

OR2825 PRODUCT SPECIFICATION

BLUE LAKE MILLING - 28 THOU ROLLED OATS

PRODUCT DESCRIPTION

Rolled oats are traditionally dehulled 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 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, environment, strong protected from the outside odours, vermin and cereal grain pests.

NUTRITIONAL INFORMATION Average Quantity Per 100g **ENERGY** (kJ) 1590.0 **PROTEIN** (g) 12.7 FAT - Total (g) 9.0 - Saturated (g) 1.6 - Trans (g) < 0.1 - Polyunsaturated (g) 3.1 - Monounsaturated (g) 4.0 CARBOHYDRATES (g) 55.1 - Sugars (g) 1.3 TOTAL DIETARY FIBRE (g) 12.9 **SODIUM** (mg) 3.1

This analysis may alter slightly depending on growing & climatic conditions

SENSORY INFORMATION

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

NALYTICAL CRITERIA	
Physical Parameters	count per 100g
Bulk Density	29.10 - 33.80 kg/h
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 Coun
Slivers	2 Coun
Natural Grasses	2 Coun
Gelatinised Oats	2 Coun
Other Cereal Grains	5 Coun
Other Grains	1 Coun
Flake Thickness	0.64 - 0.79 mn
Infestation	target level ni
Foreign Matter	target level ni

Comprehensive metal extraction and detection systems form an integral part of our manufacturing process

Chemical Parameters

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

DATE CODING

Best Before DD MMM YYYY

ALLERGEN DECLARATION

Contains: Gluten

Authorised By: Glenda Stewart	Gordon Season	Approval Date:	08-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

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