

Features and Benefits

- Has moderate water absorption
- Provides a good all-purpose fiber
- Can be incorporated at high levels for fiber enrichment
- Is excellent for reduced calorie or reduced fat baked products

Applications

- Breads
- Muffins
- Cookies
- Nutrition bars
- Tortillas / tortilla chips
- Extruded / fried snacks
- Dry beverage mixes
- Pasta
- Cereal

Nutritional Information

(Typical Analysis per 100g)

| | |
|-----------------------|----------|
| Calories ¹ | 13.59 |
| Calories from Fat | 1.71 |
| Total Fat | 0.19 g |
| Saturated Fat | 0.10 g |
| Monounsaturated Fat | 0.05 g |
| Polyunsaturated Fat | 0.03 g |
| Trans Fatty Acids | 0 g |
| Cholesterol | 0 g |
| Sodium | 40.00 mg |
| Total Carbohydrate | 91.30 g |
| Dietary Fiber | 91.30 g |
| Insoluble Fiber | 88.76 g |
| Soluble Fiber | 2.54 g |
| Sugars | 0 g |
| Protein | 0.43 g |
| Vitamin A | 0 IU |
| Vitamin C | 0 mg |
| Calcium | 40.40 mg |
| Iron | 0.98 mg |
| Magnesium | 14.10 mg |
| Phosphorus | 3.70 mg |
| Potassium | 4.60 mg |
| Water | 4.86 g |
| Ash | 3.25 g |

¹ Calculated to meet FDA labeling regulations (Atwater 4-4-9)

Physical Properties

(Typical Analysis)

| | 300-33 | 300-48 | 300-58 | 300-150 |
|---|---------------|---------------|---------------|----------------|
| Color | Creamy White | Creamy White | Creamy White | Creamy White |
| Flavor | Bland | Bland | Bland | Bland |
| Aroma | Neutral | Neutral | Neutral | Neutral |
| Moisture | 7.0 % Max | 7.0 % Max | 7.0 % Max | 7.0 % Max |
| pH | 5.5-7.5 | 5.5-7.5 | 5.5-7.5 | 5.5-7.5 |
| Water Absorption ² | 420 % | 380 % | 370 % | 390 % |
| Bulk Density (packed) lbs/cu ft (g/cc) | 23.0 (0.37) | 28.9 (0.46) | 36.0 (0.58) | 39.0 (0.62) |
| Particle Size Distribution ³ | | | | |
| On U.S. 100 Sieve (0.15 mm) | NA | NA | 5 % | 70 % |
| On U.S. 200 Sieve (0.075 mm) | 5 % | 30 % | 45 % | 100 % |
| On U.S. 325 Sieve (0.045 mm) | 20 % | 60 % | NA | NA |

Microbiological Analysis

| | |
|----------------------------|----------------------|
| Aerobic Plate Count / gram | <5,000 |
| Yeast and Mold / gram | <100 |
| Salmonella / 750 gram | Negative |
| E. coli / gram (MPN) | <0.30 (nd < 0.30) |
| Coliforms / gram (MPN) | <10 |

Regulatory Compliance

Regulatory compliance is based on U.S. standards unless otherwise noted.

Ingredient Declaration:

FDA Regulated Foods: Oat Fiber

USDA Regulated Foods: Oat Fiber or Oat Hull Fiber – For use in standardized and non-standardized meats, where binders are allowed

Non GMO

Kosher

GRAS

Canada: Health Canada allows the use of Canadian Harvest Oat Fiber 300 as a source of dietary fiber at levels consistent with the purpose of providing dietary fiber. Label Declaration: Oat Hull Fibre.

Packaging and Storage

Oat Fiber 300 is packaged in 50 lb. poly-lined Kraft bags.

Storage under federal GMP guidelines will ensure a two-year shelf life.

The information contained herein is to the best of our knowledge, correct. The typical data outlined and the statements herein are intended as a source of general information. No warranties, expressed or implied, are made. It is recommended that this product undergo laboratory evaluations prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.

PIB CH Oat Fiber 300, Rev. Date 01.14.13

² Centrifuge method available upon request.

³ Alpine Airjet Sieve using U.S. Std. Mesh Sieves. Operators Manual for Alpine Jet Sieve, Alpine American (25g/3 min)