



Product Specification

Spec #: 608

Organic & Conventional Whole Oat Flour - Certified Gluten -Free

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
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
Monounsatur. Lipid (g)	1.98	Calcium (mg)	52.0
Polyunsatur. 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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