino acids (proteins), finding 6 of the 8 essential amino acids for the human diet, which far surpasses other traditional cereals such as wheat, rice, corn or barley, all of the above we must add its important content of soluble and insoluble fibers and its exceptional content in Betaglucanos, a polysaccharide that has enormous qualities of functionality when it comes to regulating and lowering the glycemic index and cholesterol because it controls the intestinal metabolism regulating the digestion and absorption of fats.

REGULATORY REQUIREMENTS

All Austral Granos S.A. products and processes are in compliance with:

- Regulations by the Agriculture and Livestock Service (SAG)
- Food Health Regulation, Supreme Decree 977/96

SPECIFICATION APPROVAL

Internal _____ Date _____

(Signature of Austral grain processing company)

Client _____ Date _____

(Signature of company representative)

TRACK CHANGES

Date	Change ID	Version
19/06/2018	Document is created	00