



Technical Data Sheet

CANADA MALTING FLAKED OATS

TYPICAL ANALYSIS⁺

Colour °L	Moisture % Max.	Protein Total Max.	Extract FG Dry	DP
2.3 – 3.7	12.0	14.0	72 - 77	Negligible

⁺ Figures listed under Typical Analysis are subject to standard analytical deviations. They represent average values and are not to be considered as guarantees. A Certificate of Analysis based on a specific lot will be supplied at time of shipment.

STORAGE AND SHELF LIFE

- Store in cool, dry conditions
- Keep away from pests and odours
- Optimum shelf life within 6 months from date of manufacture

CERTIFICATIONS AVAILABLE

- Produced at a HACCP certified facility
- Kosher

PRODUCT CHARACTERISTICS

- Product deliveries shall conform to the Canadian Food and Drug Act
- Produced from AMBA/BMBRI approved malting varieties
- Raw materials are tested for traces of pesticides, mycotoxins and heavy metals by a 3rd party laboratory
- All ingredients are manufactured, stored and transported in such a manner as to prevent chemical, physical, or biological contamination including pest infestation
- Product is ready to use
- Fit for human consumption
- Free of Genetically Modified materials Product of Canada

ALLERGENS

- Malt products contain gluten which can cause adverse reaction for people with gluten intolerance
- Malt may be produced with Sulphur Dioxide and thus may have residual Sulphites, actual value will be reported on Certificate of Analysis at customer request



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WARNING

- Protect from heat source
- Excessive dust may cause skin irritation and breathing issues
- See SDS for Combustible dust hazard information

Product
Flaked Oats

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February 19, 2020

Revision
04