

version 6

PRODUCT SPECIFICATION EXPERIMENTAL*

15 kg bag Packing size, kg Name Oat protein Packing dimensions 850 x 500 x 160 mm **KOPGen Product code Packing material** Kraft paper with LDPE tube **NUTRITIONAL VALUE**

DESCRIPTION

Oat-based powder, rich in protein and fibre, low in starch. Ready to use.

DECLARATION

Oat protein or oat protein powder

INGREDIENTS

Oats

PHYSICAL AND CHEMICAL QUALITY

Quality-inspected values:

Appearance Free-flowing powder Colour Cream to tan

Odour Neutral, typical oats odour Protein $38 \% ds \pm 6.0 (N \times 6.25)$

Moisture 5,0 % ± 2,0

Typical values:

Ash, crude		5,1 %
Particle size**	< 200 µm	100 %
	< 150 µm	97 %
	< 50 µm	66 %
	< 10 µm	16 %
Specific weight		416 g/L

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Typical nutritional values per 100 g of product as is:

1600 k I / 380 kcal

Energy	1600 kJ / 380 kcai
Fat	12 g
of which saturated fats	2,3 g
Carbohydrates	16
of which sugars	8,9 g
of which starch	4,1 g
Dietary fiber	24 g
of which insoluble	19 g
of which soluble	4,5 g
of which β-glucan	4,4 g
Protein	36 g
Salt	0,12 g

MICROBIOLOGY	max. level
Aerobic plate count	< 100 000 cfu/g
Enterobacteriaceae & E. coli	< 100 cfu/g
Bacillus cereus	≤ 1000 cfu/g
Yeasts & moulds	< 100 cfu/g
Coag. pos. staphylococcus	< 10 cfu/g
Salmonella	not detected / 25 g
Listeria monocytogenes	not detected / 25 g

ALLERGENS

Allergens according to the EU legislation 1169/2011:

Contains as an ingredient

**analyzed with lazer diffraction

Free from

Oats

Crustaceans, fish, milk, egg, soya, peanuts, nuts**, sesame, celery, mustard, sulphur dioxide and sulphites, lupin, molluscs

STORAGE

Storage conditions	Cool, dry area away from sunlight in the original package
Shelf life	6 months from the date of manufacture when stored as described above
OTHER	

Country of origin Finland Product safety Not hazardous Toxins, heavy metals and pestisides According to the EU legislations 915/2023 and 396/2005 **GMO** GMO free according to the EU legislation 1829/2003 Ionization The product is not treated with ionizing irradiation. Upcycled product. Variation possible depending on crop quality Other and process history. Suitable for vegan diets.

Updated 16.1.2024 *Microbiology, shelf-life and protein under continuous batch investigation, and subject to updates.

^{**}Namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia)