



**Factsheet: Gluten Free
Instant Rolled Oats**

Code: FTG-CC-21

Version: 02

Page 1 of 6

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

DEFINITION

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

The elaboration of a gluten free instant rolled oat (< 10 ppm) is carried out under a quality and safety assurance system capable of controlling and preventing cross contamination with other gluten-containing cereals (wheat, barley, rye) at along the production chain. For this, different control measures are applied from the cultivation of the raw material to the packaging of the finished product.

The gluten free instant rolled oat come from oat grains free of infestation and foreign matter.

COMPOSITION

Ingredient	Content
Oats	100% Oat

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 (tirosinase)	Negative
Fat acidity (expressed as oleic acid) fat)	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

	Factsheet: Gluten Free Instant Rolled Oats	Code: FTG-CC-21 Version: 02
		Page 2 of 6

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 (<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

DEFECTS

Parameter	Limits (100 gram sample)
Gelatinized flakes	Max 5 Units
Burned flakes	0 units
Uncrushed kernels	Max 1 Unit

IMPURITIES

Parameter	Limits (100 gram sample)
Hull	Max 4 units

OTHER GRAINS

Parameter	Limits (100 gram sample)
Wheat	0 Units
Barley	0 Units
Rye	0 Units



WEEDS

Parameter

Limits (100 gram sample)

Ryegrass	0 units
Vetch	0 units
Wild Radish	0 units
Wild Oat	0 units
Other	0 units

GRADING

Parameter

Limits

Retention on a N° 7 sieve	Min 50%
Retention on a N° 25 sieve	Max 38%
Ground	Max 6%
Thickness	0,55 mm to 0,60 mm

ORGANOLEPTIC PROPERTIES

Color: Its color should be a very soft brown or mahogany.

Appearance: Homogeneous mix of medium size, smooth, compact rounded 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

Classification: Gluten free (< 10 ppm)

GMO STATEMENT

(Genetically modified organisms)

Raw oats (as raw materials) and instant 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

It should be done in a closed place, with ventilation protected from the entry of insects, under optimal conditions of temperature and relative humidity, separated from chemical products, wood, unprocessed cereals or any product with intense odors.

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

	Factsheet: Gluten Free Instant Rolled Oats	Code: FTG-CC-21 Version: 02
		<i>Page 4 of 6</i>

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

To keep the gluten free condition (< 10 ppm) and avoid cross contamination, the product should be stored segregated from other cereals that have the presence of gluten such as wheat, barley or rye. It should also be kept separate from processed foods whose composition contains ingredients with the presence of gluten.

It is also recommended to keep the product used.

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
19/06/2018	Document is created	00
27/03/2019	The option of packaging is incorporated: maxi bag. The item of heavy metals is updated according to Art. 160 of the RSA.	01
09/04/2020	Product shelf life is extended from 12 to 18 months	02

	Factsheet: Gluten Free Quick Rolled Oats	Code: FTG-CC-18 Version: 02
		Page 1 of 6

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

DEFINITION

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

The elaboration of a gluten free quick rolled oat (< 10 ppm) is carried out under a quality and safety assurance system capable of controlling and preventing cross contamination with other gluten-containing cereals (wheat, barley, rye) at along the production chain. For this, different control measures are applied from the cultivation of the raw material to the packaging of the finished product.

The gluten free quick rolled oat come from oat grains free of infestation and foreign matter.

COMPOSITION

Ingredient	Content
Oats	100% Oat

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 (tirosinase)	Negative
Fat acidity (expressed as oleic acid) fat)	Max 6% (As percentage of extracted fat)
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

	Factsheet: Gluten Free Quick Rolled Oats	Code: FTG-CC-18 Version: 02
		Page 2 of 6

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 (<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

DEFECTS

Parameter	Limits (100 gram sample)
Gelatinized flakes	Max 5 Units
Burned flakes	0 units
Uncrushed kernels	Max 1 Unit

IMPURITIES

Parameter	Limits (100 gram sample)
Hull	Max 4 units

OTHER GRAINS

Parameter	Limits (100 gram sample)
Wheat	0 Units
Barley	0 Units
Rye	0 Units



**Factsheet: Gluten Free
Quick Rolled Oats**

Code: FTG-CC-18

Version: 02

Page 3 of 6

WEEDS

Parameter

Limits (100 gram sample)

