



Oat Flour Balmaceda

It is an integral product made from the fine milling of oatmeal flakes. It is designed for direct consumption since it has undergone a cooking process. During its elaboration, no additives and or chemical preservatives are added.

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%.

- Ingredients: bran and oat flour.
- Uses: Direct consumption product.

Organoleptic Properties	
Appearance	Fine powder, homogeneous granularity. Free from foreign matter, molds and insects in any of its evolutionary stages, according to good manufacturing practices.
Color	Homogeneous winter white, with some small brown pigments.
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	11.5%	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

Microbiological Properties		
	m	M
Mold UFC/g	1.000	10.000
Yeast UFC/g	500	5.000
Salmonella in 50 g UFC/g	0	-
Mycotoxins		
Total Aflatoxins (B1, B2, G1, G2)	10 ppb	Max
Zearalenone	200 ppb	Max
Ochratoxin	5 ppb	Max
Deoxynivalenol	750 ppb	Max

Nutrition Facts	100g
Energy	400 kCal
Protein	17.5 g
Total Fat	7.5 g
Total Carbohydrate	65.0 g
Total Sugars	0 g
Total Dietary Fiber	10.0 g
Sodium	0 mg

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