



Product Specification

Spec #: 850

Oat Fiber BCS30 SS 01

Review Date:

October 2017

Issue Date:

June 2014

Products Applicable:

- Conventionally Grown Oat Fiber BCS30 SS 01
- Certified Organic Oat Fiber BCS30 SS 01

Note: Please specify your preference when ordering.

UKD-ID Kosher Identification:

OUV3-D915F58

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 fiber is manufactured from pre-selected, clean sound oats from the northern regions of North America and Scandinavia.
2. FDA Compliance:
 1. Complies with FDA Title 21 CFR 101.9(c)(1)(i)(6)(i) as intact and intrinsic dietary fiber.
 2. 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: Natural Oat Fiber
4. Allergens: Oat products may contain adventitious 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



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Product Characteristics:

A. Sensory

Visual: Light cream to tan

Flavor: Clean, bland and light: with no off flavors Aroma: Clean flat smell, with no off odors

B. Physical / Chemical

Test	Method	Min Spec	Max Spec	Listed On COA
Granulation, US #100	GME B.3.6	0%	5%	Yes
Granulation, US #200	GME B.3.6	0%	40%	Yes
Moisture	GME B.5.3 / AACC 44-15A	3.1%	8%	Yes
Enzyme	AACC 22-80	0	0	
Ash (ai)	GME C.13 / AACC 08-01	3.5%, ai	8%, ai	Yes
Absorption	AACC 56-20	280%, db	350%, db	Yes
Total Dietary Fiber	AOAC 991.43	0%, ai	100%, ai	Yes
Total Dietary Fiber (db)	AOAC 991.43 *	90%, db	100%, db	Yes
Visual/Odor Evaluation	GME B.13.1	Matches Control	Matches Control	Yes

C. Microbiological

	Typical ³	Reference Method	COA
Aerobic Plate Count	< 20,000 Cfug ¹	FDA-BAM ² Chapter 3	NA
Coliform	< 200 Cfug	FDA-BAM Chapter 4	NA
E. coli	< 10 Cfug	FDA-BAM Chapter 4	NA
Salmonella	Negative/25 g	AOAC 989.14	NA
Yeast	< 200 Cfug	FDA-BAM Chapter 18	NA
Mold	< 500 Cfug	FDA-BAM Chapter 18	NA

¹ Cfug = Colony forming units

² BAM = Bacteriological Analytical Manual On-line, January 2001

³ Typical results are not guaranteed but merely indicative of standards that can generally be achieved should customer purchase a product that requires microbiological testing.

Packaging:

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

Shipping and Handling:

A. 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. 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: movement of stock, inspection of pallets, product and surrounding areas, FIFO and a strong IPM program are all critical to the integrity of the product.

B. Shelf Life: 24 Months

C. 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

D. Special precautions for use: NONE.



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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.

Nutrients	Units	Value / 100 g	Nutrients	Units	Value / 100 g
Calories	Calories	20	Vitamin D	mcg	0
Calories from fat	Calories	6.30	Total Sugars	g	0
Total Fat	g	0.70	Protein	g	1
Saturated Fat	g	0	Vitamin A	IU	0
Polyunsaturated Fat	g	0	Vitamin C	mg	0
Monounsaturated Fat	g	0	Calcium	mg	47.80
Trans Fat	g	0	Iron	mg	2.60
Cholesterol	mg	0	Magnesium	mg	56.80
Water	g	4	Manganese	mg	0
Total Carbohydrates	g	88.12	Phosphorus	mg	0
Total Dietary Fiber	g	85	Potassium	mg	261
Soluble Dietary Fiber	g	0.20	Sodium	mg	0
Insoluble Dietary Fiber	g	84.8	Zinc	mg	0
Ash	g	4.565	Copper	mg	0
Added Sugar	g	0			

Data in this section is taken from the USDA Nutrient Database for Standard Reference Release 20 and ESHA Genesis R&D unless otherwise specified. For further information see the USDA website for nutritional data at www.nal.usda.gov/fnic.

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.