

OAT MILL FINLAND

PRODUCTS

Oat
Mill
Finland

OUR OAT PRODUCT SELECTION

Our products are made exclusively from 100% oats. We are milling only oats, ensuring that there are minimal traces of other grains.

We do not use any additives during our production process.

We offer a variety of packaging options that are suitable for different logistical needs.

All of our products are also available in organic.

CONVENTIONAL OATS

Oat groats	1999111650
Steel-cut oats	1999111660
Steel-cut oat flakes 285	1999111640
Steel-cut oat flakes 340	1999111629
Steel-cut oat flakes 350	1999111630
Steel-cut oat flakes 380	1999111631
Steel-cut oat flakes 450	1999111635
Jumbo oat flakes 325	1999111610
Jumbo oat flakes 350	1999111612
Jumbo oat flakes 390	1999111611
Rolled oats 440	1999111620

ORGANIC OATS

Oat groats	
Steel-cut oats	
Steel-cut oat flakes 285	3999111740
Steel-cut oat flakes 340	3999111729
Steel-cut oat flakes 380	3999111738
Jumbo oat flakes 390	
Rolled oats 440	3999111720

ADDITIONAL INFORMATION TO OUR OAT PRODUCTS

OUR CERTIFICATIONS



HALAL
Certified



KOSHER
Certified



ORGANIC
Certified



Food Safety System
Certification 22000

Oat Mill Finland's oat products comply with EU Food legislation.

GMO	Products do not contain genetically altered plant material
VEGAN	Suitable for Vegan diet
BSE Statement	These products do not contain components of animal origin
Irradiation	These products have not been irradiated
Processing Additives	No processing additives used
Glyphosate	No glyphosates used

Allergens according to the EU legislation 1169/2011:

As an ingredient: Oats

The ingredient may contain: Cereals containing gluten namely wheat, rye, barley, spelt, kamut or they hybridized strain or products thereof.

Not as ingredient nor in the same line nor production site:
Crustaceans, eggs, fish, peanuts, soybeans, milk (inc. lactose), nuts*, celery, mustard, sesame seeds, sulphur dioxide and sulphites, lupin, molluses

*Namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*)

OAT GROATS

DEHULLED AND HEAT-TREATED OAT GRAINS

Bread



Soups



Healthy side dishes

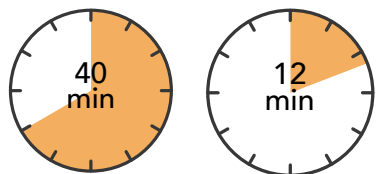


Oat drink production

Oat groats are made of high quality oats, which have been cleaned, sorted, de-hulled and kilned. Kilning is made for reaching perfect toasty flavor and to create a product with longer shelf-life.

OAT GROATS

PRODUCT NUMBER
1999111650



Oat groats are highly versatile. As a porridge, oat groats require a longer cooking time than oat flakes, but they offer a more hearty and flavorful texture. Soaking oat groats in water overnight can reduce the porridge cooking time from 40 minutes to just 15 minutes.

Cooked oat groats can be used as a side dish similar to rice, couscous, quinoa, and bulgur, cooking time is 12 minutes.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	De-hulled oats of light tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

