

	TECHNICAL SPECTS		Code	FT.A.02_HT
	TRADITIONAL OATS		Date	25/11/19
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GENERAL INFORMATION			
PRODUCT DESCRIPTION	Oat flakes derived from the mechanical treatment of: husked, cut, selected and toasted (stabilized in heat treatment) and rolled.		
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 %		Annual Analysis
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	0,56 – 0,65 mm	Measured with certified micrometer	
GRANULOMETRY	Limits in a 100 grs sample		
Parameters			
Over Mesh ASTM #7	50 % Min	Measured with Gilson Sieve Shakers Equipment	
Over Mesh ASTM #16	36% Max		
Over Mesh ASTM # 25	8 % 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)	
Consistancy	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
Cooper	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	
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
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