



OAT FIBER

(Applicable to Conventional & Organic Oat Fiber)

Conventional Oat Fiber is an all purpose fiber product made from 100% oat hulls. This fiber is especially useful as an ingredient to enhance texture, extend shelf life, improve strength or meet increased demand for healthy, high fiber foods in products such as cereals, bakery products, muffins, pasta, tortillas, meats, crackers, snack foods and pet food. Its use results in superior products and can be used to aid calorie and fat reduced products.

CHEMICAL PROPERTIES

Total Dietary Fiber (dry basis)	80% Typical
Calories	17.1 Kc
Moisture	8% maximum
pH	5.5 - 7.0
Enzyme Activity	negative
Water Holding Capacity %	200% - 250%

GRANULATION

Particle Size Distribution (b)	
On U.S. #100	10% maximum
On U.S. #200	50% maximum

PHYSICAL PROPERTIES

Color	Creamy white to light brown
Flavor	Bland
Aroma	Neutral
Bulk Density (lbs/cu ft)	25% (+/- 5%)

INGREDIENT DECLARATION

Ingredient Declaration: Oat Fiber

MICROBIOLOGICAL PROPERTIES

	<u>CFU/g</u>
Aerobic Plate Count	<50,000
Mold and Yeast	<100 each
E-Coli	<10
Salmonella	Negative/ 25g
Coliforms	<100

NUTRITIONAL INFORMATION (typical) PER 100g

Calories	17	Kcal
Calories from Fat	2	Kcal
Total Fat	0.30	g
Saturated Fat	0.12	g
Mono saturated Fat	0.12	g
Poly saturated Fat	0.06	g
Trans Fatty Acids	0	g
Total Dietary Fiber (dry basis)	85.0	%
Insoluble Fiber	84.7	%
Soluble Fiber	0.3	%
Sugars	0	
Protein	0.50	g
Ash	2.5	%
Water	4.5	%
Cholesterol	0.0	g
Sodium	110	mg
Iron	5	mg
Magnesium	35	mg
Calcium	40	mg

PACKAGING

Packed in 50# multi-wall paper bag other pack sizes (totes) may be available. Shelf life minimum two years when stored in a clean, dry area under GMP guidelines.

ADDITIONAL

Allergen: Manufactured on equipment used to process soy and wheat products

Kosher

Non GMO

REFERENCES

- a) American Association of Cereal Chemist
- b) Alpine Airjet Sieve

Lacrosse Milling Company
 PO Box 86 - Hwy 35 – Cochrane, Wisconsin
 (608) 248-2222 - (800)447-5411
www.lacrossemilling.com