OAT GROATS

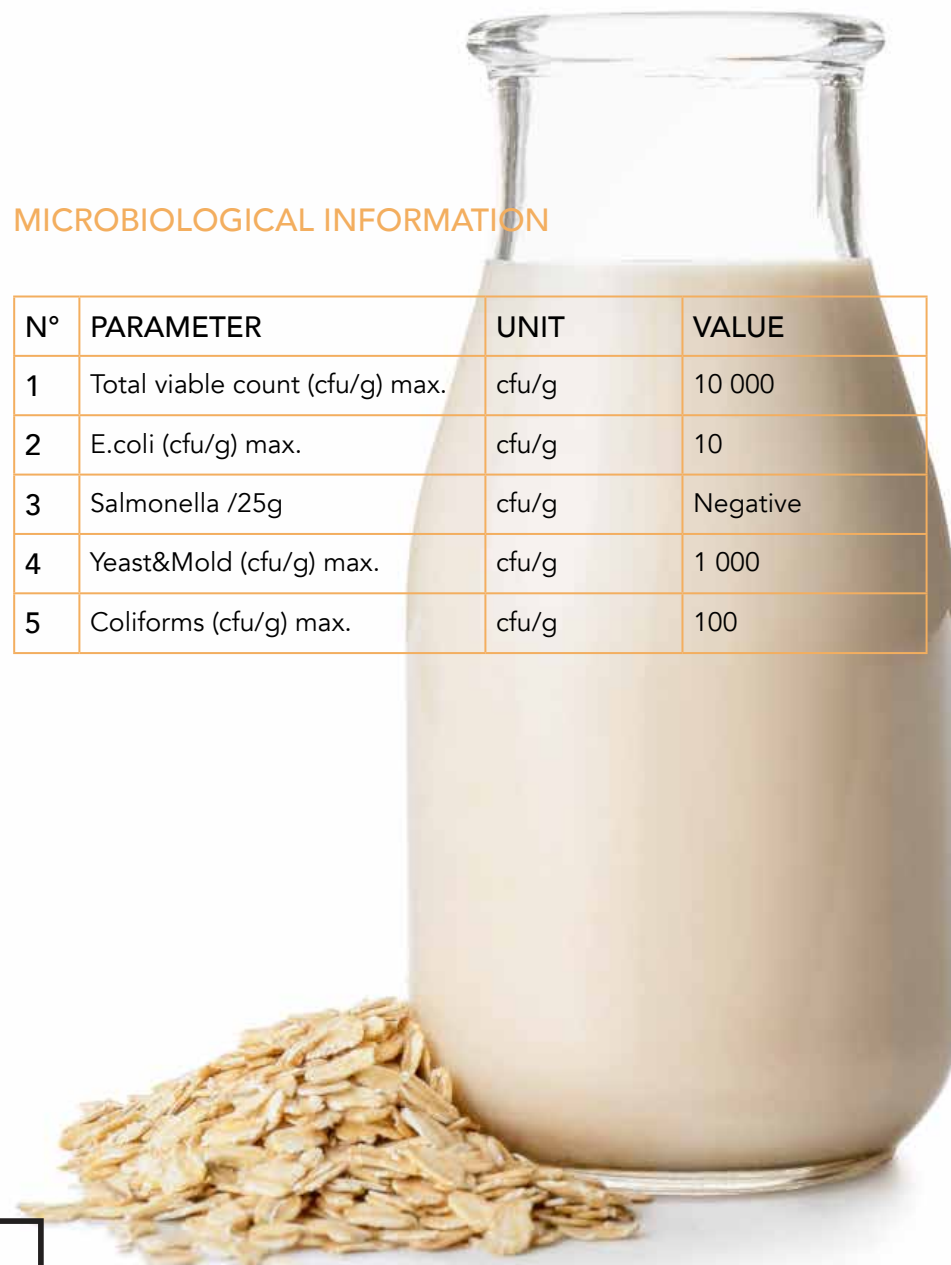
PRODUCT NUMBER
1999111650

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 12	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	650-780	Scale
12	Peroxidase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



Oat
Mill
Finland

STEEL-CUT OATS

DEHULLED AND HEAT-TREATED OAT GROATS CUT INTO SMALLER PIECES

Baking



Porridge



Healthy side dishes



Steel-cut oats are made of high quality heat treated oat groats, which have been cleaned, sorted, de-hulled, kilned and steel-cut. Steel-cut oats are perfect for flaking.

STEEL-CUT OATS

PRODUCT NUMBER
1999111660



Steel-cut oats, also known as pinhead oats, have a nuttier taste and a chewier and coarser texture compared to other types of oats.

Cooking steel-cut oat porridge takes longer than oat flakes or rolled oats. The cooking time varies according to the purpose of use. However, steel-cut oats can also be used uncooked in overnight oats, blended into smoothies, and used in baking.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Dehulled, steel cut oats of light tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

STEEL-CUT OATS

PRODUCT NUMBER
1999111660

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 12	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l		Scale
12	Peroxidase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



STEEL-CUT OAT FLAKES

MADE OF DEHULLED AND HEAT-TREATED OAT GRAINS

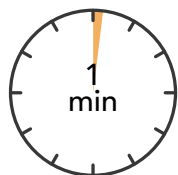


Steel-cut oat flakes are made of high quality oats, which have been cleaned, sorted, de-hulled and steel-cut. For perfect taste and long shelf life, oats are double heat treated. Steel-cut oat flakes are available in various flake sizes.

