

| | | |
|---|----------------------------|--|
|  | Factsheet: Oat Bran | Code: FTG-CC-16 Version: 11 |
| | | <i>Page 1 of 6</i> |

| | Position / Name | Signature / Date |
|--------------|----------------------------|------------------|
| Created by: | Head of Quality Management | |
| Reviewed by: | Head of Production | |
| Approved by: | Board representative | |

DEFINITION

Oat bran

Oat bran is a natural product obtained after sieving a heterogeneous mixture of previously grinded oats, which are sieved several consecutive times in order to separate all pericarp layers and obtain a product that contains all external layers of the grain (without the husk). Oat bran is composed of epicarp, mesocarp and endocarp, all of which have high nutritional values of protein, minerals, vitamins and, specially, soluble and insoluble fiber.

Austral Granos oat bran is a ready for consumption product, as its processing includes a cooking process. No chemical additives or preservatives are used in its production.

The Oat Bran comes from oat grains free of infestation and foreign matter.

COMPOSITION

| Ingredient | Content |
|-------------------|----------------|
| Oats | 100% |

CHEMICAL PROPERTIES

| Parameter | Specification 100 g |
|-------------------------------|---|
| Moisture | Max. 12% |
| Energy | 289 Kcal |
| Protein | 12,5 g |
| Total fat | 13,7 g |
| Available carbohydrates | 29 g |
| Total dietary fiber | 32,5 g |
| Insoluble dietary fiber | 27,1 g |
| Soluble dietary fiber | 5,4 g |
| Total sugar | 1,0 g |
| Sodium | 3,1 mg |
| Enzyme activity (tyrosinase) | Negative |
| MYCOTOXINS | Maximum limit (<i>Article 169 of the Sanitary Regulation of Foods, D.S 977/96</i>). |
| Aflatoxin Total (B1-B2-G1-G2) | Max. 10 ppb |
| Zearalenone | Max. 200 ppb |
| Deoxynivalenol | Max. 750 ppb |
| Ochratoxin | Max. 5 ppb |

| | | |
|---|----------------------------|--|
|  | Factsheet: Oat Bran | Code: FTG-CC-16 Version: 11 |
| | | <i>Page 2 of 6</i> |

PESTICIDES

According to Res.Ex.N ° 33 of 2010 that fixes maximum tolerances of pesticide residues in food and Res.Ex.N ° 762 of 2011.

HEAVY METALS

| | |
|------------------|---|
| Parameter | Maximum limit (<i>Article 160 of the Sanitary Regulation of Foods, D.S 977/96</i>). |
| Lead | 0.5 mg/Kg |

MICROBIOLOGICAL PROPERTIES

| | |
|-------------------------|--|
| Parameter | Maximum limit (<i>Article 173, group 5.4 of the Sanitary Regulation of Foods, D.S 977/96</i>). |
| Mesophilic aerobe count | 1000 UFC/g |
| Coliform bacteria | <3 UFC/g |
| E. coli | <3 UFC/g |

PHYSICAL PROPERTIES

GRADING

| Parameter | Limits |
|----------------------------|---------------|
| Retention on a N° 14 sieve | Max 14% |
| Retention on a N° 30 sieve | Min 20% |
| Retention on a N° 60 sieve | 10% - 40% |
| Ground | Max 35% |

ORGANOLEPTIC PROPERTIES

Color: An even beige color, might have minimal dark or light pigmentation.

Odor and Taste: The product taste and aroma will be typical of toasted oats, with no strange or unpleasant odors or taste (rancid, bitter or chemical).

Appearance: Coarse powder comprising bran particles of various shapes and non-uniform size.

ALLERGENS

Category: Cereals that contain gluten (wheat, rye, barley, oats) and derived products.

The fraction of gluten that is harmful belongs to the group of prolamins and receives different names depending on the cereal from which it comes. For the case of Oats the prolamins are Avenin and according to analyzes carried out in an external laboratory the content is < 1.5 ppm.

| | | |
|---|----------------------------|--|
|  | Factsheet: Oat Bran | Code: FTG-CC-16 Version: 11 |
| | | <i>Page 3 of 6</i> |

Cross contamination: Yes (wheat, rye, barley)

VULNERABLE GROUP

People suffering from celiac disease or gluten intolerance.

GMO STATEMENT

(Genetically modified organisms)

Raw oats (as raw materials) and oat bran (as final product) are not genetically modified products.

SHELF LIFE

Oats shelf life, when in optimal storage conditions, is 18 months from elaboration.

STORAGE CONDITIONS

Oats must be stored in a closed room, with ventilation slots properly protected against insect access, optimal temperature and relative humidity, separated from chemical products, wood, unprocessed cereals or any product with strong odors.

The product should be stowed ideally in plastic pallet clean and in good condition in a dry environment, protected from dust and moisture.

We suggest perimeter spaces of 60 cm that allow for proper cleaning and inspection.

PACKAGING DESCRIPTION

- Type of container : Thermolaminated polypropylene bag (*optional: inner polyethylene bag*)
- Weight : 25 Kg – 50 Lb
- Colour : Only white or white color with printing (*corporate design*)
- Sealed : Sewing of single thread, without leaps or defects

The containers will be closed, without loss of food. It will not present closures of metallic type (hooks or clamps).

Our containers comply with the regulations of safety and fitness to be used in food for human consumption.

