

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	OAT010B
	OATS ROLLED (BLUE) 25KG	Issue No:	6
		Change Notice No:	5
		Date Issued:	09/09/2024

Product Identification	
Product Name	Oats Rolled (BLUE) 25kg
Country of Origin	Product of Australia.
Description	Rolled Oats are traditionally dehulled oat groats that have been steamed to denature the enzymes and rolled into flat flakes under heavy rollers
Intended Use	Food may be used as an ingredient, or may be retail-ready finished product
Ingredient List	Wholegrain Oats (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Oats Rolled (BLUE) 25kg contains gluten, and/or derivatives thereof.
Allergen cross-contact statement	Product contains Gluten and may contain Wheat.
GMO statement	Oats Rolled (BLUE) 25kg is a non GM product.
Halal accreditation	Oats Rolled (BLUE) 25kg is Halal suitable (validation means: Certified).
Kosher accreditation	Oats Rolled (BLUE) 25kg is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Oats Rolled (BLUE) 25kg is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		1.44	%
Moisture		9.8	%
Energy		1638	kJ
Protein		11.3	g
Fat	Total	9.8	g
	Saturated	1.63	g
Carbohydrate	Total	57.3	g
	Sugars	1.07	g
Dietary Fibre		10.8	g
Sodium		3	mg

Data from laboratory analysis (date of analysis: 25/2/2022). Other data from theoretical source (Information is obtained from the supplier. Average nutritonal values may subject to the seasonal variations.).

Organoleptic Specification(s)

Test / Parameter	Specification
Colour	Cream to white coloured
Flavour & odour	Characteristic of clean toasted oats, free from any objectionable flavours or odours
Appearance	Typical oats, free flowing flakes

Physical Specification(s)	
Test / Parameter	Specification
Bulk Density	39.5 - 42.0 kg/hl
Sieve Analysis	≥ 80% on 3.35mm
Flake Thickness	0.90 - 1.05 mm
Husks	≤ 3 count
Silvers	≤ 2 count

Microbiological Specification(s)	
Test / Parameter	Specification
Total Plate Count	< 500 cfu/g
Yeast	< 100 cfu/g
Mould	< 100 cfu/g
Coliforms	< 10 cfu/g
E. Coli	< 10 cfu/g
Salmonella	Not Detected /25 g
Bacillus Cereus	< 100 cfu/g

Chemical Specification(s)	
Test / Parameter	Specification
Moisture	≤ 12.50 %
Enzyme Activity	Negative

Packaging description:	Product shall be packed in blue multilayer poly bag heat sealed. No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch Number, Production Date, Best Before Date
Delivery temperature:	Delivery temperature is < 20°C.
Pack size:	25kg
Storage and shelf life:	Before opening, the product should be stored at < 20°C. Additionally, store in cool and dry conditions, protected from the outside environment, strong odours, vermin and cereal grain pests. If stored as advised, the shelf life in original, unopened packaging should be 12 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 9/9/2024
Authorised by: Liviu Gorgos	Signature:	Date: 9/9/2024