STEEL-CUT OAT FLAKES 285

PRODUCT NUMBER

1999111640



Steel-cut oat flakes 285 have been very thinly flaked. They are so-called instant oat flakes, requiring the least amount of liquid and have the fastest cooking time.

Instant oats can be added to smoothies and baked goods or used as a substitute for breadcrumbs in dishes that require a binder or thickener.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

STEEL-CUT OAT FLAKES 285

PRODUCT NUMBER

1999111640

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 12	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	285 +/-15	Scale
12	Peroxidase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



STEEL-CUT OAT FLAKES 340

PRODUCT NUMBER

1999111629



The fine and small steel-cut oat flakes 340 can be used cooked and uncooked. Cooking time is 3 minutes.

All steel-cut oat flakes are suitable for baking.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

STEEL-CUT OAT FLAKES 340

PRODUCT NUMBER

1999111629

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 12	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	340 +/-15	Scale
12	Peroxidase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



STEEL-CUT OAT FLAKES 350

PRODUCT NUMBER

1999111630



The fine and small steel-cut oat flakes 350 can be used cooked and uncooked. Cooking time is 5 minutes.

All steel-cut oat flakes are suitable for baking.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

STEEL-CUT OAT FLAKES 350

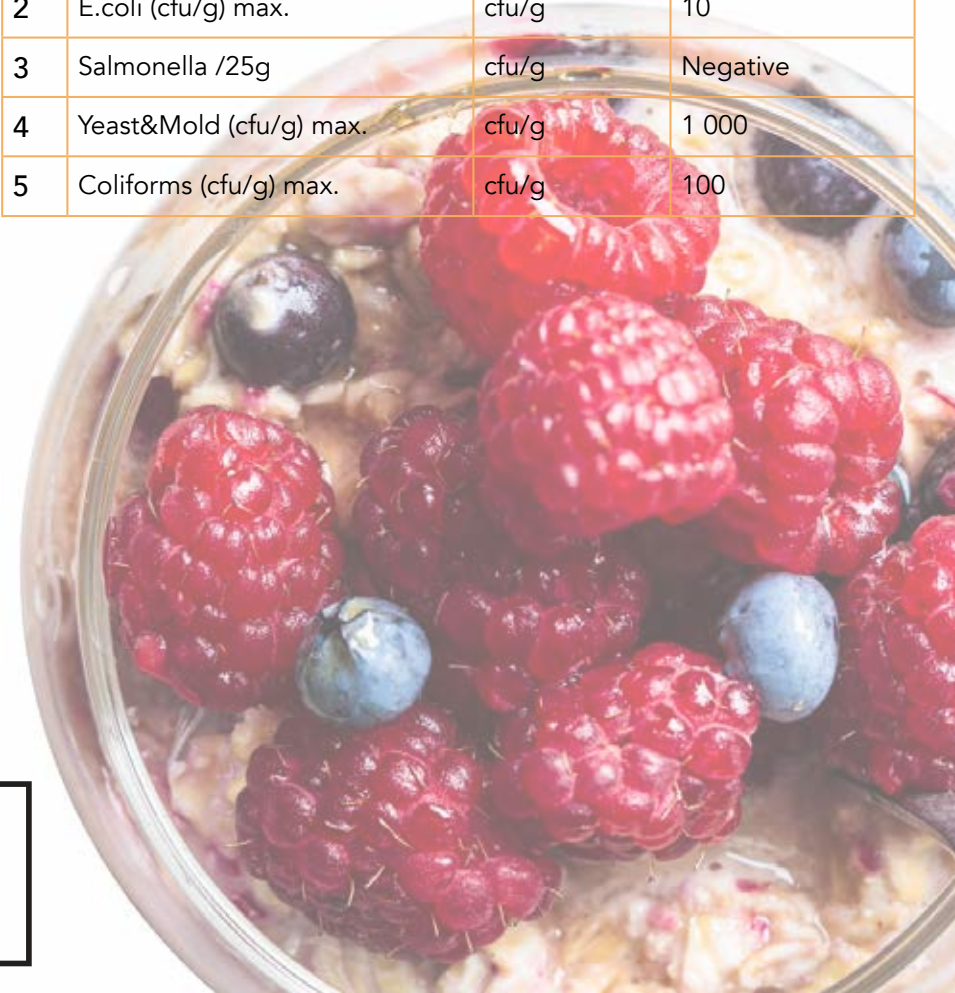
PRODUCT NUMBER
1999111630

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 12	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	350 +/-15	Scale
12	Peroxidase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



STEEL-CUT OAT FLAKES 380

PRODUCT NUMBER

1999111631



The fine and small steel-cut oat flakes 380 can be used cooked and uncooked. Cooking time is 6 minutes.

All steel-cut oat flakes are suitable for baking.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

STEEL-CUT OAT FLAKES 380

PRODUCT NUMBER

1999111631

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 12	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	380 +/-15	Scale
12	Peroxidase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



STEEL-CUT OAT FLAKES 450

PRODUCT NUMBER

1999111635



These larger steel-cut oats have a cooking time of 8 minutes and are especially suitable for use in various bakery products.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

STEEL-CUT OAT FLAKES 450

PRODUCT NUMBER
1999111635

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 12	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	450 +/-15	Scale
12	Peroxidase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



JUMBO OAT FLAKES

DEHULLED AND HEAT-TREATED HIGH QUALITY OATS



Jumbo oat flakes are made of high quality oats, which have been cleaned, sorted, de-hulled and kilned. For perfect result, oats are heat-treated prior flaking. Jumbo Oat Flakes are available in various flake sizes.

