



Product Specification

Spec #: 150

Oat Flakes Quick #21 08

Products Applicable:

- Conventionally Grown Oat Flakes Quick #21 08
- Certified Organic Oat Flakes Quick #21 08

Note: Please specify your preference when ordering.

UKD-ID Kosher Identification:

OUV3-42BB97F

Facility Information:

Manufacturer:	Grain Millers, Inc	Telephone:	1-800-443-8972
Address:	315 Madison Street	Fax:	541-687-2155
	Eugene, Oregon 97402-5034		
BRC Certified:	Yes		
HACCP Program:	Yes		
Halal Certified:	Yes	Certifying Agency:	The Islamic Food And Nutritional Council Of America (IFANCA)
Kosher Certified:	Yes	Rabbinical Organization:	Orthodox Union (OU), Pareve Status
Organic Certified:	Yes	Certifying Agency:	Oregon Tilth
FDA Registered:	Yes		

Regulatory Compliance Information:

1. Raw Material: Grain Millers oat products are manufactured from pre-selected, clean sound oats from the northern regions of North America and Canada. The oats are carefully sized and dehulled with the objective of producing the highest number of whole oat groats. The groats are sized, toasted, and steamed to deactivate enzymes before further processing.
2. FDA Compliance: Our products are manufactured to comply with the US Federal Food, Drug and Cosmetic Act of 1938 and all acts and promulgated rules amending or supplementing this act.
3. Ingredients: 100% Whole Grain Oats.
4. Allergens: Oat products may contain measurable amounts of barley, rye, wheat, and triticale from the grain handling process as allowed by the U.S. Grain Handling Standards and the Canadian Grain Commission. According to the latest Q & A Document released by FDA November 29, 2022, labeling of allergens from cross-contact is not required. FALCPA labeling requirements do not apply to major food allergens that are unintentionally added to a food as the result of cross-contact. In the context of food allergens, "cross-contact" occurs when a residue or other trace amount of an allergenic food is unintentionally incorporated into another food that is not intended to contain that allergenic food. Cross-contact may result from customary methods of growing and harvesting crops, as well as from the use of shared storage, transportation, or production equipment. Link to documents: <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-questions-and-answers-regarding-food-allergen-labeling-edition-5>; <https://www.fda.gov/media/163454/download>
5. SDS: Available upon request.

Product Characteristics:

A. Sensory

Visual: Creamy yellow-white to light brown

Flavor: Clean, with no off flavors

Aroma: Clean, with no off odors

B. Physical / Chemical

Test	Method	Min Spec	Max Spec	Listed On COA
On US #4	AACC 66-20	0.0%	5.0%	Yes
On US #7	AACC 66-20	30.0%	85.0%	Yes
On US #25	AACC 66-20	10.0%	65.0%	Yes
Pan	GME B.3.5.4	0.0%	10.0%	Yes
Thickness	GME B.4	0.0170 inches	0.0240 inches	Yes
Hulls + Slivers: Count	GME B.2.1	0.0/100 g	3.0/100 g	Yes
Weed Seed & Foreign Matter	GME B.2.1	0/100 g	10/100 g	Yes
Moisture	GME B.5.5	8.5%	12.5%	Yes
Absorption	AACC 56.40	61.0 g	93.0 g	Yes
Enzyme	AACC 22-80	Negative	Negative	
Visual/Odor Evaluation	GME B.13.1	Pass	Pass	Yes



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Packaging:

This product is available in multiwall kraft paper bags of 25 lbs. and 50 lbs.; 1500 lb to 2000 lb polystyrene mesh sacks (totes), or bulk via truck or rail.

Shipping and Handling:

A. Shipping/Storage: The ideal conditions are <75% RH and <75 F. A best practice, for grain, is to store products in coolers during summer months if products are not going to be used within 30 days. When product is going to sit for longer than 30 days, we recommend: movement of stock; inspection of pallets, product and surrounding areas; FIFO; and a strong IPM program which are all critical to the integrity of the product.

B. Shelf Life: **12 months** if stored in a cool, dry area

C. Lot Coding: YYMMDDP - Y=year; M=month; D=date; P=facility where 0=Eugene- Oregon USA; A= St. Ansgar- Iowa USA ; N=Yorkton- Saskatchewan Canada

D. Special precautions for use: NONE.

Nutritionals:

The analytical data in Nutritionals is provided solely as a guideline. Actual results may vary widely from stated values due to weather, soil conditions, crop year, and region of origin. Customers are encouraged to perform their own nutritional testing to meet nutritional labeling requirements.

Nutrients* / 100 grams			Nutrients* / 100 grams		
Name	Units	Value	Name	Units	Value
Water	g	10.84	Total Sugars	g	0.99
Calories	kcal	379	Added Sugars	g	0
Total Fat	g	6.52	Ash	g	1.77
Protein	g	13.15	Total Dietary Fiber	g	10.1
Saturated Lipid	g	1.11	Vitamin D	mcg	0
Monounsat. Lipid	g	1.98	Calcium	mg	52
Polyunsat. Lipid	g	2.3	Iron	mg	4.25
trans-Fatty Acid	g	0	Potassium	mg	362
Cholesterol	mg	0	Sodium	mg	6
Total Carbohydrate	g	67.7			

The nutritional data in this section is taken directly from the USDA FoodData Central (2019).

FDC ID: 173904

NDB Number: 8120

Due to weather, soil conditions, crop year, region of origin, and changes in processing technology, Grain Millers reserves the right to revise the SPECIFICATIONS and NUTRITIONALS for this product at any time. Customers will be notified in writing of any changes.