

	PRODUCT SPECIFICATION	Page 1 de 1 Code: EP-029
	ORGANIC ROLLED OATS	Version: 01/2015

## 1. DESCRIPTION

The rolled oats are derived from sound milling oats that have undergone a hulling process to remove the outer husk. The clean whole kernel is subjected to steam injection to stabilise the oat groats prior to passing through large steel rolls to form a clean flake or rolled product.

## 2. INGREDIENTS

Organic oats

## 3. QUALITY PARAMETERS

- **Odor:** Should be free from any objectionable odours and taints.
- **Taste:** Characteristic full oat flavour, free from off or objectionable tastes.
- **Aroma:** Characteristic, presenting no stale, musty, sour or rancid smell
- **Color:** Should be a light cream / sandy colour, with minimal discoloration.
- **Thickness:** 0.669 mm
- **Foreign Matter (%):** 1 max. per 50g (Other cereal grains)
- **Enzyme Activity:** Negative
- **Husk (%):** 3 max. per 50g
- **Sieve Analysis:**
  - > 52.7% on 4760 microns screen
  - < 42.9% on 2830 micron screen
  - < 1.9% on 2000 micron screen
  - < 1.5% on tray
- **Humidity (%):** 12 max.

## 4. PESTICIDES

Free of pesticides according to legislation.

## 5. PACKAGING

25 kg Multi walled paper bag

## 6. STORAGE LIFE (UNDER SPECIFIED CONDITIONS)

12 months under recommended storage

## 7. STORAGE

Clean, dry, cool area, free from infestation, recommended Temperature 0-15° Celsius

Made by	Revised by	Approved by
Quality Department	Commercial Department	Director