



Product Specification

Spec #: 17

Regular Rolled Oats #5

Product Characteristics:

Test	Method	Min Spec	Max Spec	Listed On COA
Moisture	GMI-P155	9.0%	12.5%	Yes
Thickness	GMI-P146	0.026 "	0.030 "	Yes
Peroxidase	AACC Official Method 22-80	Negative	Negative	Yes
On US #4	GMI-P151	10%	80%	Yes
On US #7	GMI-P151	30%	85%	Yes
On US #10	GMI-P151	0%	15%	Yes
On Pan	GMI-P151	0%	6%	Yes
Foreign Material Count		0/100g	1/100g	Yes
Hulls/Slivers	GMI-P153	0/100g	5/100g	Yes
Odor/Flavor (as is)		Typical	Typical	

Flavors: None added

Regulatory Compliance Information:

Raw Oat Requirements: Oats selected for this product shall meet the standards of U.S. grade #2 or better. The oats shall be cleaned using standard grain cleaning equipment to remove dockage, foreign material and stones. The cleaned oats shall be free from insect and rodent infestation.

Finished Product Requirements: The oats will be dehulled and kilned. The finished groats may be processed further through the following applications depending on the product: cut, classified, sized, steamed, rolled, and/or ground. The finished product shall comply with all regulations of the Federal Food, Drug, and Cosmetic Act.

Ingredient Declaration: Whole Grain Oats

Allergens: This product does not contain egg or egg products, milk or milk products, peanuts or peanut products, tree nuts or tree nut products, seafood or sulfites. Oat products may contain measurable amounts of barley, rye, wheat, triticale, and soybeans 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 December 12, 2005 labeling of allergens from cross contact is not required. FALCPA's 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 document: <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Allergens/ucm059116.htm>

Irradiated: No

Animal Source Components: No

GMO: No

SDS: Available upon request.

Facility Information:

Manufacturer: Grain Millers, Inc.
Address: 605 Grain Millers Drive
St. Ansgar, IA 50472

Telephone: 1-800-232-6287 Sales

Fax: 1-952-829-8819 Sales

Third Party Audit: Yes

HACCP Program: Yes

Kosher Certified: Yes **Rabbinical Organization:** Orthodox Union (OU), Pareve Status

Organic Certified: Yes **Certifying Organization:** Oregon Tilth

FDA Registered: Yes

Certificate of Analysis provided upon request and may require additional costs to the customer.

May be available as conventional or organic product. Contact sales for more information.



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Shipping and Handling:

Shelf Life: One year if stored in a cool, dry area. 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: rotation of stock, inspection of pallet, product, and surrounding areas, FIFO and a strong IPM program are critical to the integrity of the product.

Lot Coding: YYMMDDP - Y=year; M=month; D=day; P=production facility where A=St. Ansgar, IA USA; O=Eugene, OR USA; N=Yorkton, SK Canada.

Packaging:

Product packaging options include: 25, 40, or 50 lb. multiwall kraft paper bags, 1500 lb. to 2000 lb. super sacks (totes), or bulk transportation vehicles. Please consult the sales office for more information.

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.

Nutrient	Amount/100g	Nutrient	Amount/100g
Water (g)	10.84	Sugars, total (g)	0.99
Calories (kcal)	379	Added Sugars	0.0
Total Fat (g)	6.52	Ash (g)	1.77
Protein (g)	13.15	Sodium (mg)	6.0
Saturated Lipid (g)	1.11	Calcium (mg)	52.0
Monounsat. Lipid (g)	1.98	Potassium (mg)	362.0
Polyunsat. Lipid (g)	2.3	Iron (mg)	4.25
trans-Fatty Acid (g)	0.0	Phosphorus(mg)	410.0
Cholesterol (mg)	0.0	Vitamin D (IU)	0.0
Total Carbohydrates (g)	67.72	Total Dietary Fiber (g)	10.1
Total Vitamin A (IU)	0	Vitamin C (mg)	0

USDA National Nutrient Database for Standard Reference (2019)
NDB No. 08120

Approved By:

Lindsey Mullenbach
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Quality Manager