

# PRODUCT SPECIFICATION

**QA-7421-LS-041**

Version date : 25-04-22

Version N° : 14

Revision date : 24-04-25

## 1. Product name

**Oat flakes 500**

## 2. Product number

**2402**

Intrastat/customs/HS code: 11041290



## 3. Description

- \* Cleaned, peeled, sorted and stabilised oats
- \* cooked, flaked to the required specific weight and sieved
- \* white - bleach-brown colour, flakes, not mouldy and no rancid tastes or odours
- \* Origin raw material: Finland, England, Ireland, Sweden, Estonia, Latvia

## 4. Chemical Analysis

### Nutrients (%)

	%	kcal/g	kJ/g
* moisture	11,50		
* fat	6,50	9	37
of which saturated	1,05		
of which mono-unsaturated	2,80		
of which poly-unsaturated	2,65		
* proteins	13,50	4	17
* carbohydrates	66,50		
of which sugars	1,00		
of which starch	58,00		
* digestible carbohydrates	54,50	4	17
* dietary fibre (AOAC)	12,00	2	8
* ash	2,00		
* nutritional value/100g	100,00	354,5	1492,5

### Minerals

	mg/100g
* Sodium (Na)	5,0
* Potassium (K)	450,0
* Phosphorus (P)	430,0
* Calcium (Ca)	10,0
* Magnesium (Mg)	160,0
* Iron (Fe)	5,0

## Contaminants

### In accordance with EU-legislation (FOOD)

Pesticides: EC 396/2005, including amendments and corrections

Contaminants and Mycotoxins: EC 1881/2006, including amendments and corrections

Heavy Metals	Max. ppb
Lead (Pb)	200
Cadmium (Cd)	100
Mercury (Hg)	30
Arsenic (As)	20

Mycotoxins	Max. ppb
Aflatoxin B1+B2+G1+G2	4
Aflatoxin B1	2
Ochratoxin A (OTA)	3
Deoxynivalenol (DON)	500
Zearalenon (ZEA)	50

## 5. Physico-chemical Features on Delivery

Parameter		Value
Humidity	maximum	13,00%
Density	standard	500 g/l
Husks	maximum	10/100g

## 6. Microbiological Features

Micro-organism	cfu/g
Total Germ Count	< 10.000
Yeast & Moulds	< 2500
E Coli	<10
Salmonella spp.	absent in 25 gr.

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### 7. Packaging

**\* Bulk**

**\* Paper sacks**

- \* Euro-palet: dry; wood; plastic cover on pallet
- \* Paper bags: multiple-layer bags; 200 g/bag
- \* max 825 kg net/palet -11 layers: 25 kg/bag
- \* wrapping material: PE film

**\* Big-Bags**

- \* Euro-palet: dry; wood; plastic cover on pallet
- \* max 1000 kg net/big-bag

All packaging and packaging materials are in compliance with EU law (EU 1935/2004, EU 2023/2006, EU 10/2011 and all extensions or amendments to this law texts)

### 8. Metal detection

Place in the production

- \* Cleaning of the cereals - befor peeling and before metaldetection oat mill : magnets
- \* Production: metal detection Oat mill Division (ferro/non-ferro/RVS)

Fe: 1,5 mm	Non Fe: 2,4 mm	Inox: 2,4 mm
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- \* Production: metal detection Flaking Division (ferro/non-ferro/RVS)

Fe: 1,5 mm	Non Fe: 1,5 mm	Inox: 2,0 mm
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- \* Packaging: metal detection (ferro/non-ferro/RVS)

Fe: 2,0 mm	Non Fe: 2,8 mm	Inox: 2,8 mm
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Bulk and Bigbags: No metal detection during loading.

### 9. Shelf-Life

- \* **Time: 6 months**, only if advised storage conditions are maintained during storage

- \* **Storage conditions**

Cool and dry place	
Temperature	< 18°C
Relative Humidity	< 70%
Removal of the PE-film	

- \* **Code:** Production date + # months, with inktjet printer Production date = batch number

Example

*Production date DD/MM/YY/HH/mm*  
*Expiry date DD/MM/YY/HH/mm (max.18°C)*  
*Artnr. 2402 Gepelde Havervlokken 25 kg NETTO*

### 10. Allergens

No: The product is guaranteed free from this allergen  
 Yes: The allergen is in the recipe (the raw material is the only ingredient)  
 X: Present as a result of potential but not intended cross-contamination

X 01	Present in the raw material
X 02	This product can be produced on the same production line
X 03	This product is also produced on the same site

Ingredients: 100% Oats , no additives

Purity: minimum 99.8%, non-intended cross-contamination is possible

ALLERGEN / Derivates	In Product ?
celery	No
chicken egg protein	No
cow's milk protein	No
Fish	No
gluten <sup>1</sup>	X 01+X 02
lactose	No
legume	X 03
lupine	No
maïze	X 03
molluscs	No

ALLERGEN / Derivates	In Product ?
mustard	No
nuts <sup>2</sup> + oil from nuts	No
peanut + peanut oil	No
rye	X01+X 02
sesame seed + sesame oil	No
shellfish & crustaceans	No
soy-oil + soy protein - lecitin	X 03
sulphite (E220 until E227) > 10 ppm	No
umbelliferae (Parsley Family) <sup>3</sup>	No
wheat	X01+X 02

\* Allergen: Allergen mentioned in EC 1169/2011

wheat, spelt, rye, barley, oats and kamut

almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts

aniseed, dill, carraway, carvel, coriander, lovage, myrrh, cumin, parsley, celery, fennel, carrots, etc...

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### 11. Quality assurance

**FCA - CERTIFICATE**

**AIB-Vinçotte**

**FSSC 22000**

**SGS**

**FASFC- PERMISSION**

### 12. Non-irradiation and non-GMO statement

We hereby confirm :

- 1) The products we supply have not been irradiated and do not contain irradiated raw material.
- 2) Only non-GMO products are used at us. Hence, all our products are non-GMO.

### 13. Declaration of truthfulness and confidentiality

The supplier declares that the product complies with the relevant national and/or European legislation concerning hygiene, composition, additives, contaminants, labeling and contact materials of this product.

The supplier is obligated to follow the relevant legislation concerning product liability and product safety.

Both parties are responsible for and obligated to secrecy of the information stated in this specification. This secrecy already applies when this information is exchanged, preceding the approval of this specification.

Both parties commit themselves to demand the same level of secrecy of a third party on which they depend for the production. This demand does not release any party from their responsibility.