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	CEREALS OATMEAL DRY UNCOOKED	ED No: 04
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1. PRODUCT NAME

CEREALS OATMEAL DRY UNCOOKED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Oatmeal cereals are rolled flakes of oats used as breakfast cereal for human consumption and are derived from the grains of *Avena sativa* and *Avena byzantina*.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Rolled oat flakes
Optional: Antioxidants

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX "CAC/RCP 51-2003, Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals.


5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Moisture content	≤ 10 %
Aflatoxin (Sum B1,B2, G1,G2) ; B1	≤ 4 ppb; ≤ 2ppb
Ochratoxin A	≤ 3 ppb
Deoxynivalenol	≤ 750 ppb
Zearalenone	≤ 75 ppb
Acrylamide	≤ 150 ppb
QUALITY PARAMETERS	LIMITS
Protein (Nx6.25) (min)	≥ 11 % (on dry basis)
Dietary fiber (min)	≥ 9.0 % (on dry basis)
Ash	≤ 3.0 % (on dry basis)

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Rolled oats shall have the colour characteristic of rolled oat flakes.
Odour or flavour	The product shall have a characteristic oats aroma and shall have no foreign odours and flavours such as, but not limited to, rancid, bitter, raw, starchy or sour or other undesirable flavours and odours.
Texture	The product shall be soft and moderately thick.
Foreign matter	Oats must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. Shall be free from any foreign material such as, but not limited to, dirt, insect parts, hair, stone, wood, glass, or metal
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

- 8.1. The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).
- 8.2. The product shall comply with the Maximum Levels of the Codex General Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	371 kcal
Carbohydrates	65.0 g
Protein	12.5 g
Fat	6.5 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic, can or equivalent packaging material that maintains the integrity and organoleptic qualities of the product and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 400 g to 1 Kg.
Warranty at delivery location	Minimum 4 Months.

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"