

Product details

Article number

Supplier (Specification only valid for goods from this supplier)

Product name

organic oat flakes fine gluten free

Legal name

oat flakes fine gluten free

Country of processing

Country of origin (for this article all possible origins are shown)

Denmark, Germany, Poland, Republic of Finland, Republic of Lithuania
other origins possible due to availability

Agricultural origin

EU-agriculture

Product description

Flaked oat, fine, gluten free
from organic agriculture according to regulation (EG) No. 834/2007 and 889/2008

Botanical name

Avena sativa L.

Variety

Production

Customs tariff number

11041290

List of ingredients

oat flakes gluten free*
*from certified organic agriculture

Product picture

(Example photo, not batch-related, deviations possible)



Preparation

Usage

Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.

Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)

Potential advice for customers



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Further product characteristics

Vegan	Yes
Raw food*	No
Naturally without gluten	No
Gluten free (< 20 ppm)	Yes
Superfood	No

*"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.

Average nutritional information per 100g

Energy (kJ / kcal)	1550 / 371
Fat (g)	6.7
of which saturates (g)	1.1
Carbohydrate (g)	59.5
of which sugars (g)	0.8
Fibre (g)	9.7
Protein (g)	13.2
Salt (g)	0.005

Nutritional values may vary in natural products

Source: German Nutrient Data Base

Sensorial parameters

Appearance/Colour	cream coloured to light brown
Flavour/Taste	characteristically fresh cereal flavour, nutty
Consistency	firm to the bite

Chemical and physical parameters

Water content	max.14 %
Size	
Purity	
Foreign material	
Falling number	
Gluten content	
Mineral content	

Microbiological parameters according to the DGHM guidelines for cereal flours from wheat, rye, spelt (2015)

	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	1.000.000	
E. Coli	10	100
Mould	10.000	



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Coagulase-positive Staphylococcus	100	1.000
Presumptive bacillus cereus	100	1.000
Spores of sulfur-reducing clostridien	100	1.000
Salmonella		n.d. in 25g
The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.		
Storage and shelf life		
Best before date	12 months from production date	
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65 % atmospheric humidity	
Other storage advices		
Packaging		
Net weight per unit in kg	25.00	
Packaging material (All possible packaging materials are shown for this article)	multilayer paper bag	
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.		
GMO Status		
The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.		
Ionizing radiation		
The product is not treated with ionizing radiation.		
Pesticides		
The product is in accordance to the Comm. RG (EC) No. 834/2007.		
Mycotoxines/Heavy metals		
The product corresponds to the Comm. RG (EC) No. 2023/915, Comm. RG (EU) No.165/2010 and other currently valid amendments.		
Foreign impurities		
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.		
Pests		
The product is free of living pests in all states of development.		

List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	n/a	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	+	n/a	
Spelt	-	n/a	
Khorasan wheat / Kamut®	-	n/a	
Hybrides	-	n/a	
Crustaceans and crustacean products	-	n/a	
Eggs and egg products	-	n/a	
Fish and fish products	-	n/a	
Peanuts and peanut products	-	n/a	
Soybeans and soya products	-	n/a	
Milk and dairy products	-	n/a	
Nuts and nut products	-	n/a	
Almonds	-	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
Celery and celery products	-	n/a	
Mustard and mustard products	-	n/a	
Sesame and sesame products	-	n/a	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	n/a	
Lupin and lupin products	-	n/a	
Molluscs and mollusc products	-	n/a	

n/a = not available

The above information is based on details provided by our suppliers and has