JUMBO OAT FLAKES 325

PRODUCT NUMBER

1999111610



Jumbo oat flakes are perfect for making a delicious and textured porridge.

Jumbo oat flakes 325 need 15 minutes cooking time.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

JUMBO OAT FLAKES 325

PRODUCT NUMBER
1999111610

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 12	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	325 +/- 15	Scale
12	Peroxidase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



JUMBO OAT FLAKES 350

PRODUCT NUMBER

1999111612



Jumbo oat flakes are perfect for making a delicious and textured porridge or for adding muesli.

Jumbo oat flakes 350 need 15-20 minutes cooking time.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

JUMBO OAT FLAKES 350

PRODUCT NUMBER
1999111612

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 12	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	350 +/- 15	Scale
12	Peroxidase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



JUMBO OAT FLAKES 390

PRODUCT NUMBER
1999111611



These thicker jumbo oat flakes are perfect for making a delicious and textured porridge or for adding muesli, granola and cereal bars.

Jumbo oat flakes 390 need 20-25 minutes cooking time.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

JUMBO OAT FLAKES 390

PRODUCT NUMBER
1999111611

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 12	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	390 +/- 15	Scale
12	Peroxidase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



ROLLED OATS

DEHULLED, FLATTENED AND HEAT-TREATED HIGH QUALITY OATS



Rolled oats are made of high quality oats groats, which have been cleaned, sorted, de-hulled, rolled flat under heavy rollers and then lightly toasted in kiln. Rolled oats are available in various flake sizes.

ROLLED OATS 440

PRODUCT NUMBER

1999111620



Old-fashioned oats, also known as rolled oats, retain their shape after cooking, making them perfect for traditional porridge. They are also suitable for baking cookies, muffins, granolabars and other baked goods.

Cooking time for rolled oats 440 is 10-20 minutes.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Rolled oats of creamy-white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

ROLLED OATS 440

PRODUCT NUMBER
1999111620

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 12	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	440 +/- 15	Scale
12	Peroxidase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



ORGANIC OAT GROATS

DEHULLED AND HEAT-TREATED ORGANIC OAT GRAINS

Bread



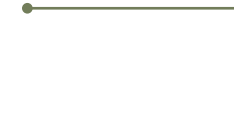
Healty side dishes



Soups

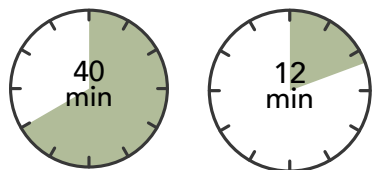


Oat drink production



Organic oat Groats are made of high quality cleaned, sorted, de-hulled and kilned organic oats. Kilning is made for reaching perfect toasty flavor and to create a product with longer shelf-life.

