

Product Specification

Grain Millers - Yorkton

1 Grain Millers Drive Box 5040 Yorkton, SK S3N 3Z4 Phone: (306) 783-2931 Fax: (306) 786-6733

Spec #: 608

Organic & Conventional Whole Oat Flour - Certified Gluten - Free

Product Characteristics:

Test	Method	Min Spec	Max Spec	Listed On COA
Gluten	R5-ELISA	<10 ppm	10.00 ppm	Yes
Moisture: Oven	AACC Official Method 44-15A	7.00%	12.00%	Yes
Bulk Density	GMCC LSOP035	25.0 lbs/cu. ft.	27.0 lbs/cu. ft.	Yes
Granulation: Flour US#20 - 3 Mins	GMCC LSOP037	0.0%	5.0%	Yes
Granulation: Flour US #35 - 3 Mins	GMCC LSOP037	0.0%	10.0%	Yes
Granulation: Flour On Pan - 3 Mins	GMCC LSOP037	90.0%	100.0%	Yes
Peroxidase	AACC Official Method 22-80	Negative	Negative	Yes
Taste & Texture	GMCC LSOP056	Typical, no off flavor	Typical, no off flavor	Yes
Aroma	Aroma	Clean with no off odors	Clean with no off odors	Yes
Color	GMCC LSOP065	Creamy yellow- white to light brown	Creamy yellow- white to light brown	Yes

Regulatory Compliance Information:

Raw Oat Requirements:	Grain Millers Canada Corp. oat products are manufactured from pre-selected, sound oats grown in the Western Canadian Prairie provinces. Organic Oat products are made in Canada from Domestic Ingredients. 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.
Finished Product Requirements:	The oats will be dehulled and kilned. The finished groats may be processed further through the following applications depending on the product: cut, classified, sized, steamed, rolled, and/or ground. The finished product shall comply with all regulations of the Canadian Food and Drugs Act and Regulations.
Ingredient Declaration:	Whole Grain Oats
Gluten Free:	Grain Millers Canada Corp (GMCC) is an exclusive oat milling production facility, that is certified gluten-free by Gluten-Free Certification Program (certified-GFCP Site Code 1328150). It houses state of the art equipment and design flows for milling oats products. GMCC recognizes the importance of maintaining consistent and reliable gluten free products. Our Gluten Free products are tested as defined by our Gluten Free Program, using an R5 ELISA method to verify the limit of gluten. For the health of our consumers we have validated our systems to ensure safe, wholesome gluten free products that consumers can rely on.
Irradiated:	No
Animal Source Components:	No
GMO:	No
Flavours	None Added
Additives	None
SDS:	The products manufactured and supplied by Grain Millers Canada Corp. are under the jurisdiction of the CFIA and are deemed to be food products under the Canadian Food and Drugs Act and Regulations. As a result they are exempt from the Controlled Product Regulations of the Hazardous Products Act, and no Material Safety Data Sheets are required.

Facility Information:

Manufacturer:	Grain Millers Canada Corp.				
Address:	#1 Grain Millers Drive Box 5040				
	Yorkton SK S3N 3Z4				
Country of Origin	Canada				
Telephone:	1-306-783-2931				
Fax:	1-306-786-6733				
FDA Registered:	Yes	HACCP Program:	Yes		
BRC Certified:	Yes	Gluten-Free Certified by GFCP Site Code 1328150	Yes		
Organic Certified:	Yes	Certifying Organization:	Ecocert Canada		
Kosher Certified:	Yes	Rabbinical Organization:	Organized Kashrus Laboratories		
Halal Certified:	Yes	Certifying Organization:	Halal Montreal Certification Authority (HMCA)		
Certificate of Analysis provided upon request and may require additional costs to the customer. Available as conventional or organic.					

1 Grain Millers Drive Box 5040 * Yorkton, SK S3N 3Z4 Revised: February 07, 2020 Revision 4 Reviewed: February 06, 2023

www.GrainMillers.com

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GRAIN MILLERS

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Shipping - Handling - Storage:

Shelf Life: One year if stored in a cool, dry area. 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: 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.

Storage Oat products readily absorb foreign odours, therefore it is recommended that oat products remain segregated from heavily odoured or perfumed products and chemicals. Storage of milled oat products, like other grains, requires proactive pest management to prevent infestation. Lot Coding: YYMMDDP - Y=year; M=month; D=date; P=production facility where A=St. Ansgar, IA USA; O=Eugene, OR USA; N=Yorkton, SK Canada.

Packaging:

- 25 lb and 50 lb kraft multiwall bags

- 20kg Polywoven bags

- Polywoven supersacks

- Consumer Packs

Nutritionals:

The analytical data in Nutritionals is provided solely as a guideline. Actual results may vary from stated values due to weather, soil conditions, crop year, and region of origin. Nutrient Amount/100g Nutrient Amount/100g

Nutrient	Amount/100g	Nutrient	Amount
Water (g)	10.84	Sugars, total (g)	0.99
Calories (kcal)	379	Added sugars (g)	0.0
Total Fat (g)	6.52	Total Dietary Fiber (g)	10.1
Protein (g)	13.15	Ash (g)	1.77
Saturated Lipid (g)	1.11	Sodium (mg)	6.0
Monounsat. Lipid (g)	1.98	Calcium (mg)	52.0
Polyunsat. Lipid (g)	2.3	Potassium (mg)	362.0
Trans-Fatty Acid (g	0.0	Iron (mg)	4.25
Cholesterol (mg)	0.0	Phosphorus(mg)	410.0
Total Carbohydrates (g)	67.72	Total Vitamin A (IU)	0
		Vitamin C (mg)	0.0
		Vitamin D (IU)	0

USDA National Nutrient Database for Standard Reference Release April, 2019 NDB No. 08120

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