

1. PHYSICAL-CHEMICAL PROPERTIES

Smell	Typical of the product
Taste	Typical of the product
Colour	Typical of the product
Appearance	Granule
Moisture	Max. 13 %
Ash	App. 2 %

2. NUTRITIONAL VALUES

Nutritional Values	per 100 g
Energy	~ 359 Kcal
Proteins	App. 14 g
Carbohydrates	App. 57 g
Fat	App. 8 g
-Saturated	App. 1.22 g
Mono-unsaturated	App. 2.18 g
Poly-unsaturated	App. 2.54 g
Fiber	App. 10.6 g

Vitamins and Minerals	
Calcium	54 mg
Potassium	429 mg
Phosphorus	523 mg
Iron	4.7 mg
Magnesium	177 mg
Sodium	10 mg
Vit. B2	0.139 mg
Niacin	0.961
Vit. B1	0.763 mg
Vit. B6	0.119 mg

3. ALLERGEN INFORMATION

(According to the directive 2003/15/EC dated 27/02/03 modifying 76/768/EEC)

Cow's milk protein	No	Peanuts / groundnuts	No
Lactose or milk sugar	No*	Peanut Oil	No
Egg (chicken)	No	Sesame	No
Soya protein and derivatives	No	Sesame Oil	No
Soya oil	No	Glutamate (aded E620-E625)	No
Gluten	Yes	Sulfite (E220-E228)	No
Wheat	*	Benzoic acid / Parabenes	No
Rye	*	Azo-colours (E102, E110, E122, E124, E128, E129, E151, E154, E155)	No
Beef and derivatives	No	Tartrazine (E102)	No
Chicken and derivatives	No	Cinnamon	No
Fish	No	Vanillin	No
Shell-fish	No	Coriander	No
Corn/Maize and derivatives	*	Celery	No
Cocoa	No	Umbelliferae	No
Yeast	No	Carrot	No
Pulses	No	Lupine	No
Nuts and derivatives	No	Mustard	No
Nut Oil	No	Molluscs and derivatives	No

SUITABLE FOR:

Vegetarians	Yes	Kosher-certified	No
Vegans	Yes	Halal-certified	No
Lacto-vegetarians	Yes	Fair Trade	No
NOP-certified	No		

Yes = present

No = absent

¿? Unknown

* possible cross contamination



PRODUCT SPECIFICATION
PRODUCT NAME: Organic Hulled Oats



4. MICROBIOLOGICAL ANALYSIS

Total Plate Count	< 50.000 cfu/g
Yeast and moulds	< 2.500 cfu/g
Salmonella	Negative in 25 g
Escherichia coli	Negative in 10 g
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

5. MAINTENANCE

Stored in a cool (<20 ° C) and dry (<70% relative humidity) in sealed original packaging, retains its properties for 6 months.