ORGANIC OAT GROATS



Organic oat groats are highly versatile. As a porridge, they require a longer cooking time than oat flakes, but they offer a more hearty and flavorful texture. Soaking groats in water overnight can reduce the porridge cooking time from 40 minutes to just 15 minutes.

Cooked organic oat groats can be used as a side dish similar to rice, couscous, quinoa, and bulgur, cooking time is 12 minutes.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Organic Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	De-hulled oats of light tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

ORGANIC OAT GROATS

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 14	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	650-780	Scale
12	Tyrosinase activity	-	Negative	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



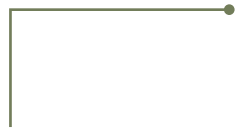
ORGANIC STEEL-CUT OATS

DEHULLED AND HEAT-TREATED OAT GROATS CUT INTO SMALLER PIECES

Baking



Porridge



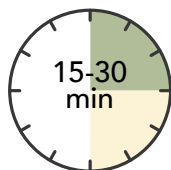
Healthy side dishes



Organic steel-cut oats are made of high quality heat treated oat groats, which have been cleaned, sorted, de-hulled, kilned and steel-cut.

Steel-cut oats are perfect for flaking.

ORGANIC STEEL-CUT OATS



Organic steel-cut oats, also known as pinhead oats, have a nuttier taste and a chewier and coarser texture compared to other types of oats.

Cooking steel-cut oat porridge takes longer than oat flake or rolled oat porridge. The cooking time varies according to the purpose of use. However, steel-cut oats can also be used uncooked in overnight oats, blended into smoothies, and used in baking.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Dehulled, steel cut oats of light tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

ORGANIC STEEL-CUT OATS

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 14	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l		Scale
12	Tyrosinase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



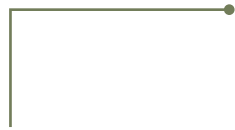
ORGANIC STEEL-CUT OATS FLAKES

MADE OF DEHULLED AND HEAT-TREATED OAT GRAINS

Baking



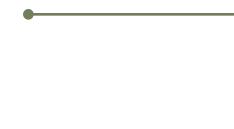
Porridge



Cooking



Smoothies



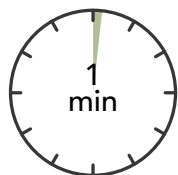
Organic steel-cut oat flakes are made of high quality oats, which have been cleaned, sorted, de-hulled and steel-cut. For perfect taste and long shelf life, oats are double heat treated.

Steel-cut oat flakes are available in various flake sizes.

ORGANIC STEEL-CUT OAT FLAKES 285

PRODUCT NUMBER

3999111740



Organic steel-cut oat flakes 285 have been very thinly flaked. They are so-called instant oat flakes, requiring the least amount of liquid and have the fastest cooking time.

Instant oats can be added to smoothies and baked goods or used as a substitute for breadcrumbs in dishes that require a binder or thickener.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

ORGANIC STEEL-CUT OAT FLAKES 285

PRODUCT NUMBER

3999111740

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 14	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	285 +/-15	Scale
12	Tyrosinase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



ORGANIC STEEL-CUT OAT FLAKES 340

PRODUCT NUMBER

3999111729



The fine and small organic steel-cut oat flakes 340 can be used cooked and uncooked. Cooking time is 3 minutes.

All steel-cut oat flakes are suitable for baking.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

ORGANIC STEEL-CUT OAT FLAKES 340

PRODUCT NUMBER

3999111729

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 14	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	340 +/-15	Scale
12	Tyrosinase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



ORGANIC STEEL-CUT OAT FLAKES 380

PRODUCT NUMBER

3999111738



The fine and small organic steel-cut oat flakes 380 can be used cooked and uncooked. Cooking time is 6 minutes.

