


Product details	
Article number	
Supplier (Specification only valid for goods from this supplier)	
Product name	organic oat flakes fine gluten free
Legal name	oat flakes fine gluten free
Country of processing	
Country of origin (for this article all possible origins are shown)	Denmark, Germany, Poland, Republic of Finland, Republic of Lithuania other origins possible due to availability
Agricultural origin	EU-agriculture
Product description	Flaked oat, fine, gluten free from organic agriculture according to regulation (EG) No. 834/2007 and 889/2008
Botanical name	Avena sativa L.
Variety	
Production	
Customs tariff number	11041290
List of ingredients	oat flakes gluten free* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	
Usage	Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	



Product specification

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Further product characteristics

Vegan	Yes
Raw food*	No
Naturally without gluten	No
Gluten free (< 20 ppm)	Yes
Superfood	No

**Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.

Average nutritional information per 100g

Energy (kJ / kcal)	1550 / 371
Fat (g)	6.7
of which saturates (g)	1.1
Carbohydrate (g)	59.5
of which sugars (g)	0.8
Fibre (g)	9.7
Protein (g)	13.2
Salt (g)	0.005

Nutritional values may vary in natural products

Source: German Nutrient Data Base

Sensorial parameters

Appearance/Colour	cream coloured to light brown
Flavour/Taste	characteristically fresh cereal flavour, nutty
Consistency	firm to the bite

Chemical and physical parameters

Water content	max.14 %
Size	
Purity	
Foreign material	
Falling number	
Gluten content	
Mineral content	

Microbiological parameters according to the DGHM guidelines for cereal flours from wheat, rye, spelt (2015)

	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	1.000.000	
E. Coli	10	100
Mould	10.000	



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Coagulase-positive Staphylococcus	100	1.000
Presumptive bacillus cereus	100	1.000
Spores of sulfur-reducing clostridien	100	1.000
Salmonella		n.d. in 25g

The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.

Storage and shelf life

Best before date	12 months from production date
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65 % atmospheric humidity
Other storage advices	

Packaging

Net weight per unit in kg	25.00
Packaging material (All possible packaging materials are shown for this article)	multilayer paper bag

The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.

GMO Status

The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.

Ionizing radiation

The product is not treated with ionizing radiation.

Pesticides

The product is in accordance to the Comm. RG (EC) No. 834/2007.

Mycotoxines/Heavy metals

The product corresponds to the Comm. RG (EC) No. 1881/2006, Comm. RG (EU) No.165/2010 and other currently valid amendments.

Foreign impurities

The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.

Pests

The product is free of living pests in all states of development.

List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	n/a	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	+	n/a	
Spelt	-	n/a	
Khorasan wheat / Kamut®	-	n/a	
Hybrides	-	n/a	
Crustaceans and crustacean products	-	n/a	
Eggs and egg products	-	n/a	
Fish and fish products	-	n/a	
Peanuts and peanut products	-	n/a	
Soybeans and soya products	-	n/a	
Milk and dairy products	-	n/a	
Nuts and nut products	-	n/a	
Almonds	-	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
Celery and celery products	-	n/a	
Mustard and mustard products	-	n/a	
Sesame and sesame products	-	n/a	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	n/a	
Lupin and lupin products	-	n/a	
Molluscs and mollusc products	-	n/a	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.