

**Diamond Brand**  
  
**REGULAR ROLLED OATS**

Description: Cleaned, hulled, whole oat groats rolled into uniform, thin, oat flakes which cook within 5 minutes.

**TYPICAL ANALYSIS** (provided on Certificate of Analysis)

	<u>TEST METHOD</u>	<u>MINIMUM</u>	<u>MAXIMUM</u>
<b>ENZYME ACTIVITY:</b>	<i>(AACC 22-80)</i>	<b>NEGATIVE</b>	<b>LOW</b>
<b>MOISTURE:</b>	<i>(NIR and/or AACC 44-19)</i>	<b>8.0%</b>	<b>12.5%</b>
<b>DENSITY:</b>	<i>(LMC95-03, method 2)</i>	<b>22 lb/ft<sup>3</sup></b>	<b>26 lb/ft<sup>3</sup></b>
<b>FLAKE THICKNESS:</b>	<i>(LMC 95-02)</i>	<b>0.023"</b>	<b>0.029"</b>
<b>WATER ABSORPTION:</b>	<i>(AACC 88-10)</i>	<b>100%</b>	<b>150%</b>
<b>FOREIGN MATERIAL HULLS:</b>	<i>(VISUAL) PER 50g</i>	<b>0</b>	<b>7</b>
<b>GRANULATION (particle size)</b>	<i>(100g. sample, 2min, RO-TAP, W/HAMMER)</i>		
	<b>On US #4:</b>	<b>20%</b>	<b>40%</b>
	<b>On US #7:</b>	<b>40%</b>	<b>60%</b>
	<b>On US #10:</b>	<b>5%</b>	<b>15%</b>
	<b>Thru US #10:</b>	<b>0%</b>	<b>10%</b>

Products which are custom rolled to your flake thickness specifications will vary from these specifications.