



# Product Specification

**Spec #: 137**

**Oat Hydrocolloid BCS41**

**Review Date:**

May 2016

**Issue Date:**

July 2004

**Products Applicable:**

- Conventionally Grown Oat Hydrocolloid, OBF600
- Certified Organic Oat Hydrocolloid, OBF600

Note: Please specify your preference when ordering.

**UKD-ID Kosher Identification:**

OUV3-42BB97F

**Facility Information:**

|                    |                           |                          |  |
|--------------------|---------------------------|--------------------------|--|
| Manufacturer:      | Grain Millers, Inc        | Telephone:               | 1-800-443-8972   |
| Address:           | 315 Madison Street        | Fax:                     | 541-687-2155   |
|                    | Eugene, Oregon 97402-5304 |                          |  |
| Third Party Audit  | Yes                       |                          |  |
| HACCP Program:     | Yes                       |                          |  |
| Halal Certified:   | Yes                       | Certifying Agency:       | The Islamic Food And Nutritional Council Of America (IFANCA) |
| Kosher Certified:  | Yes                       | Rabbinical Organization: | Orthodox Union (OU), Pareve Status                           |
| Organic Certified: | Yes                       | Certifying Agency:       | Oregon Tilth   |
| FDA Registered:    | Yes                       |                          |  |

**Regulatory Compliance Information:**

1. Raw Material: Grain Millers oat products are manufactured from pre-selected, clean sound oats from the northern regions of North America and Scandinavia. The oats are carefully sized and dehulled with the objective of producing the highest number of whole oat groats. The groats are sized, toasted, and steamed to deactivate enzymes before further processing.
2. FDA Compliance: Our products are manufactured to comply with the US Federal Food, Drug and Cosmetic Act of 1938 and all acts and promulgated rules amending or supplementing this act.
3. Ingredients: Oat hydrocolloid (proprietary oat bran and oat fiber blend)
4. Allergens: Oat products may contain measurable amounts of barley, rye, wheat, and triticale 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 December 12, 2005 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. Reference available upon request.
5. Other Declarations: To the best of our knowledge, this product contains no sulfites, added flavors, components from an animal source, BHA, BHT, genetically altered plant material, or irradiated material.
6. MSDS: Available upon request.



**Product Characteristics:**

**A. Sensory**

Visual: Light to darker tan or brown

Flavor: Clean, with no off flavors      Aroma: Clean, with no off odors

**B. Physical / Chemical**

| Test                   | Method                  | Min Spec        | Max Spec        | Listed On COA |
|------------------------|-------------------------|-----------------|-----------------|---------------|
| Granulation, US #80    | GME B.3.6               | 0%              | 5%              | Yes           |
| Granulation, US #100   | GME B.3.6               | 0%              | 9%              | Yes           |
| Granulation, US #200   | GME B.3.6               | 0%              | 20%             | Yes           |
| Moisture               | GME B.5.3 / AACC 44-15A | 3.1%            | 12%             | Yes           |
| Enzyme                 | AACC 22-80              | 0               | 0               |               |
| Absorption             | AACC 56-20              | 280%, db        | 350%, db        | Yes           |
| Visual/Odor Evaluation | GME B.13.1              | Matches Control | Matches Control | Yes           |

**C. Microbiological**

|                     | Typical                    | Reference Method               | COA             |
|---------------------|----------------------------|--------------------------------|-----------------|
| Aerobic Plate Count | <50,000 CfU/g <sup>1</sup> | FDA-BAM <sup>2</sup> Chapter 3 | NA <sup>3</sup> |
| Coliform            | < 100 CfU/g                | FDA-BAM Chapter 4              | NA <sup>3</sup> |
| E. coli             | <10 CfU/g                  | FDA-BAM Chapter 4              | NA <sup>3</sup> |
| Salmonella          | Negative/25 g              | AOAC 989.14                    | NA <sup>3</sup> |
| Yeast               | <1,000 CfU/g               | FDA-BAM Chapter 18             | NA <sup>3</sup> |
| Mold                | <1,000 CfU/g               | FDA-BAM Chapter 18             | NA <sup>3</sup> |

<sup>1</sup> CfU = Colony forming units

<sup>2</sup> BAM = Bacteriological Analytical Manual On-line, January 2001

<sup>3</sup> COA information provided upon request may require additional costs to the customer.

**Packaging:**

Product is available in 50lb poly-lined valve bags and 1500 lb to 2000 lb polystyrene mesh sacks (totes).

**Shipping and Handling:**

Shipping & Storage: Store in a cool, dry place at temperature and humidity not to exceed averages of 75F (24 C) and 65% RH as measured over a 48 hour period

Shelf Life: 6 months from date of manufacture at above specified storage conditions

Lot Coding: YYMMDDP - Y=year; M=month; D=date; P=facility where 0=Eugene- Oregon USA; A= St. Ansgar- Iowa USA ; N=Yorkton-Saskatchewan Canada

Precautions for Use: Dust mask recommended



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## 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.

|                           |       |                      |        |
|---------------------------|-------|----------------------|--------|
| Calories (kcal)           | 172   | Calcium (mg)         | 63.63  |
| Fat total (g)             | 4.85  | Copper (mg)          | 0.04   |
| Protein (g)               | 12.3  | Iron (mg)            | 4.45   |
| Saturated lipid (g)       | 0.93  | Magnesium (mg)       | 179.8  |
| Monounsaturated lipid (g) | 1.65  | Manganese (mg)       | 1.09   |
| Polyunsaturated lipid (g) | 1.89  | Phosphorus (mg)      | 508.86 |
| Trans-fatty acid (g)      | 0     | Potassium (mg)       | 551.33 |
| Cholesterol (mg)          | 0     | Sodium (mg)          | 42     |
| Total Carbohydrates (g)   | 73.43 | Zinc (mg)            | 2.29   |
| Total Dietary Fiber (g)   | 38.69 | Total Vitamin A (IU) | 0      |
| Sugars (g)                | 1.19  | Vitamin C (mg)       | 0      |
| Added Sugar               | 0     | Vitamin D (mcg)      | 0      |

The nutritional data in this section calculated from the USDA Nutrient Database for Standard Reference Release 22, ESHA Genesis R&D, and internal analysis.

Due to weather, soil conditions, crop year, region of origin, and changes in processing technology, Grain Millers reserves the right to revise the SPECIFICATIONS and NUTRITIONALS for this product at any time. Customers will be notified in writing of any changes.