Ryegrass	0 units
Vetch	0 units
Wild Radish	0 units
Wild Oat	0 units
Other	0 units

GRADING

Parameter

Limits

Retention on a N° 7 sieve	Min 50%
Retention on a N° 25 sieve	Max 38%
Ground	Max 6%
Thickness	0,60 mm to 0,67 mm

ORGANOLEPTIC PROPERTIES

Color: Its color should be a very soft brown or mahogany.

Appearance: Homogeneous mix of medium size, smooth, compact rounded 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

Classification: Gluten free (< 10 ppm)

GMO STATEMENT

(Genetically modified organisms)

Raw oats (as raw materials) and quick 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

It should be done in a closed place, with ventilation protected from the entry of insects, under optimal conditions of temperature and relative humidity, separated from chemical products, wood, unprocessed cereals or any product with intense odors.

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

	Factsheet: Gluten Free Quick Rolled Oats	Code: FTG-CC-18 Version: 02
		<i>Page 4 of 6</i>

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

To keep the gluten free condition (< 10 ppm) and avoid cross contamination, the product should be stored segregated from other cereals that have the presence of gluten such as wheat, barley or rye. It should also be kept separate from processed foods whose composition contains ingredients with the presence of gluten.

It is also recommended to keep the product used.

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.



**Factsheet: Gluten Free
Quick Rolled Oats**

Code: FTG-CC-18

Version: 02

Page 6 of 6

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
19/06/2018	Document is created	00
27/03/2019	The option of packaging is incorporated: maxi bag. The item of heavy metals is updated according to Art. 160 of the RSA.	01
09/04/2020	Product shelf life is extended from 12 to 18 months	02

	Factsheet: Gluten Free Thick Rolled Oats	Code: FTG-CC-24 Version: 02
		<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

Product obtained from the rolling of the whole oat grain, clean and healthy, previously subjected to a heat treatment that ensures the inactivation of its enzymes. In the elaboration of this product no additives or chemical preservatives have been used.

The elaboration of gluten free thick rolled oats (< 10 ppm) is carried out under a quality and safety assurance system capable of controlling and preventing cross contamination with other gluten-containing cereals (wheat, barley, rye) at along the production chain. For this, different control measures are applied from the cultivation of the raw material to the packaging of the finished product.

The gluten free thick rolled oat come from oat grains free of infestation and foreign matter.

INGREDIENT

CONTENT

Thick Rolled Oats 100% Oat

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 (tyrosinase)	Negative
Fat acidity (expressed as oleic acid) fat)	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 1000 UFC/g
Coliform bacteria <3 UFC/g
E. coli <3 UFC/g

PHYSICAL PROPERTIES

DEFECTS

Parameter **Limits (100 gram sample)**

Gelatinized flakes Max 5 Units
Burned flakes 0 units
Uncrushed kernels Max 1 Unit

IMPURITIES

Parameter **Limits (100 gram sample)**

Hull Max 4 units

OTHER GRAINS

Parameter **Limits (100 gram sample)**

Wheat 0 Units
Barley 0 Units
Rye 0 Units

WEEDS

Parameter **Limits (100 gram sample)**

Ryegrass 0 units
Vetch 0 units



**Factsheet: Gluten Free
Thick Rolled Oats**

Code: FTG-CC-24

Version: 02

Page 3 of 6

Wild Radish	0 units
Wild Oat	0 units
Other	0 units

GRADING

Parameter

Limits

Retention on a N° 7 sieve	Min 60%
Retention on a N° 25 sieve	Max 25%
Ground	Max 6%
Thickness	0,80 mm to 0,90 mm

ORGANOLEPTIC PROPERTIES

Color: Brown color or even clear mahogany.

Appearance: Uniform mixture of flakes of uniform size, oval in shape, soft edges, smooth surface, compact and without detachment of particles.

Smell and Taste: The product will have odor and characteristic oatmeal flavor, it will be free of strange odors or flavors (rancid, bitter, to chemical products).

