



**PRODUCT SPECIFICATION**  
**PRODUCT NAME: Organic Porridge Oat**



## **1. DESCRIPTION**

Characteristic oat flakes produced from clean sound Organic first quality white milling oats.

## **2. MICROBIOLOGICAL ANALYSIS**

TVC	<50,000cfu/g
E coli	Absent
Salmonella	Absent in 25g
Yeast	<1,000cfu/g
Mould	<1,000cfu/g

## **3. NUTRITIONAL ANALYSIS**

<b>Nutrition Value</b>	<b>per 100 g</b>
Energy	1549.12 kJ /370 Kcal
Fat	5.3 g
- Saturates	0.8 g
Carbohydrates	72.7 g
- Sugar	1.6 g
Protein	12.1 g
Fiber	8.6 g
Salt*	0.15 g
Sodium	0.06 g

\* From naturally occurring sodium only

## **4. QUALITY**

This product shall be free from live infestation and evidence of contamination by rodents and/ or birds. Pathogens shall not be present at levels injurious to human health. The product shall comply with the requirements of the Food Safety Act 1990 and other pertinent legislation.

## **5. ORGANIC PROVISO**

Due to the limited supplies of certified organic produce, we cannot guarantee that specifications will be met in every detail at all times. For example, there might be occasions when we deem it more important to remain in stock than to reject a product which may vary from our ideal in terms of appearance.

## **6. ALLERGEN INFORMATION**

Allergen	Free From Y/N	P,A,C	Comments
<b>(Gluten) Wheat, rye, barley, oats, spelt, kamut</b>	<b>N</b>	<b>P</b>	<b>OATS</b>
Eggs	Y	A	
Peanuts	N	C	
Soybeans	N	C	
Milk	Y	A	
Nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia, Queensland)	N	C	
Celery (celery stick and celeriac)	Y	A	
Mustard	Y	A	
Sesame seeds	N	C	
Lupin	Y	A	
Sulphur Dioxide and sulphites (levels above 10mg/kg )	Y	A	

**P= Present**

**A=Absent**

**C= Possible cross contamination in transport, packing or production**

## **7. SHELF LIFE**

Use within nine months of receipt. Temperatures above 200 C. will shorten the storage Life.