

Organic Whole Oat Flour
INCI: Oat Flour
Product ID: ORGGRWHOATFLRUS1187_100

Specifications

Analytical Details

Taste and Texture:

Aroma:

Color:

Moisture:

Foreign Material Hulls:

Granulation on US #20:

Granulation on US #35:

Pan:

Methods

Organoleptic

Organoleptic

Organoleptic

AACC 44 - 15A

GMCCLSOP022

GMCCLSOP037

GMCCLSOP037

GMCCLSOP037

Specifications

Typical, No Off Flavors

Typical, No Off Odors

Creamy White/Light Brown

7.0 - 12.5%

0 - 6 per 100g

≤ 1.0%

≤ 10%

90-100%

Microbiological

Total Plate Count:

Coliform:

Yeast & Mold:

E. Coli:

Salmonella:

Staphylococcus:

AOAC 990.12

AOAC 991.14

AOAC 997.02

AOAC 991.14

AOAC RI 030301

AOAC 2003.07

≤ 50,000 cfu/g

≤ 100 cfu/g

≤ 200 cfu/g

Negative / 25g

Negative / 25g

Negative / 25g

Heavy Metals

Lead:

Cadmium:

Arsenic:

Mercury:

Tested Annually to Comply with EPA/FDA Requirements.

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Shelf Life:

1 Year+

This product is manufactured from clean, sound organic oats processed under sanitary conditions, using good manufacturing practices set forth in the Federal Food, Drug and Cosmetic Act and its regulations and in compliance with Organic Processing Regulations.

Date: 11/19/2024

Disclaimer: All information, appearing herein on our products is based upon data that are believed to be reliable. However, it is the user's responsibility to determine the suitability of the product before use. Since the actual use of the product is beyond our control, no guarantee, express or implied, is made by Natural Sourcing of the product nor does Natural Sourcing assume any liability arising out of use, by others, of the product referred to herein.

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