



QUICK OAT FLAKES #24 - Specifications

PRODUCT DESCRIPTION:

Quick Oat Flakes #24 are obtained by processing whole, clean, sound dehulled oats in accordance with good manufacturing practices. Product shall conform in all respects to the U.S. Food and Drug Act as amended and applicable regulations thereunder. The products will be free of rancid, bitter, musty, or undesirable flavors and odors, and be free from all objectionable foreign material and substances. No additives or preservatives shall be added.

PRODUCT CHARACTERISTICS

A. Sensory

Visual: Creamy yellow-white to light tan
Flavor: Clean natural oat flavor, slightly nutty free from undesirable flavors
Aroma: Clean natural oat aroma, slightly nutty, free from undesirable odors

B. Physical & Chemical Specifications

TEST	MINIMUM	TARGET	MAXIMUM	UNITS	METHOD/REFERENCE METHOD
Moisture	9	11.5	12.5	%	MB 35 Halogen unit
Enzyme activity	Negative	Negative	Low		peroxide
Absorption	100	150	200		
Bulk Density	26	28	30	lbs./cu.ft.	
On US #6		30	45	%	AACC 66-20
On US#8	55	65		%	AACC 66-20
Thru US#10		5	10	%	AACC 66-20
Pan	0	0	3	%	
Thickness	0.022	0.024	0.026	micrometer	
Hulls and Slivers: Count	0	0	5	/100mg	
Other Cereals (1)	0	0	<1	%	
Weed Seeds	0	0	2	/100 gm	
Stems	0	0	1	/100 gm	Quick Oat

(1) 0% corn, peas, beans

C. Microbiological Properties

	Typical	Reference Method	COA
Aerobic Plate Count	<50,000/gm	AOAC 990,12	upon request
Coliform	<100/gm	AOAC 991.14	upon request
E. Coli	<10/gm	AOAC 991.14	upon request
Salmonella	negative/25 g	AOAC 030301	upon request
Staphylococci	<10/gm	FDA BAM	upon request
Yeast	<500/gm	FDA BAM	upon request
Mold	<500/gm	FDA BAM	upon request

D. Nutritionals

Proximate Nutrients per 100 grams		Proximate Nutrients per 100 grams	
Calories (kal)	389	Sodium (mg)	2
Total Fat (g)	6.9	Calcium (mg)	54
Protein (g)	16.89	Potassium (mg)	429
Saturated Lipid (g)	1.217	Iron (mg)	4.72
Monounsaturated, Lipid (g)	2.178	Phosphorous (mg)	523
Polyunsaturated (g)	2.535	Total Vitamin A (IU)	0
Tans-Fatty Acid	0	Vitamin C (mg)	0
Cholesterol (mg)	0		
Total Carbohydrates (g)	66.27		
Sugars, total (g)	0.99		
Total Dietary Fiber (g)	10.6		
Soluble Fiber (g)	4		
Insoluble Fiber (g)	6.1		
Ash (g)	1.7		

Ingredients: 100% Oats

(1) The analytical data 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 their nutritional labeling requirements.

E. Shipping and Handling

Packaging: This product is available in multiwall Kraft bags of 25 lbs., and 50 lbs.; 1800 lb. nylon polypropylene bulk bags (totes) with duffle tops/spout bottom or bulk via rail or truck

Shelf Life: 12 months from date of manufacture at specified storage conditions

Storage: Store in cool, dry place at approximately 75degree F and <65% RH

Lot Coding: All packaged products shall be coded with:

*Julian date of manufacturing/packaging	*Year
*Plant identification	*shift produced

F. GMO Statement

There are no food and or feed products manufactured at Highland Milling LLC that utilize genetically modified crops. There are no oats produced that contain transgenic material.

G. Country of Origin

All oat products are manufactured from clean sound oats grown in the western United States and Canada.

Manufacturing Facility Information

Manufacturer:	Highland Milling, LLC	Telephone:	208-648-0954
Address:	161 West 2nd North	Fax:	208-648-0949
	Bancroft, Idaho 83276	Sales:	360-901-8332

Third Party Audit:	Yes	Certifying Agency:	ASI/SQF 2
HACCP Program:	Yes		
Kosher Certified:	Yes	Rabbinical Organization:	Orthodox Union, (OU)
Organic Certified:	No	Certifying Agency:	
FDA Registered:	Yes		
MSDS:	Yes	Available upon request	

Revised December 16, 2018