

	TECHNICAL SPECTS	Code	FT.A.04_APE
	GROAT – DRIED OATS – STABILIZED AND PEELED OATS	Date	02/12/19
		Version	8
		Page	1 of 3

GENERAL INFORMATION		
PRODUCT DESCRIPTION	Groat, is the whole grain of peeled oats that has undergone a heat treatment to inactivate its enzymes, mainly lipase and peroxidase, thus avoiding its rancidity by enzymatic hydrolysis. Is a free of additives and chemical preservatives product.	
INGREDIENTS	100% oats. No artificial additives, preservatives or colouring added. Made from whole grain selected.	
CHEMICAL CHARACTERISTICS		
Moisture	10 - 11.5 % max.	Measured in Sartorius thermobalance model MA35M-000230V1
Enzimatic Activity (Lipase)	Negative	Qualitative analysis performed with PYROCATECHOL reagent
Protein	Minimum 12 %	Annual analysis
Total Fiber	Maximum 10 %	
Ashes	Maximum 2 %	
Ethereal Extract	Minimum 6 %	
PHYSICAL CHARACTERISTICS	Limits in a 100 grs sample	
Defects		
Straws / Shells	Maximum 5	Expressed in Units
Shells	Maximum 4	Expressed in Units
Gelatinized	Maximum 5	Expressed in Units
Other Seeds	Maximum 10	Expressed in Units
GRANULOMETRY	Limits in a 100 grs sample	
Parameters		
On Mesh ASTM #10 (broaken)	6 % Maximum	Measured with Gilson Sieve Shakers equipment
On a sieve 1,8 x 20 mm.	85 % Minimum	Manual Method
Hectolitre (Weight)	74 Kg/Hl Minimum	Schoper Balance Method
ORGANOLEPTIC CHARACTERISTICS		
Color	Uniform and slightly toasted	
Appearance	Typical of dehulled oat grains.	
Smell & Flavor	Pleasant oats smell and taste, free of strange odors (stale, bitter, chemical)	
Consistency	Neither rigid or watery.	

	TECHNICAL SPECTS	Code	FT.A.04_APE
	GROAT – DRIED OATS – STABILIZED AND PEELED OATS	Date	02/12/19
		Version	8
		Page	2 of 3

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

Total Alfatoxins(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 product final	Annual Analysis
Cooper	Max 10 mg/kg of product final	
Mercury	Max 0,05 mg/kg of product final	
Lead	Max 0,05 mg/kg of product final	
Zinc	Max 100 mg/kg of product final	

Parámetros según Reglamento Sanitario de Alimentos Chile DS 977/96 Artículo 169 Párrafo IV

Pesticide Residues	Res Ex. No. 33 of 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)
Vulnerable Group	People suffering from celiac disease or gluten intolerance
OMG Declaration	Oat as raw material are not genetically modified products
Shelf Life	12 months, from the date printed on each product keeping the entire package and at room temperature.
Storage conditions	At room temperature, store in a cool dry place.

	TECHNICAL SPECTS	Code	FT.A.04_APE
	GROAT – DRIED OATS – STABILIZED AND PEELED OATS	Date	02/12/19
		Version	8
		Page	3 of 3

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.
Labels	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, 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)

Elaborated by	Reviewed by	Approved by
Fabián González L. Coordinador HACCP	Carlos Sandoval R. Jefe de Planta	Gastón Fernández R. Gerente General