

PRODUCT SPECIFICATION - OIO1425

BLUE LAKE MILLING - ORGANIC 14 THOU INSTANT OATS

PRODUCT DESCRIPTION

Organic Instant Oats are traditionally dehulled and cut 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.

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)	1555.0
PROTEIN	(g)	14.5
FAT - Total	(g)	8.0
- Saturated	(g)	1.5
- Trans	(g)	<0.1
- Polyunsaturated	(g)	3.3
- Monounsaturated	(g)	3.1
CARBOHYDRATES	(g)	54.5
- Sugars	(g)	1.2
TOTAL DIETARY FIBRE	(g)	13.3
SODIUM	(mg)	3.1
 This analysis may alter slightly conditions 	depending	on growing & climatic

SENSORY INFORMATION

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

PACKAGING INFORMATION

As agreed.

PALLET TYPE

As agreed.

SAFETY INFORMATION

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

ANALYTICAL CRITERIA

Physical Parameters Bulk Density	count per 100g 22.50 - 30.90 kg/hl
Sieve 3.35mm	15 - 100 %
Sieve 2.00mm	0 - 65 %
Sieve 1.7mm	0 - 15 %
Sieve 1.18mm	0 - 15 %
TRAY	0 - 20 %
Husk	3 Count
Slivers	2 Count
Natural Grasses	2 Count
Gelatinised Oats	2 Count
Other Cereal Grains	5 Count
Other Grains	1 Count
Flake Thickness	0.25 - 0.45 mm
Infestation	target level nil
Foreign Matter	target level nil
Comprehensive metal extraction and detec an integral part of our manufacturing proce	,
Chemical Parameters	
Moisture	maximum 12.5%
Enzyme Activity	negative
Microbiological Parameters	(Verification process only) <500 cfu per gram
Yeast	<100 cfu per gram
Mould	<100 cfu per gram
Bacillus Cereus	<100 cfu per gram
E.coli	<3 cfu per gram
Salmonella	not detected in 25g
Coliform	<10 cfu per gram

DATE CODING

Best Before DD MMM YYYY

ALLERGEN DECLARATION

Contains: Gluten

Authorised By: Glenda Stewart	Jordo Carol	Approval Date: 28-Nov-2013
Accepted By:	Company Name:	Approval Date:

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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