



Typical Specifications Organic Sprouted Oat Flakes

Last update:
18/02/2020

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1. General

This technical specifications applies to the Organic Sprouted Oat Flakes. The product is manufactured according to technical instructions approved by the company's board .

The oat is dried at temperatures lower 42 °C

Intentional use: consumed as such

Ingredients: Organic Sprouted Oat Flakes 100%

Origin raw material: EU Agriculture.

The raw materials: (organic oat) should correspond to our specifications. **Packaging materials:** paper bags, labels

Country of production: Romania

Organic control body number: RO-ECO-007

2. Technical requirements for quality

2.1 Sensory properties:

| Characteristic | Conditions |
|----------------|---------------------------------------|
| Aspect | Dried sprouted seeds flakes |
| Color | Light Beige |
| Smell - taste | Specific, odorless and tasteless mold |

2.2 Physico-chemical parameters:

| Characteristic | Conditions | Reference documents |
|----------------|------------|-----------------------------|
| Moisture: (%) | Max.13 | Internal regulation |
| Gluten | < 20ppm | Regulation (EU) no. 41/2009 |

2.3 Heavy metals:

| Characteristic | Conditions | Reference documents |
|-----------------|------------|-------------------------------|
| Lead: (mg/kg) | Max. 0.2 | Regulation (EU) no. 1881/2006 |

2.4 Pesticide content:

| Characteristic | Conditions (mg/kg) | Reference documents |
|---------------------------|----------------------|---|
| Organochloropesticides: | <0.01 | Bundesverband Naturkost Naturwaren – indicative values for pesticides |
| Organophosphorpesticides: | <0.01 | |
| Other pesticides: | <0.01 | |

Erstellt:
MC / 05.02.2020

Geprüft:
MJ / 18.02.2020

Freigegeben:
MJ / 18.02.2020

2.5 Micotoxine content:

| Characteristic | Conditions | Reference documents |
|---------------------------|------------|---------------------------------------|
| Aflatoxins B1 (µg/kg) | < 2 | Regulation (EU) no. 1881/2006 updated |
| Aflatoxins B1, B2, G1, G2 | < 4 | Regulation (EU) no. 1881/2006 updated |
| Ochratoxin A | <3 | Regulation (EU) no. 1881/2006 updated |
| Deoxynivalenol (µg/kg) | <750 | Regulation (EU) no. 1881/2006 updated |
| Zearalenone (µg/kg) | <75 | Regulation (EU) no. 1881/2006 updated |

2.6 Other contaminants:

| Characteristic | Conditions | Reference documents |
|------------------|------------|---------------------------------------|
| Melamine (mg/kg) | < 2,5 | Regulation (EU) no. 1881/2006 updated |

2.7 Microbiological parameters:

| Characteristic | Conditions | Reference documents |
|------------------------|------------|-------------------------------|
| Salmonella (ufc/g) | Absent/25g | Regulation (EU) no. 2073/2005 |
| E coli STEC (ufc/g) | Absent/25g | Regulation (EU) no. 209/2013 |
| Listeria monocytogenes | <100 | Regulation (EU) no. 2073/2005 |

3. List of allergens (According to Regulation 1169/2011)

| ALLERGENS | Ingredient | | Cross contamination | |
|---|------------|----|---------------------|----|
| | Yes | No | Yes | No |
| Gluten-containing cereals (wheat, oat, barley, rye, spelt) and products made thereof | | X | | X |
| Shellfish and products made thereof | | X | | X |
| Egg and egg products made thereof | | X | | X |
| Fish and products made thereof | | X | | X |
| Peanuts and products made thereof | | X | | X |
| Soy and products made thereof | | X | | X |
| Milk and products made thereof (incl. lactose) | | X | | X |
| Nuts and products made thereof | | X | X | |
| Celery and products made thereof | | X | | X |
| Mustard seeds and products made thereof | | X | | X |
| Sesame seeds and products made thereof | | X | | X |
| Sulphur dioxide and sulphites at a concentration of more than 10 mg/kg or 10 mg/l | | X | | X |
| Lupine and products made thereof | | X | X | |
| Mollusks and products made thereof | | X | | X |

4. Nutritional Value:

| | |
|------------------------------|-----------------|
| Energy value kJ / kcal /100g | 1641.5 / 388.82 |
| Protein g/100g | 9.57 |
| Carbohydrate g/100g | 69.15 |
| Sugars g/100g | 1.16 |
| Fat g/100g | 7.53 |
| Saturated fat g/100g | 1.33 |
| Fibre g/100g | 3.12 |
| Salt g/100g | 0.03 |

5. Packaging, marking, storage, transport and documents

Packaging.

The product is packing in a 1 kg paper bag.

Labeling.

Label contain the following information:

- name of product
- name of the producer or the distributor
- net content in kg
- best before date
- batch number
- storage conditions
- country of origin
- specific markings organic products

Storage, transport and documents.

The products are stored in the space provided for that purpose, on pallets or shelves, respecting FIFO /FEFO rules. The warehouse is clean, ventilated area away from strong heat and light, mold, pests.

The shelf life is 1 years from date of manufacture.