

**Factsheet: Thick Rolled Oats****Code:** FTG-CC-06**Version:** 14

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	Position / Name	Signature / Date
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Reviewed by:	Head of Production	
Approved by:	Board representative	

DEFINITION**Thick Rolled Oats**

Thick rolled oats are obtained by laminating clean, healthy whole oat kernels that have been previously cut and kilned to ensure deactivation of its enzymes. Thick rolled oats do not contain chemical additives or preservatives.

Thick rolled oats come from oat grains free of infestation and foreign matter.

COMPOSITION

Ingredient	Content
Oats	100%

CHEMICAL PROPERTIES

Parameter	Specification 100 g
Humidity	Max. 12%
Energy	303 Kcal
Protein	11,7 g
Total fat	8,1 g
Available carbohydrates	46 g
Total dietary fiber	14,4 g
Insoluble dietary fiber	9,4 g
Soluble dietary fiber	5,0 g
Total sugar	1,03 g
Sodium	3 mg
Enzyme activity (lipase)	Negative
Fat acidity (expressed as oleic acid)	Max 6% (As percentage of extracted fat)

MYCOTOXINS

Maximum limit (*Article 169 of the Sanitary Regulation of Foods, D.S 977/96*).

Aflatoxin Total (B1-B2-G1-G2)	Max. 10 ppb
Zearalenone	Max. 200 ppb
Deoxynivalenol	Max. 750 ppb
Ochratoxin	Max. 5 ppb

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 (*Article 160 of the Sanitary Regulation of Foods, D.S 977/96*).

Lead

0.5 mg/Kg

MICROBIOLOGICAL PROPERTIES

Parameter

Maximum limit (*Article 173, group 5.4 of the Sanitary Regulation of Foods, D.S 977/96*).

Mesophilic aerobe count
Coliform bacteria
E. coli

1000 UFC/g
<3 UFC/g
<3 UFC/g

PHYSICAL PROPERTIES

DEFECTS

Parameter

Limits (100 grs sample)

Gelatinized flakes
Burned flakes
Uncrushed kernels

Max 5 Units
0 units
Max 1 Unit

IMPURITIES

Parameter

Limits (100 grs sample)

Hull
Awn
Other

Max 4 units
Max 2 units
0 units

OTHER GRAINS

Parameter

Limits (100 grs sample)

Wheat
Barley
Rapeseed

Max 30 units
Max 2 units
Max 0 units



WEEDS

Parameter	Limits (100 grs sample)
Ryegrass	0 units
Vetch	0 units
Wild Radish	0 units
Wild Oat	0 units
Other	0 units

GRADING

Parameter	Limits (100 grs sample)
Retention on a N° 7 sieve	Min 60%
Retention on a N° 25 sieve	Max 25%
Ground	Max 6%
Thickness	0.78 mm to 1.00 mm

ORGANOLEPTIC PROPERTIES

Color: Its color should be uniform, in brown or light mahogany shades.

Appearance: Homogeneous mix of uniform size, egg-shaped, smooth compact flakes, with soft edges and no particle shedding.

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

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 of < 1.5 ppm.

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 thick rolled oats (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

	Option 1	Option 2
Type of container	Thermolaminated polypropylene bag <i>(optional: inner polyethylene bag)</i>	Maxi Polypropylene bag
Weight	25 Kg – 50 Lb	500 Kg – 600 Kg
Colour	Only white or white color with printing <i>(corporate design)</i>	White
Sealed	Sewing of single thread, without leaps or defects	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.

HANDLING/PREPARATION INSTRUCTIONS

The oat flakes Austral Grains are products that allow direct consumption because they have two processes of thermal conditioning in all its varieties or types. A 3-minute pre-boiling at boiling temperature can be recommended in order to improve palatability.

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



Basic preparation for all our oat flakes:

1. Pour 6 teaspoons (40 g) of rolled oats 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

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 equipment 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.

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

**TRACK CHANGES**

Date	Change ID	Version
1/4/2007	Document is created	00
4/8/2008	Information on sensitive group is added	01
6/10/2009	Information on sensitive group is deleted	02
1/13/2010	Information on sensitive group is added	03
5/23/2011	Review without changes	04
3/19/2012	Review without changes	05
6/4/2012	Complete restructuring of the document	06
2/14/2013	Partial restructuring of the document	07
4/29/2014	Definition of n, c, m and M parameters is added as per Supreme Decree 977/96	08
1/19/2015	Maximal Aflatoxin, Zearalenone, Ochratoxin and Deoxynivalenol levels are updated as per Supreme Decree 977/96	09
04/18/2016	Updating chemical parameters as in external laboratory analyzes	10
04/25/2017	Review without changes	11
01/22/2018	Allergen information is updated	12
03/27/2019	The option of packaging is incorporated: maxi bag. The item of heavy metals is updated according to Art. 160 of the RSA.	13
04/09/2020	Product shelf life is extended from 12 to 18 months	14