GLOBAL RESOURCES DIRECT
STRAIGHT FROM THE SOURCE

Gluten Free Oat Flour

SPECIFICATION SHEET

PRODUCT NAME: Gluten Free Oat Flour

COUNTRY OF ORIGIN: Multiple Countries of Origin

INGREDIENTS: 100% Oats

PRODUCT DESCRIPTION: Product obtained from the lamination of clean and healthy oat grain, previously cut and subjected to a heat treatment that ensures the inactivation of its enzymes. No additives or chemical preservatives have been used in the production of this product.

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

Gluten-free oat flakes come from oat grains that are free of infestation and foreign matter.

CHEMICAL CHARACTERISTICS

Moisture	Max. 12%
Proteins	Min. 13%
Total fat	Min. 8%
Total dietary fiber	Min. 9%
Fatty acidity *(expressed as oleic acid)*	Max. 6%
Enzyme activity (tyrosinase)	Negative

PHYSICAL CHARACTERISTICS

Granulometry	**Límits**
Retention sieve N°25	Max. 10%
Retention sieve N°40	Max. 20%
Retention sieve N°60	Max. 28%
Pan	Min. 35%

ORGANOLEPTIC CHARACTERISTICS

Color: Uniform winter white color with small brown spots.

Appearance: Homogeneous mixture of flakes of uniform size, oval shape, smooth edges, smooth surface, compact and without particle detachment.

Smell and flavor: Characteristic of oats, free of strange odors or flavors (rancid, bitter, chemical products).

NON-GMO: Yes

ALLERGENS: Clasification: Gluten free (Max. 10 ppm)

SHELF LIFE: From the moment it is produced and under optimum storage conditions, its shelf life is 12 months.

STORAGE CONDITIONS: It should be stored in an enclosed place, with ventilation protected from insects, in optimal conditions of temperature and relative humidity, separated from chemical products, wood, unprocessed cereals or any product with intense odors.

To maintain gluten-free status and avoid cross-contamination, the product should be stored separately from other cereals that contain 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 in an allusive state.

MICOTOXINS *(Art. 169 of the Food Sanitary Regulation, D.S 977/96.)*

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

HEAVY METALS *(Art.160 of the Food Sanitary Regulation, D.S 977/96)*

Lead	Max. 0,5 mg/Kg

PESTICIDES

According to Ex. Res. No. 892 of 2020 and Technical Standard 209, which sets maximum tolerances for pesticide residues in food.

MICROBIOLOGICAL CHARACTERISTICS

Art. 173, group 5.4 of the Food Sanitary Regulation, D.S 977/96

Mold	1.000 UFC/g
Yeast	500 UFC/g
Salmonella	Absence

This specification is provided for informational purposes only. All data within this final contractual term must be agreed to between Global Resources Direct LLC and the customer. The customer must undertake their own investigation to determine the suitability of this product for their intended use. To the maximum extent permitted by law, Global Resources Direct LLC will not be responsible for damages of any nature resulting from the use or reliance upon the information contained in this datasheet. No express or implied warranties are given other than those implied mandatory by law. Global Resources Direct LLC holds the right of changing the product specification.

+1 937-631-1145 www.globalresourcesdirect.com info@globalresourcesdirect.com