



Forging a Bond Between Organic Producers and Consumers

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Specification Sheet

Quick Cooking Oats

General Requirements:

Quick Cooking Table Rolled Oats are obtained by the processing of oats in accordance with good manufacturing practice. This product shall comply with the Federal Food, Drug and Cosmetic Act as amended and all regulations promulgated there under. This product shall be free of any objectionable foreign or extraneous materials and odors. No additives or preservatives shall be added.

Chemical Properties:

Proximate Composition (Dry matter basis)

Moisture	12% Maximum	AACC 44-15A
Ash	2 +/- 0.5%	AACC 08-16
Protein	14 +/- 2.0%	AACC 46-10
Fat	7 +/- 2.0%	AACC 30-20
Total Dietary Fiber	9 +/- 2.0%	AOAC 43.A14-43.A20
β -glucan	3 +/- 1.0%	McCleary
Enzyme Activity (peroxidase)		Low to Negative
Free Fatty Acid as Oleic		0.5% Maximum
Water Absorption as gram per 50 gram sample		78 – 90 grams

Physical Properties:

Granulation (100g sample; RO-Tap for 2 minutes)

On US #8	60% Minimum
On US #10	10% Minimum
PAN	25% Maximum
Flake Thickness	0.017” - 0.021”
Hulls and Slivers /100g sample	10 Maximum
Density in lbs./cu.ft.	22 + 1

Microbiological Properties:

Aerobic Plate Count	50,000/gram Maximum
Yeast & Mold	1000/gram Maximum
Coliforms (MPN)	100/gram Maximum
E. Coli (MPN)	<3/gram
Salmonella	None detected/375 grams
Staphylococcus aureus (CP)	<10/gram

Pesticide Residue:

To comply with federal tolerances

Extraneous Matter:

To comply with federal tolerances

Packaging:

50 lb Kraft Multiwall bags

Shelf Life:

Three to Six months if stored in a cool, dry area. Shelf life may be extended to twelve months by storing the product under conditions of low relative humidity (<75%RH) and low temperature (<70°F)

Storage:

Oat products readily absorb foreign odors; therefore it is recommended that oat products remain segregated from perfume or perfumed products, soaps, detergents, cleaning solutions, aromatic or volatile chemicals.

Nutritional Information

Reported on a 100g basis**

Calories	351	Sodium	7 mg
Calories from fat	53	Vitamin A	0.0 IU
Fat	5.85 g	Vitamin C	0.0 mg
Saturated Fat	0.859 g	Calcium	51 mg
Cholesterol	0.0 g	Monounsaturated Fat	1.742 g
Carbohydrate	59.1 g	Polyunsaturated Fat	1.881 g
Total Dietary Fiber	8.00 g	Potassium	775 mg
Sugars	0.70 g	Iron	2.78 mg
Protein	15.5 g		

** AOAC approved methods. Composite commercial samples. These assays represent guidelines for product formulation, and were run on a random basis. Varietal and growing conditions (weather and soil) can have an effect on these values.