



DIAMOND BRAND: OAT BRAN PRODUCTS

Applicable to Conventional & Organic Oats

REVISION: 4/08

<p align="center"><u>DESCRIPTION</u></p> <p>Product shall be manufactured from 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 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 align="center"><u>Compliance to Bioterrorism Preparedness & Response Act of 2002</u></p> <p>FDA Registration Number: 12819087660</p>	<p align="center"><u>PACKAGING</u></p> <p>(FDA compliant)</p> <ul style="list-style-type: none"> ➤ poly-lined, polypropylene, super sacks ➤ Kraft unlined, multi-walled paper 																																																																		
<p align="center"><u>NUTRITIONAL PROFILE</u></p> <table border="0"> <thead> <tr> <th><u>PROXIMATE NUTRIENTS</u></th> <th><u>PER 100gms</u></th> </tr> </thead> <tbody> <tr><td>Calories</td><td>340.0</td></tr> <tr><td>Protein (g)</td><td>15.0(± 2)</td></tr> <tr><td>Ash (g)</td><td>2.2</td></tr> <tr><td>Total Carbohydrates (g)</td><td>63.0</td></tr> <tr><td>Net Carbohydrates (g)</td><td>53.0</td></tr> <tr><td>Total Dietary Fiber (g) (± 2)</td><td>10.0</td></tr> <tr><td>β-glucan (g)</td><td>4.4</td></tr> <tr><td>Total Fat (g)</td><td>7.0</td></tr> <tr><td>Saturated Fat (g)</td><td>1.5</td></tr> <tr><td>Polyunsaturated Fat (g)</td><td>3.0</td></tr> <tr><td>Cholesterol (mg)</td><td>0.0</td></tr> <tr><td>Sodium (mg)</td><td>5.0</td></tr> <tr><td>Vitamin A (IU)</td><td><5.0</td></tr> <tr><td>Vitamin C (mg)</td><td><0.02</td></tr> <tr><td>Vitamin B₁ (mg)</td><td>.91</td></tr> <tr><td>Vitamin B₂ (mg)</td><td>.31</td></tr> <tr><td>Niacin (mg)</td><td>1.5</td></tr> <tr><td>Calcium (mg)</td><td>45.0</td></tr> <tr><td>Iron (mg)</td><td>4.5</td></tr> <tr><td>Potassium (mg)</td><td>470.0</td></tr> </tbody> </table> <p>This product contains no hydrogenated oils <small>DRY BASIS DATA CALCULATED FROM INFORMATION CONTAINED IN: USDA Nutrient Database for Standard Reference Release 13 USDA-ARS Nutrient Data Laboratory</small></p>	<u>PROXIMATE NUTRIENTS</u>	<u>PER 100gms</u>	Calories	340.0	Protein (g)	15.0(± 2)	Ash (g)	2.2	Total Carbohydrates (g)	63.0	Net Carbohydrates (g)	53.0	Total Dietary Fiber (g) (± 2)	10.0	β-glucan (g)	4.4	Total Fat (g)	7.0	Saturated Fat (g)	1.5	Polyunsaturated Fat (g)	3.0	Cholesterol (mg)	0.0	Sodium (mg)	5.0	Vitamin A (IU)	<5.0	Vitamin C (mg)	<0.02	Vitamin B ₁ (mg)	.91	Vitamin B ₂ (mg)	.31	Niacin (mg)	1.5	Calcium (mg)	45.0	Iron (mg)	4.5	Potassium (mg)	470.0	<p align="center"><u>MICROBIAL LIMITATIONS</u></p> <table border="0"> <tr><td>Standard Plate Count</td><td>50,000/g Max.</td></tr> <tr><td>Yeast</td><td>100/g Max.</td></tr> <tr><td>Mold</td><td>100/g Max.</td></tr> <tr><td>Coliform Bacteria</td><td>100/g Max.</td></tr> <tr><td>E. Coli</td><td>Neg.<(10/g.)</td></tr> <tr><td>Salmonella</td><td>Neg.(25g.)</td></tr> <tr><td>Staphylococcus</td><td>Neg.<(10/g.)</td></tr> </table> <p align="center"><u>STORAGE CONDITIONS/SHELF LIFE</u> <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>optimum conditions are favorable for insect infestation; use good pest control practices to protect product & package from potential infestation</p> <p align="center"><u>CURRENT INSPECTION RATINGS</u></p> <table border="0"> <tr><td>AIB:</td><td>SUPERIOR</td></tr> <tr><td>USDA:</td><td>PASS</td></tr> <tr><td>ASI:</td><td>EXCELLENT</td></tr> <tr><td>STATE OF WI/FDA:</td><td>SATISFACTORY</td></tr> <tr><td>OREGON TILTH Certified Organic:</td><td>APPROVED</td></tr> </table>	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.)	AIB:	SUPERIOR	USDA:	PASS	ASI:	EXCELLENT	STATE OF WI/FDA:	SATISFACTORY	OREGON TILTH Certified Organic:	APPROVED
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<p align="center"><u>ALLERGEN STATEMENT</u></p> <p>This product may contain trace amounts of wheat or barley from the field crop.</p> <p>This product may have been manufactured on equipment used for wheat product.</p> <p>An allergen control program is in place to minimize contamination.</p>	<p 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 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.</p> <p>A written Organic Control Program ensures compliance. Certification is renewed annually.</p>	<p 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.</p> <p>Ex: 2A010102= line 2, A-shift, January 1, 2002</p>																																																																		
<p align="center"><u>KOSHER INSPECTED AND CERTIFIED</u></p> <p>Approved: Kosher & Parve Minnesota Kosher 4330 W. 28th Street Minneapolis, MN 55416</p>	<p align="center"><u>MANUFACTURING FACILITY LOCATION:</u></p> <p>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>																																																																		