All steel-cut oat flakes are suitable for baking.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

ORGANIC STEEL-CUT OAT FLAKES 380

PRODUCT NUMBER

3999111738

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 14	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	380 +/-15	Scale
12	Tyrosinase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



ORGANIC ROLLED OATS

DEHULLED, FLATTENED AND HEAT-TREATED HIGH QUALITY OATS



Rolled oats are made of high quality oats groats, which have been cleaned, sorted, de-hulled, rolled flat under heavy rollers and then lightly toasted in kiln. Rolled oats are available in various flake sizes.

ORGANIC ROLLED OATS 440

PRODUCT NUMBER

3999111720



Organic old-fashioned oats, also known as rolled oats, retain their shape after cooking, making them perfect for traditional porridge. They are also suitable for baking cookies, muffins, granolabars and other baked goods.

Cooking time for rolled oats 440 is 10-20 minutes.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Organic Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Rolled oats of creamy-white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

ORGANIC ROLLED OATS 440

PRODUCT NUMBER

3999111720

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 14	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	440 +/- 15	Scale
12	Tyrosinase activity	-	Negative	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



ORGANIC JUMBO OAT FLAKES

DEHULLED AND HEAT-TREATED HIGH QUALITY OATS



Organic jumbo oat flakes are made of high quality oats, which have been cleaned, sorted, de-hulled and kilned. For perfect result, oats are heat-treated prior flaking. Jumbo Oat Flakes are available in various flake sizes.

ORGANIC JUMBO OAT FLAKES 390



These thicker organic jumbo oat flakes are perfect for making a delicious and textured porridge or for adding muesli, granola and cereal bars.

Organic jumbo oat flakes 390 need 20-25 minutes cooking time.

STORAGE, SHELF LIFE AND PACKAGE

SELF LIFE	15 months
STORAGE	Storage in cool, dry and pest free conditions. Protected from strong odours. Temperature max. 25°C and moisture max.70%
PACKAGE	Various sizes in big bags and in bulk

NUTRITIONAL INFORMATION*

Ingredients: 100% Oats

N°	PARAMETER	UNIT	VALUE
1	Protein	g/100g	13,5
2	Fat	g/100g	7,0
3	Carbohydrate	g/100g	56,0
4	Total Dietary Fiber	g/100g	11,0
5	Energy	kJ/ Kcal/ 100g	1599/ 382

**Nutritional data is provided only as a guideline. Actual values may differ significantly from these values due to weather, soil conditions, variety of oats and region of origin.*

SENSORY CHARACTERISTICS

APPEARANCE	Oat flakes of creamy–white tan colour.
TASTE	Typical of oat. Free from rancidity, bitter, musty or other undesirable flavors. Free of added flavors.
ODOR	Typical of oat. Free from rancidity and added flavours.

ORGANIC JUMBO OAT FLAKES 390

PHYSICAL & CHEMICAL CHARACTERISTICS

N°	PARAMETER	UNIT	VALUE	TESTING METHOD
1	Moisture	%	max. 14	Oven moisture, 1h. 130°C
2	Ash content	%	max. 2,5	
3	Foreign material (glass, stone, wood, etc.)	-	Not allowed	Visual inspection
4	Mineral (sand)	-	Not allowed	Visual inspection
5	Weed seeds	Pieces	max. 3 per 100g	Visual inspection
6	Hulls	Pieces	max. 3 per 100g	Visual inspection
7	Slivers	Pieces	max. 2 per 100g	Visual inspection
8	Unhulled oats	Pieces	max. 3 per 100g	Visual inspection
9	Foreign Grains (Wheat, Rye, Barley, etc.)	Pieces	max. 10 per 100g	Visual inspection
10	Living or dead insects or pieces of insects	-	Not allowed	Visual inspection
11	Bulk density	g/l	390 +/- 15	Scale
12	Tyrosinase activity	-	Deactivated	Test

MICROBIOLOGICAL INFORMATION

N°	PARAMETER	UNIT	VALUE
1	Total viable count (cfu/g) max.	cfu/g	10 000
2	E.coli (cfu/g) max.	cfu/g	10
3	Salmonella /25g	cfu/g	Negative
4	Yeast&Mold (cfu/g) max.	cfu/g	1 000
5	Coliforms (cfu/g) max.	cfu/g	100



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