

SUPREME SOFGRAINS™



The Quality & Service Are In Our Name

Instantized Bumped Oats

Oats are valued as a source of carbohydrates and also include both starch and dietary fiber. Oats are a heart-healthy whole grain that can help decrease cholesterol and are an excellent source of iron, magnesium, phosphorus, zinc, copper, thiamin, and folate. Oats also contain phytochemicals (plant chemicals) that have been associated with protection from chronic disease.

Applications: Breads, Cookies, Nutrition Bars, Crackers

Analysis (Typical, Max)

Ash	1.72%
Carbohydrates	66.0%
Fiber	11.0%
Moisture	8.0%
Fat	7.0%
Protein	17.0%

Screen Analysis Typical Profile (Maximum on the Screen)

#8	79.0%
#10	14.0
#12	4.0%
#20	2.0%
Bottom Pan	1.0%

Microbiological

Total Plate Count (Max)	1000/gram
Yeast & Mold (Max)	100/gram
Coliforms (per gram)	Negative
E. Coli (per gram)	Negative
Coagulase Pos. Staph (per gram)	Negative
Salmonella (per 25 gram)	Negative

Nutrient Content per 100 grams	
Calories (kcal)	389
Fat, g	6.90
Total Saturated, g	1.217
Unsaturated	
Mono, g	2.178
Poly, g	2.535
Fiber, total Dietary, g	10.60
Carbohydrate, by difference, g	66.27
Protein, g	16.89
Cholesterol, mg	0.00
Vitamin A, IU	0.00
Pantothenic acids, mg	1.349
Vitamin B-6, mg	0.119
Vitamin C, mg	0.00
Thiamin, mg	0.763
Niacin, mg	0.961
Riboflavin, mg	0.139
Folate, mcg	56.00
Iron, mg	4.72
Calcium, mg	54.00
Sodium, mg	2.00
Potassium, mg	429.00

Packaging: Fifty (50) pound multi-wall paper bags with polyethylene moisture barrier, Forty (40) bags per pallet

Pesticide Residue, Extraneous Matter to comply with Federal Regulations

Shelf Life: The Shelf life of this product when properly stored in a cool dry location is approximately 180 days

The information contained herein is to the best of our knowledge correct. The typical data outlined and the statements herein are intended as a source of general information. No warranties, expressed or implied, are made. It is recommended that this product undergo laboratory evaluation prior to use in a finished product.