



PRODUCT SPECIFICATION

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| VERSION DETAILS | V5 - Oct 2010 |
| PRODUCT CODE | 187AA |
| PRODUCT NAME | Harraways Organic Rolled Oats |
| PACK SIZE | 20kg |
| FLAKE THICKNESS | 0.60-0.70mm |
| DESCRIPTION | Organically processed Oat Flakes produced from milling Organic kilned cut oat groats |
| APPEARANCE | Oatmeal coloured flakes |
| FLAVOUR | Distinctive nutty oat flavour. |
| AROMA | An aroma of kiln cooked oats. |
| COUNTRY OF ORIGIN | Product of New Zealand |
| SERVINGS | N/A |
| NUTRITIONAL DATA / 100g | |
| Energy - kJ | 1340 |
| Protein - g | 13.5 |
| Fat (Total) - g | 5 |
| Fat (Saturated) - g | 1 |
| Fat (Trans) - g | 0.1 |
| Fat (Polyunsaturated) - g | 2.1 |
| Fat (Monounsaturated) - g | 1.6 |
| Carbohydrate (Total) - g | 56.2 |
| Carbohydrate (Sugars) - g | 1 |
| Fibre - g | 9.2 |
| Sodium - mg | 9 |
| INGREDIENTS | Oats (100%) |
| ALLERGEN STATEMENT | Contains cereals containing gluten |
| SHELF LIFE | 12 months from production date (DD/MM/YY or DD MMM YY) |
| STORAGE | Store in a cool dry clean area, away from strong odours and direct sunlight. |
| MOISTURE CONTENT | <12% |
| HUSK | <0.05g/100g |
| OTHER FOREIGN ITEMS | <0.02g/100g |
| MICROBIOLOGICAL (m --- M) | |
| [n=5; c=2] Total Count - cfu/g | 10 ⁴ --- 10 ⁵ |
| [n=5; c=2] B. cereus - cfu/g | 10 ² ---10 ³ |
| [n=5; c=0] Campylobacter - per 25 g | 0 |
| [n=5; c=2] C. perfringens - cfu/g | 10 ² ---10 ³ |
| [n=5; c=2] S. aureus - cfu/g | 10 ² ---10 ³ |
| [n=5; c=0] E. coli - cfu/g (MPN/g) | 0 |
| [n=5; c=0] Salmonella - per 25g | 0 |
| [n=5; c=2] Fae. Coliforms - MPN/g | N/A |
| [n=5; c=2] Yeast & Moulds - cfu/g | N/A |
| [n=5; c=2] Total Coliforms - cfu/g (MPN/g) | N/A |
| GMO STATUS | GMO Free |
| PACKAGING (INNER) | Multi-walled Medium paper bag with sewn tops |
| PACKAGING (OUTER) | N/A |
| BARCODE (INNER) | N/A |
| BARCODE (OUTER) | |
| DELIVERY DETAILS | |
| Bags / Pallet | 20 x 20kg (400kg) |
| Units / Row | 5 |
| Rows per Pallet | 4 |

Harraways Microbiological specifications are as referenced in the Food Administration Manual - Microbiological Reference Criteria for Food October 1995. Where customer specifications differ from this clear referencing to Customer requirements is made.