

PRODUCT SPECIFICATION - ORO2825

BLUE LAKE MILLING - ORGANIC 28 THOU ROLLED OATS

PRODUCT DESCRIPTION

Organic Rolled oats are traditionally dehulled organic oat groats, that have been steamed to denature the enzymes and rolled into flat flakes under heavy rollers.

RAW MATERIAL SOURCE

Prime Australian milling oats are a natural grain sourced from growers who have declared their crops to be free of genetically modified organisms.

PACKAGING INFORMATION

As agreed.

PALLET TYPE

As agreed.

SAFETY INFORMATION

There are no known risks associated with handling or processing this product.

COUNTRY OF ORIGIN

Product of Australia

INGREDIENT DECLARATION

100% Wholegrain Oats

RECOMMENDED SHELF LIFE

12 MONTHS from Date of Manufacture

Grain based products are highly susceptible to stored product pests. BLM is unable to accept responsibility for infestation caused as a result of poor handling practices, delayed transit or prolonged storage periods once the agreed terms of delivery have been met.

STORAGE INFORMATION

We recommend storage in cool, dry conditions, protected from the outside environment, strong odours, vermin and cereal grain pests.

NUTRITIONAL INFORMATION Average Quantity Per 100g ENERGY (kJ) 1552.9

ENERGY	(kJ)	1552.9
PROTEIN	(g)	14.2
FAT - Total	(g)	7.9
- Saturated	(g)	1.4
- Trans	(g)	<0.1
- Polyunsaturated	(g)	3.1
- Monounsaturated	(g)	3.2
CARBOHYDRATES	(g)	54.7
- Sugars	(g)	1.2
TOTAL DIETARY FIBRE	(g)	13.1
SODIUM	(mg)	3.7

^{*} This analysis may alter slightly depending on growing & climatic conditions

SENSORY INFORMATION

Typical oaten flavour, colour and aroma, free of preservatives and additives.

Physical Parameters	count per 100g
Bulk Density 2	9.10 - 33.80 kg/hl
Sieve 3.35mm	70 - 100 %
Sieve 2.00mm	0 - 15 %
Sieve 1.7mm	0 - 5 %
Sieve 1.18mm	0 - 5 %
TRAY	0 - 5 %
Husk	3 Count
Slivers	2 Count
Natural Grasses	2 Count
Gelatinised Oats	1 Count
Other Cereal Grains	5 Count
Other Grains	1 Count
Flake Thickness	0.64 - 0.79 mm
Infestation	target level nil
Foreign Matter	target level nil
Comprehensive metal extraction and detection systems form an integral part of our manufacturing process	า

Chemical Parameters maximum 12.5% Moisture Enzyme Activity negative **Microbiological Parameters** (Verification process only) Total Plate Count <500 cfu per gram <100 cfu per gram Yeast Coliform <10 cfu per gram <100 cfu per gram Bacillus Cereus E.coli <3 cfu per gram not detected in 25g Salmonella

DATE CODING

Mould

Best Before DD MMM YYYY

ALLERGEN DECLARATION

Contains: Gluten

Authorised By: Glenda Stewart	Gordon Season	Approval Date: 14-Nov-2013
Accepted By:	Company Name:	Approval Date:
Position:		

Disclaimer: This uncontrolled specification is correct at time of printing. This product is agricultural and as such some variance may occur; buyers are encouraged to carry out independent testing to determine product suitability for specific applications.

Controlled Copy

<100 cfu per gram

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Blue Lake Milling Pty Ltd ABN 30 007 968 318
PO Box 443 Bordertown SA 5268 T:(08) 8752 0111 E:info@bluelakemilling.com.au
W:www.bluelakemilling.com.au