LABELING

Each primary packaging will be labeled with the component name, ingredients, weight, producer name and address, manufacturing lot number, elaboration date and expiration date, in compliance with the regulations on food labeling set forth in the Food Health Regulation (Paragraph II, Art. 107), or in compliance with special customer specifications and legal regulations of the country of destination, as required by the customer.

| | | |
|---|----------------------------|--|
|  | Factsheet: Oat Bran | Code: FTG-CC-16 Version: 11 |
| | | <i>Page 4 of 6</i> |

HANDLING/PREPARATION INSTRUCTIONS

Austral Granos oat bran, is an instant product because it has a thermal conditioning, which allows direct consumption. In the culinary area its use is recommended in preparations oriented to the low consumption of fats and rich in nutrients, being able to include or add this product in natural juices, pastries and different dishes. In the food industry its use is oriented to the elaboration of functional and nutrient-rich nutritional supplements, special nutrition (seniors and risk groups), bread-making, enriched cereal bars, cookies and whole-grain pasta, etc.

In the areas where this product is used, care must be taken to avoid being exposed to microbiological contamination (molds, yeasts, salmonella, etc.), chemical or physical.

Preparation

1- Basic preparation for all our oat products:

1. Pour 6 teaspoons (40 g) of oat bran in a bowl
2. Add sugar or sweetener to taste
3. Pour milk, hot or cold water, or yogurt, as preferred
4. Stir and serve

2- Industrial use

DISTRIBUTION

All Austral Granos products are marketed and distributed through its trade and export department. Our products are loaded, shipped and/or consigned in containers and/or trucks in our warehouses and loading yards located within the premises of the processing plant.

Optimal Transport Conditions

The following requirements must be in compliance:

- **Closed container**

It must meet a tightness condition except for the two ventilation inlets that these equipments have. It must not have light or holes or damage to the floor, walls or ceiling. It must be clean and dry at the time of loading. In addition, it must be free of pests and their remains.

The floor will be covered with polyethylene or cardboard when appropriate. Desiccants may be used (by customer request and authorized by the commercial area) to absorb the moisture generated inside the container.

- **Semi-open trucks or rails**

It must be dry, clean and free of pests at the time of loading, must carry polyethylene covers to protect the cargo in addition to the tent, its walls and floor must be smooth and not show breakage or rust.

| | | |
|---|----------------------------|--|
|  | Factsheet: Oat Bran | Code: FTG-CC-16 Version: 11 |
| | | <i>Page 5 of 6</i> |

The tent should be in good condition (clean and free of breakage) as well as ropes or slings.

- **Sider trucks**

It must not have light or holes or damage to the floor, walls or ceiling, it must also be dry, clean, free of pests and without rust spots.

- **Utility vans**

It must meet a tightness condition, it must not have light or holes or damage to the floor, walls or ceiling, it must also be dry, clean, free of pests and without rust spots. If the floor is grooved (refrigerators), it must be verified that it does not keep water or liquids contained in the slots.

USE AND BENEFITS

Oat products are considered to be one of the healthiest foods for humans, as it is a cereal-based whole meal. This adds significant value to the product from the point of view of new vision for nutrition, which is fostered by different institutions dedicated to health worldwide that promote a natural, healthy diet. Such diet incorporates whole cereal grains in order to benefit from all nutritious components of cereals and to obtain a more complete nutrition, thus improving our health and quality of life.

Among the most common uses of oats are breakfast preparations (oat flakes), as ingredient in child and infant nutritional supplement meals (oatmeal and flakes), as ingredient in cereal bars for elite athletes and in different regional culinary preparations.

As food, oats and products made of this cereal contain the highest percentage of fatty acids among all small grain cereals with as much as 9%; of that percentage, 65% consists of unsaturated fatty acids. Oats also contain easy assimilation carbohydrates and a remarkable amount of amino acids (proteins), with 6 of the 8 amino acids that are essential for the human diet; this exceeds by far the amino acid content in other traditional cereals such as wheat, rice, corn or barley. Oats also have a relevant amount of soluble and insoluble fiber and an exceptional level of beta-glucan, which is a polysaccharide with enormous functionality qualities in regulating and lowering the glycemic index and cholesterol as it controls intestinal metabolism, thus regulating digestion and fat absorption.

REGULATORY REQUIREMENTS

All Austral Granos S.A. products and processes are in compliance with:

- Regulations by the Agriculture and Livestock Service (SAG)
- Food Health Regulation, Supreme Decree 977/96

| | | |
|---|----------------------------|--|
|  | Factsheet: Oat Bran | Code: FTG-CC-16 Version: 11 |
| | | <i>Page 6 of 6</i> |

TRACK CHANGES

| Date | Change ID | Version |
|-------------|---|----------------|
| 1/5/2007 | Document is created | 00 |
| 5/23/2011 | Review without changes | 01 |
| 3/19/2012 | Review without changes | 02 |
| 6/4/2012 | Complete restructuring of the document | 03 |
| 2/22/2013 | Partial restructuring of the document | 04 |
| 4/29/2014 | Definition of n, c, m and M parameters is added as per Supreme Decree 977/96 | 05 |
| 1/19/2015 | Maximal Aflatoxin, Zearalenone, Ochratoxin and Deoxynivalenol levels are updated as per Supreme Decree 977/96 | 06 |
| 04/18/2016 | Updating chemical parameters as in external laboratory analyzes | 07 |
| 04/25/2017 | It incorporates the 25 kg of weight | 08 |
| 22/01/2019 | Allergen information is updated | 09 |
| 03/27/2019 | The item of heavy metals is updated according to Art. 160 of the RSA. | 10 |
| 04/09/2020 | Product shelf life is extended from 12 to 18 months | 11 |