

	PRODUCT SPECIFICATION	QA-7421-LS-041	
		Version date :	17/06/2025 10
		Version N° :	20.0
		Revision date :	17/06/2028

1. Product name Oat flakes 500

2. Product number (N.V. MASELIS) 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)	9,90	2	8
* ash	2,00		
* nutritional value/100g	97,90	350,3	1475,7

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

(*) Derived from literature

Contaminants

In accordance with EU-legislation (FOOD)

Pesticides: EC 396/2005, including amendments and corrections

Contaminants and Mycotoxins: EC 2023/915, 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)	600
Zearalenon (ZEA)	50
T2/HT2	100

(*) Exemption provided for use for production of beer or distillates if grain residue is not marketed as foodstuff

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	< 50.000
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 - before peeling and before metal detection oat mill : magnets
- * Production: metal detection Oat mill 1 (ferro/non-ferro/RVS)

Fe: 1,5 mm	Non Fe: 1,5 mm	Inox: 2,0 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 bags: 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

9. Shelf-Life

- * **Best before (BBD):** 9 months, only if advised storage conditions are maintained during storage
Extension up to 12 months BBD possible provided an additional CO2 treatment
- * **Storage conditions** **Cool and dry storage, out of direct sunlight**
 - Temperature < 18°C
 - Relative Humidity < 70%
 - Removal of the PE- film with bags before storage
- * **Code:** Production date + # months, Printed on packaging

Example

Production date = batch number

Production Date : DD.MM.YYYY THT/ DLUO/ MHD/ Best before: DD.MM.YYYY Max
18°C <70% rv/hr/rh/rf
Geproduceerd door/ produit par/ produced by/ produziert vom/ N.V. MASELIS
KAAISTRAAT 19- 8800 Roeselare – Belgie/ Belgique/ Belgium/ Belgien

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10. Allergen

No: The product is free of the allergen	
Yes: The product contains the allergen as an ingredient	
X: The allergen isn't present in the product as an ingredient but accidentale cross-contamination is possible	
X 01	Present in the raw material
X 02	The product is processed on the same production line
X 03	The product is present on the site, but follows a separate process flow

Ingredients: 100% oats

Additives: absent

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

ALLERGEN / Derivate	Present? Bulk	Present? Bags	Present? Bigbags	If yes, maximum amount present in the material supplied (ppm)	Nature of allergenic in the material supplied	Allergen cross contact risk is under control?
gluten * (1)	X 01 + X 02	X 01 + X 02	X 01 + X 02	200 ppm	Possible accidental cross contamination with gluten containing grains like wheat and barley on the field or during harvest, storage and transport supplier in primary sector	Necessary measurements in place like entrance control, purchase contracts, sieves. Specific rinsing and cleaning instructions during process. Process is not gluten free so accidental cross contamination is still possible.
chicken egg protein *	No	No	No			
maize	X 02 + X 03	X 02 + X 03	X 02 + X 03	0 ppm	Present on-site, used on the same production line	Necessary measurements in place like entrance control, purchase contracts, sieves. Specific rinsing and cleaning instructions during unloading and process.
cow's milk protein *	No	No	No			
mustard *	No	No	No			
lactose *	No	No	No			
lupine *	No	No	No			
nuts * (2) - oil from nuts *	No	No	No			
legume (peas, horse beans) *	X 03	X 03	X 03	0 ppm	Present on-site, not used on the same production line	Necessary measurements in place like entrance control, purchase contracts, sieves. Specific rinsing and cleaning instructions during unloading and process.
peanut * - peanut oil *	No	No	No			
shellfish & crustaceans	No	No	No			
celery *	No	No	No			
sesame* - sesame oil *	No	No	No			
soy * (protein - lecithine - oil) *	X 03	X 03	X 03	0 ppm	Present on-site, not used on the same production line	Dedicated process at Maselis.
sulphite (E220 t/m E228) *	No	No	No			
umbeliferæ (3)	No	No	No			
fish *	No	No	No			
molluscs *	No	No	No			

1) Cereals cont. gluten and prod. thereof, to be considered: wheat, spelt, rye, barley, oats, kamut and their hybrids.
No means ≤ 20 mg/kg. Yes (X) means > 20 mg/kg.

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

3) aniseed, dill, caraway, carvel, coriander, lovage, myrrh, cumin, parsley, celery, fennel, carrots, etc...

(*) Allergen: Allergen EU
1169/2011

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11. Quality assurance

FCA - CERTIFICATE AIB-Vinçotte

FSSC 22000 SGS

NON GMO supply chain standard SGS

FASFC- PERMISSION

12. Non-irradiation and non-GMO statement

We, as NV Maselis, 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 Maselis nv. All our products are GMO-free and comply with the European legislation 1829/2003 and 1830/2003.

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, contaminates, 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.

14. Contact

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ATTACHMENT 1 FLOW OAT FLAKES

