

Fine Grind Oat Flour (OAT600)

Manufactured from dehulled, cleaned, sound U.S. #2 heavy oats (or better). This product contains no additives, preservatives, or chemicals.

After steaming, the oats are ground into fine flour and packaged.

INTENDED USAGE

Value-added food ingredient. Not intended for ready-to-eat.

PHYSICAL CHARACTERISTICS

Fresh grainy smell and flavor; beige in color

PRODUCT CODES & INGREDIENT STATEMENTS

OAT600 Fine Grind Oat Flour

SHELF LIFE & STORAGE CONDITIONS

OAT600 has a shelf life of 18 months under normal storage conditions. Storage conditions should be below 60% humidity and temperatures below 75°F (24°C).

General Information

LOT NUMBERING

The production date is printed as the lot number on each bag or tote bag as mmddy. For example, 081217 means that the product was manufactured on August 12, 2017.

PARTICLE SIZES

Generally passes through a #100 mesh screen

STANDARD PACKAGING

50 lb bag (22.68 kg). Heat-sealed, pinch-bottom bag. Three layers of paper, lined with HDPE plastic film. Bags are loaded on 40"x48" heat treated pallet; 5 bags per layer, 8 layers. Optional Packaging: by request

"WHOLE GRAINS" STATEMENT

Whole grain is defined in the FDA 2-15-06 Guidance document as: "Cereal grains that consist of the intact, ground, cracked or flaked caryopsis, whose principle anatomical components – the starch endosperm, germ and bran – are present in the same relative proportions as they exist in the intact caryopsis."

Natural Products, Inc. processes the oats after only the outer hull has been removed. The remainder of the grain is intact, and whole, in accordance with this definition.

NUTRITION FACTS

Per 100g

Calories	340
Total Fat	7g
Saturated Fat	1.5g
Trans Fat	0g
Cholesterol	0mg
Sodium	5mg
Total Carbohydrate	63g
Total Dietary Fiber	10g
Sugars	1g
Added Sugar	0g
Protein	15g
Vitamin D	
Vitamin D2	<0.75 µg/100g
Vitamin D3	<0.55 µg/100g
Total Vitamin D	<0.55 µg/100g
Calcium	52 mg
Iron	4.25 mg
Potassium	351 mg/100g
Vitamin A	0 IU
Vitamin C	0mg

TYPICAL CHEMISTRY ANALYSIS

Protein (dry)	15%
Fat (acid hydrolysis)	7%
Moisture	10%

MICROBIOLOGICAL ANALYSIS

Aerobic Plate Count	<100,000
E. Coli (petri film method)	<10/g
Yeast	<100/g
Molds	<100/g
Salmonella	Negative in 100g Sample

CERTIFICATIONS

SQF Level II Certification
Kosher
Halal

ALLERGENS

OAT600: May contain soy, wheat (present in other products used or processed on the same line)

COUNTRY OF ORIGIN

USA

SPECIFICATION SHEET REVISION DATE: July 1, 2018

APPROVED BY: KL



Natural Products, Inc.
Applying the Natural Goodness of Soy

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