



DIAMOND BRAND: WHOLE GRAIN OAT PRODUCTS

Applicable to Conventional & Organic Oats

REVISION: 3/09

<p style="text-align: center;"><u>DESCRIPTION</u></p> <p>Product shall be manufactured from 100% dehulled, cleaned, sound, US #2 heavy oats (or better) processed under sanitary conditions in accordance with good manufacturing practices and requirements of the Federal Food, Drug and Cosmetic Act.</p>	<p style="text-align: center;"><u>CONTAMINATION</u></p> <ul style="list-style-type: none"> ➤ Product shall be free of infestation or extraneous materials. ➤ Product contains no chemical, medicinal or nutritional additives. ➤ Product shall be free of pesticide residues. ➤ Product is continually monitored for metal contamination. ➤ Non-Essential glass is prohibited within the facility; including personal belongings. 																																																												
<p style="text-align: center;"><u>Compliance to Bioterrorism Preparedness & Response Act of 2002</u></p> <p style="text-align: center;">FDA Registration Number: 12819087660</p>	<p style="text-align: center;"><u>PACKAGING</u></p> <p><u>(FDA compliant)</u></p> <ul style="list-style-type: none"> ➤ poly-lined, polypropylene, super sacks ➤ Kraft unlined, multi-walled paper 																																																												
<p style="text-align: center;"><u>NUTRITIONAL PROFILE</u></p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left; border-bottom: 1px solid black;"><u>PROXIMATE NUTRIENTS</u></th> <th style="text-align: right; border-bottom: 1px solid black;"><u>PER 100gms</u></th> </tr> </thead> <tbody> <tr><td>Moisture</td><td style="text-align: right;">12.0</td></tr> <tr><td>Calories</td><td style="text-align: right;">340.0</td></tr> <tr><td>Protein (g) (± 2)</td><td style="text-align: right;">15.0</td></tr> <tr><td>Ash (g)</td><td style="text-align: right;">1.8</td></tr> <tr><td>Total Carbohydrates (g)</td><td style="text-align: right;">63.0</td></tr> <tr><td>Net Carbohydrates (g)</td><td style="text-align: right;">53.0</td></tr> <tr><td>Total Dietary Fiber (g) (± 2)</td><td style="text-align: right;">10.0</td></tr> <tr><td>Beta-glucan (g)</td><td style="text-align: right;">4.8</td></tr> <tr><td>Total Fat (g)</td><td style="text-align: right;">7.0</td></tr> <tr><td>Saturated Fat (g)</td><td style="text-align: right;">1.5</td></tr> <tr><td>Trans Fat (g)</td><td style="text-align: right;">0.0</td></tr> <tr><td>Polyunsaturated Fat (g)</td><td style="text-align: right;">3.0</td></tr> <tr><td>Cholesterol (mg)</td><td style="text-align: right;">0.0</td></tr> <tr><td>Sodium (mg)</td><td style="text-align: right;">5.0</td></tr> <tr><td>Vitamin A (IU)</td><td style="text-align: right;"><5.0</td></tr> <tr><td>Vitamin C (mg)</td><td style="text-align: right;"><0.02</td></tr> <tr><td>Vitamin B1 (mg)</td><td style="text-align: right;">0.5</td></tr> <tr><td>Vitamin B2 (mg)</td><td style="text-align: right;">0.2</td></tr> <tr><td>Niacin (mg)</td><td style="text-align: right;">1.3</td></tr> <tr><td>Calcium (mg)</td><td style="text-align: right;">45.0</td></tr> <tr><td>Iron (mg)</td><td style="text-align: right;">4.5</td></tr> <tr><td>Potassium (mg)</td><td style="text-align: right;">390.0</td></tr> </tbody> </table> <p style="font-size: small; margin-top: 5px;">DRY BASIS DATA CALCULATED FROM INFORMATION CONTAINED IN: USDA Nutrient Database for Standard Reference Release 13 USDA-ARS Nutrient Data Laboratory</p>	<u>PROXIMATE NUTRIENTS</u>	<u>PER 100gms</u>	Moisture	12.0	Calories	340.0	Protein (g) (± 2)	15.0	Ash (g)	1.8	Total Carbohydrates (g)	63.0	Net Carbohydrates (g)	53.0	Total Dietary Fiber (g) (± 2)	10.0	Beta-glucan (g)	4.8	Total Fat (g)	7.0	Saturated Fat (g)	1.5	Trans Fat (g)	0.0	Polyunsaturated Fat (g)	3.0	Cholesterol (mg)	0.0	Sodium (mg)	5.0	Vitamin A (IU)	<5.0	Vitamin C (mg)	<0.02	Vitamin B1 (mg)	0.5	Vitamin B2 (mg)	0.2	Niacin (mg)	1.3	Calcium (mg)	45.0	Iron (mg)	4.5	Potassium (mg)	390.0	<p style="text-align: center;"><u>MICROBIAL LIMITATIONS</u></p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">Standard Plate Count</td> <td style="width: 50%; text-align: right;">50,000/g Max.</td> </tr> <tr> <td>Yeast</td> <td style="text-align: right;">100/g Max.</td> </tr> <tr> <td>Mold</td> <td style="text-align: right;">100/g Max.</td> </tr> <tr> <td>Coliform Bacteria</td> <td style="text-align: right;">100/g Max.</td> </tr> <tr> <td>E. Coli</td> <td style="text-align: right;">Neg.(<10/g.)</td> </tr> <tr> <td>Salmonella</td> <td style="text-align: right;">Neg.(25g.)</td> </tr> <tr> <td>Staphylococcus</td> <td style="text-align: right;">Neg.(<10/g.)</td> </tr> </table> <p style="text-align: center; margin-top: 10px;"><u>STORAGE CONDITIONS/SHELF LIFE</u></p> <p style="text-align: center; font-size: small;"><u>Avoid excessive humidity and strong odors.</u> up to 6 months: ambient conditions (55-80°F) up to 18 months: Optimum conditions (<70°F/%RH)</p> <p style="text-align: center; font-size: small;">optimum conditions are favorable for insect infestation; use good pest control practices to protect product & package from potential infestation</p>	Standard Plate Count	50,000/g Max.	Yeast	100/g Max.	Mold	100/g Max.	Coliform Bacteria	100/g Max.	E. Coli	Neg.(<10/g.)	Salmonella	Neg.(25g.)	Staphylococcus	Neg.(<10/g.)
