
 <b>BUFFALO CREEK MILLS</b>	<b>Finished Product: Oat Flakes #5 Specification</b>	 <b>BUFFALO CREEK MILLS</b>
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**Ingredient Statement:**

100% Rolled Oats

**Product Description:**

#5 Rolled Oats are obtained by processing raw oats, cleaned de-hulled and then heat treated to produce an enzyme stabilized oat groats. The groats are cleaned, cut, classified by sizes and transported to the wetting conditioner, then steamed and rolled into #5 rolled oat flakes, after that cooled in accordance with good manufacturing practices. The products will be free of rancid, bitter, musty or other undesirable flavours and odours and free from all objectionable foreign material and substances. No additives or preservatives shall be added. Product shall conform in all respects to the Canadian and U.S. Food And Drug Act as amended and applicable regulations there under.

**Typical Chemical, Physical and Organoleptic Properties:**

a. Organoleptic Properties

- Flavour: It shall have a normal oat flavour, free from rancid, bitter, musty or other undesirable flavours
- Aroma: It shall have a normal oat aroma, free from rancid, stale, sour or other undesirable odors
- Color: It shall be creamy white to tan



b. Physical

Property	Standard		Units	Method
Granulation: US #4	10 min	-	%	PRO-QAS-7.19
Granulation: US #7	-	90 max	%	PRO-QAS-7.19
Granulation: US #10	-	10 max	%	PRO-QAS-7.19
Receiving	-	5 max	%	PRO-QAS-7.19
Flakes Thickness	0.028 – 0.032		Inches	PRO-QAS-7.23
Hulls/Slivers	5 max		# / 100 grams	PRO-QAS-7.18
Gelatins	10 max		# / 100 grams	PRO-QAS-7.18
Black Specks	1 max		# / 100 grams	PRO-QAS-7.18
Barley Flakes	15 max		# / 100 grams	PRO-QAS-7.18
Wheat Flakes	20 max		# / 100 grams	PRO-QAS-7.18
Bulk Density	360 min	472 max	Gr / lit	PRO-QAS-7.22

c. Chemical

Property	Standard	Units	Method
Enzyme Activity	Negative	UA	PRO-QAS-7.27
Moisture	12.0 Max	%	PRO-QAS-7.19
Free Fatty Acid	0.5 Max	%	AOAC 963.22



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d. Microbiological

Test	Specification	Method
Aerobic Colony Count	5 x 10 CFU/g	MFHPB-18
Yeast and Mold	1 x 10 CFU/g	MFHPB-22
Coliforms	1 x 10 CFU/g	MFHPB-19
E. coli	1 x 10 CFU/g	MFHPB-19
Salmonella spp	Negative	MFLP-29
S. aureus	1 x 10 CFU/g	MFHPB-21

e. Nutritional

Property	Standard		Units	Method
Water Absorption	55 min	70 max	%	100 ml water/25 grams sample, water 22 – 24 C
Total Protein (dry basis)	10 min	-	%	AOAC 920.87
Fat (as is)	5 min	10 max	%	AOAC 922.06
Total Dietary Fibre (dry)	N/A	9 max	%	AOAC 991.43
Beta-glucan (dry basis)	N/A	4 max	%	UV Spec or AOAC

**Packaging:**

The #5 Rolled Oats are sold in various sizes of (bulk) bags and totes; special needs can be accommodated. Bags shall be free from odours, rusty, musty, leaks, etc.

**Shelf Life/Storage:**

- Shelf life of 12 months from the date of production under recommended storage conditions
- Store at ambient temperature (21 C and RH <70%)
- Store away from strong odours, such as perfumed products, soaps, detergents, cleaning solutions, or any other such chemicals

**Allergen and Gluten Advise:**

- This product contains no milk or milk products, egg or egg products, peanuts or peanut products, tree nuts or tree nut products (almond, brazil nut, cashew, chestnut, hazelnut, macadamia nut, pecan, pine nuts, pistachio, walnut or seafood)
- Oats are grown and harvested in areas common to other agricultural commodities and may contain trace amounts of wheat or wheat gluten, soybeans or soybean protein and other grains
- Oats contains Avenin that is considered source of gluten; therefore this product is not free gluten



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<b>Moisture:</b>	Maximum 13%
<b>Density:</b>	Minimum 170 g/0.5 litre
<b>Nutrition:</b>	Protein: 6 g Fibre: 20% Fat: 5%
<b>Vomitoxin:</b>	Maximum 0.5 ppm
<b>Aflatoxin:</b>	Maximum 10 ppb
<b>Foreign Material:</b>	Free from evidence of insects and physical hazards
<b>Certification:</b>	NSF Supplier Assurance – Food Manufacturing; Kosher

