



Balmaceda Traditional Oat Flakes

This product is obtained from the lamination of the clean and healthy grain of oats, that have been previously cut and kilned to ensure deactivation of its enzymes.

No additives or chemical preservatives are added during the production of this product.

It does not contain genetically modified organisms (non-GMO).

Whole-oat products contain 6 of the 8 amino acids essential to the organism, 65% of unsaturated fatty acids and a content of beta-glucans that exceeds 5%.

- Uses: Direct consumption product

Organoleptic Properties	
Appearance	Heterogeneous mix of rounded, thin flakes with soft edges and surfaces with no particle shedding. Free from foreign matter, molds and insects in any of its evolutionary stages, according to good manufacturing practices.
Color	Soft light Brown.
Taste/Odor	Toasted oat typical taste and aroma. Free from rancid, sour or bitter taste.

Allergen Information	
Allergen	This product contains gluten, but at a very low rate (less than 100 mg/kg), which should be taken in consideration depending the celiac level that the consumers may have, since this cereal can mostly meet their nutritional needs.
Sensitive Group	Gluten-Intolerant Celiac.
Classification	Low gluten content: < 3 ppm

Physical-Chemical Properties		
Humidity	12%	Max
Heavy Metals		
Arsenic	0.5 mg/kg	Max
Mercury	0.05 mg/kg	Max
Lead	0.5 mg/kg	Max
Cadmium	0.5 mg/kg	Max
Copper	10.0 mg/kg	Max
Selenium	0.3 mg/kg	Max
Zinc	100 mg/kg	Max

Grading	
Mesh 7	50% Min
Mesh 25	38% Max
Ground	6% Max
Thickness	0.62 mm to 0.7 mm

Defects	
PARAMETERS	Limits (100 g sample)
Gelatinized flakes	5 unit Max
Degenerated flakes	0 unit
Burned Flakes	0 unit
Non-crushed grains	1 unit Max
IMPURITIES	Limits (100 g sample)
Hull	4 unit Max
Awn	2 unit Max
Other Impurities	0 unit
OTHER CEREAL GRAINS	Limits (100 g sample)
Wheat	30 unit Max
Barley	2 unit Max
Rapeseed	0 unit
WEEDS	Limits (100 g sample)
Ryegrass	0 unit
Vetch	0 unit
Wild Radish	0 unit
Wild Oat	0 unit
Others	0 unit

Microbiological Properties	m	M
Aerobics Mesophiles count UFC/g	1.000	10.000
Coliform UFC/g	< 3	20
E. coli UFC/g	< 3	-
Mycotoxins		
Total Aflatoxins (B1 B2 G1 G2)	10 ppb	Max
Zearalenone	200 ppb	Max
Ochratoxin	5 ppb	Max
Deoxynivalenol	750 ppb	Max

Nutrition Facts	100 g
Energy	303 kCal
Protein	11.7 g
Total Fat	8.1 g
Total Carbohydrate	46 g
Total Dietary Fiber	22.3 g
Total Dietary insoluble	16.9 g
Total Dietary soluble	5.4 g
Total Sugars	1.03 g
Sodium	3 mg
Fat Acidity	6% Max
Enzyme activity (lipase)	Negative

Packing and Storage	
Packing	Thermolaminate polypropylene sack, with inner polyethylene bag
Packing (Weight)	25 kg Net Weight
Storage Conditions	Fresh and dry space, 20°C, 60% HR (relative humidity), with regular inspections and product rotation.
Shelf life	12 months