



Product Specification

Spec #: 485

Oat Fiber BCS30 XS2

Product Characteristics:

Test	Method	Min Spec	Max Spec	Listed On COA
Moisture	AACC Official Method 44-15.02 (Correlated)	2.0%	8.0%	Yes
Total Dietary Fiber (dry basis)	AOAC Official Method 991.43	85%	100%	Yes
Bulk Density	GMI-P139	18.7 lbs./cu. ft.	30.2 lbs./cu. ft.	Yes
Absorption (dry basis)	GMI-P782	270%	385%	Yes
Peroxidase	AACC Official Method 22-80	Negative	Negative	Yes
On US #100	GMI-P151	0%	1%	Yes
On US #200	GMI-P151	0%	5%	Yes
On US #325	GMI-P151	0%	30%	Yes
Odor / Flavor	GMI-P173	Conforms	Conforms	Yes
Visual Check	GMI-P173	Typical	Typical	Yes

Flavors: None added

Regulatory Compliance Information:

Raw Oat Requirements: Oats selected for this product shall meet the standards of U.S. grade #2 or better. The oats shall be cleaned using standard grain cleaning equipment to remove dockage, foreign material and stones. The cleaned oats shall be free from insect and rodent infestation.

Ingredient Declaration: 100% Oat Fiber

Allergens: This product does not contain egg or egg products, milk or milk products, peanuts or peanut products, tree nuts or tree nut products, seafood or sulfites. Oat products may contain measurable amounts of barley, rye, wheat, triticale, and soybeans from the grain handling process as allowed by the U.S. Grain Handling Standards and the Canadian Grain Commission. According to the latest Q & A Document released by FDA April 6, 2006 labeling of allergens from cross contact is not required. FALCPA's labeling requirements do not apply to major food allergens that are unintentionally added to a food as the result of cross-contact. In the context of food allergens, "cross-contact" occurs when a residue or other trace amount of an allergenic food is unintentionally incorporated into another food that is not intended to contain that allergenic food. Cross-contact may result from customary methods of growing and harvesting crops, as well as from the use of shared storage, transportation, or production equipment. Link to document:

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Allergens/ucm059116.htm>

Irradiated: No

Animal Source Components: No

GMO: No

SDS: Available upon request.

FDA Compliance: Complies with FDA Title 21 CFR 101.9(c)(6)(i) as dietary fiber.

Facility Information:

Manufacturer: Grain Millers, Inc.

Address: 605 Grain Millers Drive
St. Ansgar, IA 50472

Telephone: 1-800-232-6287 Sales

Fax: 1-952-829-8819 Sales

Third Party Audit: Yes

HACCP Program: Yes

Kosher Certified: Yes

Rabbinical Organization: Orthodox Union (OU), Pareve Status

Organic Certified: Yes

Certifying Organization: Oregon Tilth

FDA Registered: Yes

Certificate of Analysis provided upon request and may require additional costs to the customer.

May be available as conventional or organic product. Contact sales for more information.



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Shipping and Handling:

Shelf Life: 24 months from date of manufacture when stored in appropriate storage conditions. The ideal conditions are <75% RH and <75 °F. A best practice for grain is to store products in coolers during summer months if products are not going to be used within 30 days. When product is going to sit for longer than 30 days we recommend: rotation of stock, inspection of pallet, product, and surrounding areas, FIFO and a strong IPM program are critical to the integrity of the product.

Lot Coding: YYMMDDP - Y=year; M=month; D=day; P=production facility where A=St. Ansgar, IA USA; O=Eugene, OR USA; N=Yorkton, SK Canada.

Packaging:

Product packaging options include: 25, 40, or 50 lb. multiwall kraft paper bags, 1500 lb. to 2000 lb. super sacks (totes), or bulk transportation vehicles. Please consult the sales office for more information.

Nutritionals:

The analytical data in Nutritionals is provided solely as a guideline. Actual results may vary widely from stated values due to weather, soil conditions, crop year, and region of origin. Customers are encouraged to perform their own nutritional testing to meet nutritional labeling requirements.

Nutrient	Amount/100g	Nutrient	Amount/100g
Water (g)	5.17	Sugars, total (g)	0.685
Calories (kcal)	24	Added Sugars (g)	0.0
Calories from fat	4.31	Ash (g)	4.565
Total Fat (g)	0.48	Sodium (mg)	118
Protein (g)	2.15	Calcium (mg)	74.9
Saturated Lipid (g)	0.13	Potassium (mg)	522
Monounsat. Lipid (g)	0.19	Iron (mg)	2.54
Polyunsat. Lipid (g)	0.13	Phosphorus(mg)	58.6
trans-Fatty Acid (g)	0	Vitamin D (IU)	0.0
Cholesterol (mg)	0	Total Dietary Fiber (g)	85.264
Total Carbohydrates (g)	87.914	Insoluble Fiber (g)	84.982
Soluble Fiber (g)	0.282	Copper (mg)	0.118
Magnesium (mg)	71.4	Zinc (mg)	0.657
Manganese (mg)	3.27	Total Vitamin A (IU)	0
Vitamin C (mg)	0		

Data is generated from internal analysis; all results as is.

Calories were calculated using the Atwater method. Note: Carbohydrate portion of calories is calculated using 'available' carbohydrates of 2.65g/100g. Insoluble fiber is not 'available'.

Approved By:

Lindsey Mullenbach
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Quality Manager