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	WHOLE OATS		

GENERAL INFORMATION			
PRODUCT DESCRIPTION		It is the product obtained from the previously clean, husked, stabilized and rolled oat grain, through appropriate production processes and treatments, which do not allow accelerated degradation over time, of the physicochemical and microbiological characteristics of the product	
INGREDIENTS		100% oats. No artificial additives, preservatives or colouring added. Made from sized and selected grains.	
CHEMICAL CHARACTERISTICS			
Moisture		10 - 11.5 % max.	Measured in Sartorius thermobalance model MA35M-000230V1
Enzymatic Activity		Negative	Análisis cualitativo realizado con reactivo PYROCATECHOL
Protein		Min 12 %	
Total Fiber		Max 10 %	
Ashes		Max 2 %	
Ethereal Extract		Max 6 %	
PHYSIC CHARACTERISTICS		Limits in a 100 grs sample	
Defects			
Straws		Max 5	Expressed in Units
Shells		Max 4	Expressed in Units
Gelatinized		Max 5	Expressed in Units
Bad Rolled Grains		Max 3	Expressed in Units
Smashed Grains		Max 2	Expressed in Units
Other Seeds		Max 10	Expressed in Units
Thickness		0,80 – 0,90 mm	Measured with certified micrometer
GRANULOMETRY		Limits in a 100 grs sample	
Parameters			
Over Mesh ASTM #7		70 % Min	Measured with Gilson Sieve Shakers Equipment
Over Mesh ASTM #16		15% Max	
Over Mesh ASTM # 25		9 % Max	
Background		6 % Max	

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ORGANOLEPTIC CHARACTERISTICS

Color	Uniform and slightly toasted
Appearance	Flaked oats, thin and rounded, smooth edges and surfaces
Smell & Flavor	Pleasant oats smell and taste, free of strange odors (stale, bitter, chemical)
Consistency	Neither rigid or watery.

MICOTOXINS Parameters according to Sanitary Regulations of Foods Chile DS 977/96 Article No. 169, to chemical products)

Total Aflatoxins(B1-B2-G1-G2)	Max 10 ppb	Annual Analysis
Zearalenone	Max 200 ppb	
Ochratoxine	Max 5 ppb	
Deoxinavenol (DON)	Max 750 ppb	

HEAVY METALS Parameters according to Food Sanitary Regulations Chile DS 977/96 Article 160

Arsenic	Max 0,2 mg/kg of final product	Annual Analysis
Copper	Max 10 mg/kg of final product	
Mercury	Max 0,05 mg/kg of final product	
Lead	Max 0,05 mg/kg of final product	
Zinc	Max 100 mg/kg of final product	

Parameters according to Food Sanitary Regulations Chile DS 977/96 Article 169 Paragraph IV

Pesticide Residues	Res Ex.N ° 33 from year 2010 that sets maximum tolerances of pesticide residues in food and Res Ex No. 762 of 2011
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MICROBIOLOGICAL CHARACTERISTICS

Aerobic Mesophilic Count	Max. 10.000 ufc/g.	Biannual Analysis
Coliforms	< 3 ufc/g	
E. Coli	< 3 ufc/g	
Salmonella in 50 Grs.	Absence	

Parameters According to Chilean Food Sanitary Regulations DS 977/96 Title V, Article 173 Paragraph III

Allergens

Allergen Definition: Gluten	In the case of oats, it contains gluten, but at a very low rate (less than 100 mg / kg)
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Vulnerable Group	People suffering from celiac disease or gluten intolerance
OMG Declaration	Oat as raw material and flake as final product, are not genetically modified products
Shelf Life	12 months, from the date printed on each product keeping the entire package and at room temperature.

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Storage Conditions	At room temperature, store in a cool dry place.
INDUSTRIAL PRESENTATION	
Packaging	25 kg bag of laminated polypropylene with polyethylene layer. The logo and information of the product and the company will be stamped on the outer side of the bag.
Label	It will be labeled according to the regulations on food labeling of the Food Sanitary Regulations (Paragraph II Art.107) or complying with special client specifications and legal regulations of the country of destination as required by the client
Usage	Direct human consumption does not require preparation
Distribution System	In smooth surface containers free of contaminants, sealed and estivated so that the product does not suffer alterations and damages In trucks loaded to the ground on smooth surfaces free of contaminants, encarded so that the product does not suffer alterations and damages
Legal and Regulatory Requirements	Food Sanitary Regulations D.S 977/96 Update 2019 Rules imposed by the Agricultural and Livestock Service of Chile (SAG)

Elaborado por	Revisado por	Aprobado por
Fabián González L. Coordinador HACCP	Carlos Sandoval R. Jefe de Planta	Gastón Fernández R. Gerente General