

Gluten Free Oat Flakes small 20kg

(Confidential)



Product name	Gluten Free Oat Flakes small 20kg
Product number	00518K
Packaging	-
Product description	Gluten free small oat flakes are manufactured by processing and flaking oat kernels. Oats have been heat treated, which improves shelf life.
Ingredients	Gluten free wholegrain OATS
Country of origin	FINLAND
Storage	In dry and cool conditions (20°C) protected from light, UV-radiation and strong odours.
Shelf life	15 months from the day of packaging
Analytical data	Moisture % 13 % Bulk density 335 ± 15 g/L Gluten content < 20 ppm
Microbiological data	TPC max 4 logCFU/g Moulds max 3,7 logCFU/g E.coli max 2 logCFU/g Salmonella neg./ 25g

A handwritten signature in blue ink, appearing to read "Tawico".

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Nutritional values

On average per 100 g

Energy kJ	1540	kJ
Energy kcal	370	kcal
Fat	6,5	g
of which saturates	1,3	g
Carbohydrates	58	g
of which sugars	1	g
Fibre	11	g
of which beta glucan	4.5	g
Protein	14	g
Salt	0	g
Thiamin (Vitamin B1)	0.40	mg
Phosphorus	440	mg
Magnesium	130	mg
Iron	5.1	mg
Zinc	3.2	mg

Allergens

Eggs and products thereof	No
Soy beans and products thereof	No
Peanuts and products thereof	No
Nuts and products thereof	No
Milk and products thereof including lactose	No
Celery and products thereof	No
Fish and products thereof	No
Crustaceans and products thereof	No
Cereals containing gluten and products thereof	No
Oat and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphite	No
Mustard and products thereof	No
Lupines and products thereof	No
Molluscs and products thereof	No

Additional information

Product does not contain any genetically modified organism (GMO) or ingredients produced from GMOs; with reference to EU Regulations (EC) No 1829/2003 and (EC)

No 1830/2003 This product complies with EU food legislation. The gluten content 20 ppm of the products is ensured through analyses. The strictly controlled production line ensures that the products are gluten-free and safe for coeliacs; with reference to (EC)

No 828/2014.