



FAST COOKING OATS

OCEANIA IMPEX PTY LIMITED



OATS has been recognized for the many health benefits, and they are increasingly being used by manufacturers in breakfast cereals, snack foods and Oat based milk drinks. A bowl of Oats can keep you feeling full for longer. Naturally low in salt and containing vitamin B1, each serve of Oats is high in complex carbohydrates and dietary fibre.

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OATS – THE WAY TO A HEALTHY LIFESTYLE



Today in this ever-stressful way of life, we have learnt the importance of leading a healthy lifestyle by consuming food that provides us with a balance.

OATS has been recognized for the many health benefits, and they are increasingly being used by manufacturers in breakfast cereals, snack foods and Oat based milk

drinks. A bowl of Oats can keep you feeling full for longer. Naturally low in salt and containing vitamin B1, each serve of Oats is high in complex carbohydrates and dietary fibre.

The BENEFITS

❖ High in complex carbohydrates



- ❖ Naturally low in salt
- ❖ Source of naturally occurring vitamin B1
- ❖ High in dietary fibre

As an industry leader that strives to produce only the highest quality cereal products and ingredients, our manufacturer from Germany understands the key to continued success is maintaining a clear vision for the future.

CUSTOMISED BRANDING OPTIONS

Customized Branding options are also available at competitive pricing. Please feel free to enquire on this. We can use your package design, with your brand name, logo and details to create the Oats package as per your preference. Should you require samples to test we can always arrange the samples. Minimum Quantity order 1X20 FT, 1X40 FT OR 1X40 HQ.

PACKAGING SIZES AVAILABLE

Available in 500g or 750g.

Bulk packs available on request. 10Kg, 15Kg, 25Kg, 500Kg and 1000Kg.

SPECIFICATIONS - OAT FLAKES LARGE LEAF

Name of the Product: Oat Flakes Large Leaf

Kind of Product: Oat Flakes (for food)

Raw product: Skinning oat grains

Production / Product description:

Oat flakes large leaves are produced by rolling out from whole, healthy, cleaned and skinned oat grains. The production includes a hydrothermal treatment (damping and kiln drying). During this process the hydrolysis of the starch will get higher in order to get a better digestibility of the product.

Composition: 100% oat flakes

Origin: EU

Utilisation: For human nutrition

COMPOSITION / ORGANOLEPTIC:

Smell: Like cereals

Taste: Aromatic nattily, without foreign or wrong taste

Structure: Solid flakes

Colour: Beige to light brown

Foreign Cereals: max. 3 pieces / 100g

MICROBIOLOGY:

- Total number of *Aerob* germs (ASU §64 LFGB L 06000-18) – max. 10 000 KBE/g
- Coliform germs: (in an ASU §64 LFGB L01000-2) - < 10/g
- *E. Coli*: (ASU § 64 LFGB L01000-25) – negative in 10g
- Yeast: (in an ASU §64 LFGB L01000-37) - <100 KBE / g
- Moulds: (in an ASU §64 LFGB L01000-37) - <100 KBE / g
- *Salmonella*: (ASU §64 LFGB L00000-20) – negative in 25g

RESIDUES

- Pesticides (DFG S RZ, modifiziert) - According to the "Rückstands - Höchstmengenverordnung für pflanzliche Lebensmittel (RHmV)" According to the guide values of the BGA.
- Heavy metal (AAS, Graphitrohr- bzw. Kaltdampf- Technik) - According to the guide values of the BGA.
- Aflatoxins (in Anl. an MOWO Trucksess JAOAC XU 1991, 81) - According to the aflatoxine ordinance
- GMO – Free
- Allergens – Gluten

ANALYTIC VALUES

SE NO	DESCRIPTION	VALUE
01	Humidity	Max. 12%
02	Rax protein (according to K ₂ edahl (o x W,SV)	12.6%
03	fat (<i>Weibull-Stoldt</i>)	7.0%
04	Raw ash (550°C)	1.8%
05	Crude fibre (according to Weender)	1.6%
06	Starch (EWG-72/199)	60.3%
07	Glumes	max 0.1 %
08	Activity of Peroxydase	Negative

* These values vary according to the variation limit of a natural product

PHYSICAL VALUES:

Bulk density 370 g/l (+/- 10 g/l)

Storage conditions: Cool and dry

Minimum shelf life: 12 months

Article-number: 50083

The product, the used raw products and the used packaging are according to the definition of the "LFGB" and the corresponding ordinances and guidelines at the time of delivery.

SPECIFICATIONS - OAT FLAKES SMALL LEAF

Name of the Product: Oat Flakes Small Leaf

Kind of Product: Oat Flakes (for food)

Raw product: Oat Groats

Production / Product description:

Oat flakes small leaves are produced by rolling out from oat groats made from whole, healthy, cleaned and skinned oat grains. The production includes a hydrothermal treatment (damping and kiln drying).

Composition: 100% oat flakes

Origin: EU

Utilisation: For human nutrition

COMPOSITION / ORGANOLEPTIC:

Smell: Like cereals, without foreign smell

Taste: Aromatic nattily, without foreign or wrong taste

Structure: Solid flakes

Colour: Beige to light brown

Foreign Cereals: max. 1.0%

Seeds: max 2 pieces/100g

MICROBIOLOGY:

- Total number of *Aerob* germs (ASU §64 LFGB L 06000-18) – max. 10 000 KBE/g
- Coliform germs: (in an ASU §64 LFGB L01000-2) - < 10/g
- E. Coli: (ASU § 64 LFGB L01000-25) – negative in 10g
- Yeast: (in an ASU §64 LFGB L01000-37) - <100 KBE / g
- Moulds: (in an ASU §64 LFGB L01000-37) - <100 KBE / g
- *Salmonella*: (ASU §64 LFGB L00000-20) – negative in 25g

RESIDUES

- Pesticides (DFG S RZ, modifiziert) - According to the "Rückstände - Höchstmengenverordnung für pflanzliche Lebensmittel (RHmV)" According to the guide values of the BGA.
- Heavy metal (AAS, Graphitrohr- bzw. Kaltdampf- Technik) - According to the guide values of the BGA.
- Aflatoxins (in Anl. an MOWO Trucksess JAOAC XU 1991, 81) - According to the aflatoxine ordinance
- GMO – Free
- Allergens – Gluten

ANALYTIC VALUES

SE NO	DESCRIPTION	VALUE
01	Humidity	Max. 12%
02	Raw protein (according to Kjeldahl (on x W,SV)	12.6%
03	fat (Weibull-Stoldt)	6.9%
04	Raw ash (550°C)	1.8%
05	Crude fibre (according to Weender)	1.6%
06	Starch (EWG-72/199)	60.3%
07	Glumes	max 0.1 %
08	Activity of Peroxydase	Negative

* These values vary according to the variation limit of a natural product

PHYSICAL VALUES:

Bulk density 370 g/l (+/- 10 g/l)

Storage conditions: Cool and dry

Minimum shelf life: 12 months

Article-number: 50084

The product, the used raw products and the used packaging are according to the definition of the "LFGB" and the corresponding ordinances and guidelines at the time of delivery.