ALLERGENS

Classification: Gluten free (< 10 ppm)

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

It should be done in a closed place, with ventilation protected from the entry of insects, under optimal conditions of temperature and relative humidity, separated from chemical products, wood, unprocessed cereals or any product with intense 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.

To keep the gluten free condition (< 10 ppm) and avoid cross contamination, the product should be stored segregated from other cereals that have the presence of gluten such as

	Factsheet: Gluten Free Thick Rolled Oats	Code: FTG-CC-24 Version: 02
		<i>Page 4 of 6</i>

wheat, barley or rye. It should also be kept separate from processed foods whose composition contains ingredients with the presence of gluten.

It is also recommended to keep the product used.

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.



**Factsheet: Gluten Free
Thick Rolled Oats**

Code: FTG-CC-24

Version: 02

Page 6 of 6

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
19/06/2018	Document is created	00
27/03/2019	The option of packaging is incorporated: maxi bag. The item of heavy metals is updated according to Art. 160 of the RSA.	01
09/04/2020	Product shelf life is extended from 12 to 18 months	02

	Gluten Free Whole Oat Flour Technical Sheet (< 10 ppm)	Code: FTG-CC-20 Version: 02
		<i>Page 1 of 6</i>

	Position/Name	Signature/Date
Written by:	Head of Quality Management	
Reviewed by:	Head of Production	
Approved by:	Board Representative	

DEFINITION

Gluten Free Whole Oat Flour (< 10 ppm)

Natural and integral product made from the fine milling of Gluten Free oat flakes. It is presented as a fine powder with homogeneous grading. It contains oat bran and endosperm flour.

The Gluten Free Whole Oat Flour is a direct consumer product, since during its preparation it has been subjected to a thermal conditioning. During the elaboration of this product no additives or chemical preservatives have been used.

The elaboration of Gluten Free Whole Oat Flour (< 10 ppm) is carried out under a quality and innocuity assurance system capable of controlling and preventing cross-contamination with gluten throughout its production. To this end, different control measures are applied from the raw material cultivation stage to the finished product packaging stage.


Gluten Free Whole Oat Flour comes from oat grains free of infestation and foreign matter.

COMPOSITION

Ingredient	Content
Oat	100%

CHEMICAL FEATURES

Parameter	Limits (%)
Humidity	Max. 12%
Proteins	Min 13.00
Raw Fiber (dry basis)	Max 3.00
Ashes	Min 1.20
Total Fat	Min 8.00
Enzymatic Activity (lipase)	Negative
Fatty Acidity (expressed in oleic acid)	Max. 6% (As percentage of removed fat)

	Gluten Free Whole Oat Flour Technical Sheet (< 10 ppm)	Code: FTG-CC-20 Version: 02
		<i>Página 2 de 6</i>

MICOTOXINS

Maximum limit (*Article 169 of the Food Health Regulations, DS 977/96*).

Total Aflatoxin (B1-B2-G1-G2)

Max. 10 ppb

Zearalenone

Max. 200 ppb

Deoxinivalenol

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

Parameters

Maximum limit (*Article 160 of the Food Health Regulations, DS 977/96*)

Arsenic

0.5 mg/Kg

Mercury

0.05 mg/Kg

Lead

0.5 mg/Kg

MICROBIOLOGICAL FEATURES

Parameters

Maximum limit (*Article 173, group 5.1 of the Food Health Regulations, DS 977/96*)

Mold

1000 UFC/g

Yeasts

500 UFC/g

Salmonella in 50 g

Absence

PHISICAL FEATURES

GRANULOMETRY

Parameters

Limits

Mesh Retention N° 25

Max 10%

Mesh Retention N° 40

10% - 30%

Mesh Retention N° 60

12% - 38%

Bottom


Min 35%

ORGANOLEPTIC FEATURES

Color: Uniform ivory and may present small pints of brown.

Appearance: Homogeneous mixture of finely ground particles of endosperm and oat bran, constituting a powder of fine appearance and uniform color.

Smell and Taste: It must have the characteristic odor and flavor of oats, it will be free of strange smells and flavors (rancid, bitter, chemical products).

