

1. **Product name:** Organic Whole Oat Flour.
2. **Country of origin:** Finland.
3. **Raw materials and ingredients:** Grinded Organic Whole Oat Flour that is produced from cleaned, dehulled and heat-treated whole grain oat groats.
4. **Intended use of the product:** Oat flour is mainly used for baking. It is a very versatile flour that can be used in different ways: for making pancakes, crepes, biscuits, muffins, bread and also in the production of drinks and milkshakes.
5. **Product sensitive or potentially sensitive personnel:** Allergen free product (Regulation N° 1169/2011).

Allergens	Presence	Absence
Cereals containing gluten, namely: Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin 	X	
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof, except: <ul style="list-style-type: none"> (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or isinglass used as fining agent in beer and wine 		X
Peanuts and products thereof		X
Soybeans and products thereof, except: <ul style="list-style-type: none"> (a) fully refined soybean oil and fat (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources (d) plant stanol ester produced from vegetable oil sterols from soybean sources 		X
Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin (b) lactitol 		X

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Nuts, namely: Almonds (<i>Amygdalus communis</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.		X
Lupin and products thereof		X
Molluscs and products thereof		X

6. Organoleptic characteristics:

Flavour	Characteristic of the product, without presence of unpleasant flavours
Odour	Characteristic of the product, without presence of unpleasant odours
Colour	Beige, cream

7. Microbiological characteristics:

Total aerobic count	<100000 CFU/g
Mould count	<1000 CFU/g
Salmonella	Absence in 25 g

8. Physico-chemical characteristics:

Moisture	Max. 11,5%
Gluten	<10 ppm

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Density	Max. 520 g/l
Granulation	75% <630µm Max 1,75% >1000µm
GMO (Genetically Modified Organism)	The product is not subject to specific labelling in accordance with the EU legislation in the current valid version.
Pesticide residues	In accordance with the EC regulation on organic production of agricultural in the current valid version.
Heavy metals	In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version.
Mycotoxins	In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version.

9. Nutritional information:

(Average values per 100 g)

Energy	1599 kJ/382 kcal
Fat	7,2 g
Of which saturated	1,3 g
Carbohydrates	60 g
Of which sugars	1,2 g
Proteins	13,6 g
Salt	0 g
Fibre	10 g
Ingredients	Organic Whole Grain Oats 100%

10. Shelf life: Up to 12 months from day of production.

11. Transport and storage conditions: Store in a cool, dry place away from direct sunlight.

The product will be transported following correct hygiene practices.

The container must be exclusively for transporting food.

12. Logistics Information:

- Bag type: 25 kg multi-layer paper; Big bag 1000 kg polypropylene
- Pallet type: American pallet (1200x1000 mm), weight 1000 kg (40x25 kg)

*The packaging complies with the EU legislation (Regulation N°1935/2004, Regulation N°10/2011).

The information in this specification is general and non-binding. In order to assess the suitability of our products please contact: hello@lovenaturesuperfoods.com. All the parameters not mentioned in this specification comply with the EU foodstuff legislation.