



Balmaceda Instant Oat Flakes

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

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

Whole oats 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%.

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

- 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	White Winter with light brown shades.
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	0.5mm to 0.55 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
Other	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 (Kcal)	303
Protein (g)	11,7
Total Fat (g)	8,1
Total Carbohydrate (g)	46
Total Dietary Fiber (g)	22,3
Total Dietary insoluble (g)	16,9
Total Dietary soluble (g)	5,4
Total Sugars (g)	1,03
Sodium (mg)	3
Fat Acidity	6% Max
Enzyme activity (lipase)	Negative

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