<u>PROXIMATE NUTRIENTS</u>	<u>PER 100gms</u>																																																												
Moisture	12.0																																																												
Calories	340.0																																																												
Protein (g) (± 2)	15.0																																																												
Ash (g)	1.8																																																												
Total Carbohydrates (g)	63.0																																																												
Net Carbohydrates (g)	53.0																																																												
Total Dietary Fiber (g) (± 2)	10.0																																																												
Beta-glucan (g)	4.8																																																												
Total Fat (g)	7.0																																																												
Saturated Fat (g)	1.5																																																												
Trans Fat (g)	0.0																																																												
Polyunsaturated Fat (g)	3.0																																																												
Cholesterol (mg)	0.0																																																												
Sodium (mg)	5.0																																																												
Vitamin A (IU)	<5.0																																																												
Vitamin C (mg)	<0.02																																																												
Vitamin B1 (mg)	0.5																																																												
Vitamin B2 (mg)	0.2																																																												
Niacin (mg)	1.3																																																												
Calcium (mg)	45.0																																																												
Iron (mg)	4.5																																																												
Potassium (mg)	390.0																																																												
Standard Plate Count	50,000/g Max.																																																												
Yeast	100/g Max.																																																												
Mold	100/g Max.																																																												
Coliform Bacteria	100/g Max.																																																												
E. Coli	Neg.(<10/g.)																																																												
Salmonella	Neg.(25g.)																																																												
Staphylococcus	Neg.(<10/g.)																																																												
<p style="text-align: center;"><u>ALLERGEN STATEMENT</u></p> <p>This product may contain trace amounts of wheat or barley from the field crop. This product may have been manufactured on equipment used for wheat product. An allergen control program is in place to minimize contamination.</p>	<p style="text-align: center;"><u>REGULATORY STATEMENTS</u></p> <ul style="list-style-type: none"> ➤ This product contains no animal proteins and is compliant with TSE/BSE requirements. ➤ This product contains no genetically modified ingredients. ➤ This product is not irradiated. ➤ GRAS statement is not applicable; this food product contains no additives. ➤ This product complies with California Proposition 65. 																																																												
<p style="text-align: center;"><u>ORGANIC STATEMENT</u></p> <p>Product processed as Organic meets all the requirements set forth by Oregon Tilth Certified Organic and complies with the Standards and Guidelines Class OP. A written Organic Control Program ensures compliance. Certification is renewed annually.</p>	<p style="text-align: center;"><u>LOT CODING</u></p> <p>This product contains a lot code using an alpha-numeric system representing the production shift (A,B or C) and date (mmddy) of manufacture. Ex: 2A010102= line 2, A-shift, January 1, 2002</p>																																																												
<p style="text-align: center;"><u>KOSHER INSPECTED AND CERTIFIED</u></p> <p style="text-align: center;">Approved: Kosher & Parve Minnesota Kosher 4330 W. 28th Street Minneapolis, MN 55416</p>	<p style="text-align: center;"><u>SIFTING STATEMENT</u></p> <p>All oat products manufactured at LaCrosse Milling Company are sifted prior to packaging. These products are produced under Good Manufacturing Practices in accordance with regulatory guidelines.</p>																																																												
<p><u>MANUFACTURING FACILITY LOCATION:</u></p> <p style="font-size: small;">La Crosse Milling Company PO Box 86, 105 HWY 35 ♦ Cochrane, WI 54622 608/248-2222 ♦ 800/441-5411 ♦ fax:608/248-2221 www.lacrossemilling.com email: lmc@lacrossemilling.com</p>																																																													