

PRODUCT SPECIFICATIONS

PRODUCT	
Product name	Whole-grain oat cereal, Quick cooking oat flakes, THIN - 5 min - KDS165
Product description	Oat flakes are produced from cutted oats intended for human consumption according to Lithuanian Republic and European Union hygiene requirements. Oats varieties used in the production are registered in the official list of the EU (not genetically modified) and purchased from selected suppliers. Oat flakes are free flowing without extraneous impurities.

INGREDIENTS AND ADDITIVES (additive group name and E-code) in descending order:	
Name	%
Oat flakes	100

SENSORY PROPERTIES	
Colour	Varies from greyish-yellow to yellowish-brown depending on the harvest
Odour	Typical for oat flakes, not moulded or other not specific smell
Flavour	Typical taste for oat flakes, free from abnormal flavours
Texture	Free flowing

TECHNICAL PROPERTIES		
Technical value	Numerical value	Analysis method or device
Moisture, not more than, %	12,0 ± 0,5	LST EN ISO 712:2010
Acidity, not more than, mg KOH g/100 g	90	LST ISO 7304:1998
Ash content, not more than, %	2,1	LST ISO 2171:2000
Other grain flakes, not more than, pieces/100 g	5	Visual examination
Kernels, not more than, pieces/100 g	10	Visual examination
Vitreous flakes, not more than, pieces/100 g	10	Visual examination
Husk/dehulled oat content, not more than, pieces/100 g	5	Visual examination
Thickness, mm	0,5-0,7	Measuring with the micrometer
Bulk density kg/hl	38 – 40	LST EN ISO 7971 -3:2019
Peroxidase activity	Negative	AACC Method 22-80.01

MICROBIOLOGICAL QUALITIES		
Microbiological value	Numerical value	Analysis method or device
Mould, cfu/g	1000	LST ISO 21527-2:2008
Yeast, cfu/g	1000	LST ISO 21527-2:2008
B. cereus, cfu/g	1000	LST EN ISO 7932:2005
S. aureus, cfu/g	50	LST EN ISO 6888-1:2000
Salmonella spp. 375g, cfu/g	negative	LST EN ISO 6579:2003

Name:	Maximum levels	Analysis method or device
Aflatoxin B ₁ , µg/kg	2,0	Lateral Flow test Reveal Q+
Aflatoxin B ₁ +B ₂ +G ₁ +G ₂ , µg/kg	4,0	
Ochratoxin A, µg/kg	3.0	
Deoxynivalenol (DON), µg/kg	750	
Zearalenone, µg/kg	75	
Lead, mg/kg	0,2	(EC) 333/2007
Cadmium, mg/kg	0,1	(EC) 333/2007
Mercury, mg/kg	0.01	(EC) 333/2007
Product complies with EC Regulation 1881/2006 on max residue levels of heavy metals		
Product complies with EC Regulation 396/2005 on max residue levels of pesticides		

GMO STATUS
Not to label according to the current food law regulation (EC) 1829/2003 and 1830/2003

ALLERGENS based on Regulation (EU) No 1169/2011, Annex 2		
Allergens	Contains	May contain
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Shellfish / crustaceans- based ingredients	<input type="checkbox"/>	<input type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Milk and products thereof (including lactose)	<input type="checkbox"/>	<input type="checkbox"/>
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), 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	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	<input type="checkbox"/>	<input type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>

	360/1517
Fat (g)	6,37
- of which saturated fatty acids (g)	1,18
Carbohydrates (g)	56,5
- of which sugar (g)	1,24
Dietary fiber (g)	11,7
Protein (g)	13,38
Salt (NaCl) content (g)	0,01

PACKAGE		
Paper boxes	<input type="checkbox"/> 500 – 800 g	
Polypropilene packets	<input type="checkbox"/> 400 g – 1000 g <input type="checkbox"/> 5 kg	
Paper bags	<input type="checkbox"/> 20 – 25 kg	
Polypropilene bags	<input type="checkbox"/> 20 – 25 kg <input type="checkbox"/> 350 – 850 kg	
Materials in contact with food comply with EC Regulation 1935/2004 and EC Regulation 10/2011	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Labeling comply with EC Regulation 1169/2011	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Prepackage content tolerable negative tolerances, %:	Package from 5 g to 10 kg	Lithuanian Minister of Agriculture 2016. 25 September Order No. 4-594
	Package from 10 kg to 50 kg	1 %
	Package above 50 kg	0.3 %

STORAGE, TRANSPORTATION AND SHELF LIFE	
Storage and transportation conditions	Storage temperature for goods is 5 – 25 °C, relative humidity does not exceed 75 %. Storage area has to be dry, clean, well ventilated, protected from direct sunlight, and absent of any grain or flour pests. Adjacent storage of materials capable of generating dust and specific smells is prohibited.
Shelf life	12 month

Approved by:
 Head of the Laboratory

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