	Gluten Free Whole Oat Flour Technical Sheet (< 10 ppm)	Code: FTG-CC-20 Version: 02
		<i>Página 3 de 6</i>

ALLERGENS

Classification: Gluten Free (< 10 ppm)

GMO STATEMENT

(Genetically modified organisms)

The raw oat as raw material and oat flour as final product, are not genetically modified products.

SHELF LIFE

From its elaboration and being kept in optimal storage conditions, its shelf life is 18 months.

STORAGE CONDITIONS

The product should be kept in a closed place, with ventilation protected from the entry of insects, under optimal conditions of temperature and relative humidity, separated from chemical products, wood, unprocessed cereals or any product with intense odors.

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

It is recommended perimeter spaces of 60 cm, allowing a proper cleaning and inspection.

To keep the Gluten Free condition (< 10 ppm) and avoid cross-contamination, the product should be stored segregated from other cereals with presence of gluten such as wheat, barley or rye. It should also be kept separated from processed foods whose composition contains ingredients with gluten presence.


It is also recommended to keep the product foiled wrapped.

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	600 Kg – 800 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.

	Gluten Free Whole Oat Flour Technical Sheet (< 10 ppm)	Code: FTG-CC-20 Version: 02
		<i>Página 4 de 6</i>

LABELING

Each primary packaging shall be labeled with the product's name, ingredients, weight, producer's name and address, manufacturing lot number, elaboration and expiration date, complying with the regulations on food labeling of the Food Sanitary Regulations (Paragraph II, Art. 107) or in compliance with the special specifications of the client and the legal regulations of the destination country as required by the client.

INSTRUCTIONS FOR HANDLING / PREPARATION

The Gluten Free Whole Oat Flour is a recommended product for a wide range of preparations, such as natural juices, desserts, pastries and other dishes. In the food industry, its use is widely spread in the production of different types of food.

In the areas where this product is used, it is important to avoid the exposure to microbiological contamination (molds, yeasts, salmonella, etc.), chemical or physical.

Basic Preparation for all our Whole Oat Flours:

1. Pour 6 teaspoons (40 g) of Oat Flour into a bowl
2. Add sugar or sweetener to taste
3. Pour milk or hot / cold water or yogurt if you prefer
4. Stir and it will be ready to serve

DISTRIBUTION METHODS

All Austral Granos' products are marketed and distributed through its commercial and export department. Our products are loaded, dispatched and/or consolidated in container and/or trucks from our warehouses and loading yards inside our own facilities where the process plant is located.

Optimal Transport Conditions

Must meet the following requirements


- **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.

- **Open top trailer**

Must be clean when loading, must have polyethylene covers and a tent to protect the load, its walls and floor should be smooth and there must be no cracks or rust.

The tent must be in good condition (clean and no breaks), the same applies for ropes and slings.

	Gluten Free Whole Oat Flour Technical Sheet (< 10 ppm)	Code: FTG-CC-20 Version: 02
		<i>Página 5 de 6</i>

- **Sider trucks**

There must be no light entries, holes or damage on the floor, walls or ceiling. It must be clean and have no rust stains. The floor and load must be covered with polyethylene.

- **Utility vans**

It must meet a tightness condition. There must be no light entries, holes or damage on the floor, walls or ceiling. It must be clean and have no rust stains. Grooved floors (refrigerated truck trailers) must be checked to prevent having water or other liquids in the grooves.

USE AND BENEFITS

Gluten Free foods are meant for consumers with special nutritional needs, such as celiac, allergic and gluten-sensitive non-celiac consumers, all of which due to health reasons, require to exclude this protein from wheat, rye and barley.


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.

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

	Gluten Free Whole Oat Flour Technical Sheet (< 10 ppm)	Code: FTG-CC-20 Version: 02
		<i>Página 6 de 6</i>

TRACK CHANGES

Date	Change Identification	Version
19-06-2018	Document is created	00
27-03-2019	The option of packaging is incorporated: maxi bag. The item of heavy metals is updated according to Art. 160 of the RSA.	01
09-04-2020	Product shelf life is extended from 12 to 18 months	02