

DIAMOND BRAND: BARLEY PRODUCTS

Applicable to Conventional & Organic Barley

DESCRIPTION

Product shall be manufactured from clean, sound, barley processed under sanitary conditions according to good manufacturing practices and requirements of the Federal Food, Drug and Cosmetic Act.

CONTAMINATION

Product shall be free of infestation or extraneous materials.

LD REVISION: 1/3/2012

- Product contains no chemical, medicinal or nutritional additives
- Product shall be free of pesticide residues.
- Product is continually monitored for metal contamination.
- Non-Essential glass is prohibited within the facility; including personal belongings.

Compliance to

Bioterrorism Preparedness & Response Act of 2002 COMPLIANT

PACKAGING (FDA compliant)

- > poly-lined, polypropylene, super sacks
- > Kraft unlined, multi-walled paper

NUTRITIONAL PROFILE

PROXIMATE NUTRIENTS	PER 100gms
Calories	392.0
Protein (g)	11.0
Ash (g)	1.2
Carbohydrates (g)	86.0
Total Dietary Fiber (g)	17.0
Total Fat (g)	1.3
Saturated Fat (g)	0.2
Cholesterol (mg)	0.0
Sodium (mg)	10.0
Vitamin A (IU)	0.0
Vitamin C (mg)	0.0
Calcium (mg)	32.0
Iron (mg)	2.8

DRY BASIS DATA CALCULATED FROM INFORMATION CONTAINED IN: USDA Nutrient Database for Standard Reference Release 13 USDA-ARS Nutrient Data Laboratory

MICROBIAL LIMITATIONS

Standard Plate Count 50,000/g Max. Yeast 100/g Max. 100/g Max. Mold 100/g Max. Coliform Bacteria E. Coli Neg.(<10/g.)Salmonella Neg.(25g.) Staphylococcus Neg. (< 10/g.)

MICRO SPECIFICATIONS APPLY TO FLAKED BARLEY ONLY STORAGE CONDITIONS/SHELF LIFE

Avoid excessive humidity and strong odors. up to 6 months: ambient conditions (55-80°F)

up to 18 months: Optimum conditions (<70°F/%RH)

optimum conditions are favorable for insect infestation; use good pest control practices to protect product & package from potential infestation

ALLERGEN STATEMENT

This product may contain trace amounts of wheat from the field crop.

CURRENT INSPECTION RATINGS

SOF 2000 LEVEL 2: **PASS** USDA: **PASS**

STATE OF WI: **SATISFACTORY**

OREGON TILTH CERTIFIED ORGANIC: **APPROVED**

ORGANIC STATEMENT

Product processed as Organic meets all the requirements set forth by Oregon Tilth Certified Organic and complies with the Standards and Guidelines Class OP.

A written Organic Control Program ensures compliance. Certification is renewed annually.

KOSHER INSPECTED AND CERTIFIED

Approved: Kosher & Parve Minnesota Kosher Kashruth Council 4330 W. 28th Street Minneapolis, MN 55416

LOT CODING

This product contains a lot code using the production date (mmddyy) of manufacture.

Ex: 010102 = January 1, 2002

REGULATORY STATEMENTS

- This product contains no animal proteins and is compliant with TSE/BSE requirements.
- This product contains no genetically modified ingredients.
- This product is not irradiated.
- GRAS statement is not applicable; this food product contains no additives.
- This product complies with California Proposition 65.

MANUFACTURING FACILITY LOCATION:

La Crosse Milling Company PO Box 86, 105 HWY 35 • Cochrane, WI 54622

www.lacrossemilling.com email: lmc@lacrossemilling.com



LD REVISION: 5/7/2012

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	4.5 - 7.0
Enzyme Activity	negative
Water Holding Capacity %	150% - 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

LD REVISION: 5/7/2012

	<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 Carbohydrates	87.9	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

Iron (mg)

Potassium (mg)

USDA-ARS Nutrient Data Laboratory



DIAMOND BRAND: WHOLE GRAIN OAT PRODUCTS

Applicable to Conventional, Gluten Free & Organic Oats

DESCRIPTION

Product shall be manufactured from dehulled, cleaned, sound, US #2 heavy oats (or better) processed under sanitary conditions in accordance with good manufacturing practices and requirements of the Federal Food, Drug and Cosmetic Act.

CONTAMINATION

LD Revision: 02/21/2014

- Product shall be free of infestation or extraneous materials.
- Product contains no chemical, medicinal or nutritional additives.
- > Product shall be free of pesticide residues.
- > Product is continually monitored for metal contamination.
- Non-Essential glass is prohibited within the facility; including personal belongings.

Compliance to Bioterrorism Preparedness & Response Act of 2002

COMPLIANT

PACKAGING

(FDA compliant)

- poly-lined, polypropylene, super sacks
- Kraft unlined, multi-walled paper

NUTRITIONAL PROFILE

<u>NUTRITIONAL PROFILE</u>	
PROXIMATE NUTRIENTS	PER 100gms
Moisture	12.0
Calories	340.0
Protein (g) (± 2)	15.0
Ash (g)	1.8
Total Carbohydrates (g)	63.0
Net Carbohydrates (g)	53.0
Total Dietary Fiber (g) (± 2)	10.0
Sugars, total (g)	0.99
Beta-glucan (g)	4.8
Total Fat (g)	7.0
Saturated Fat (g)	1.5
Trans Fat (g)	0.0
Polyunsaturated Fat (g)	3.0
Cholesterol (mg)	0.0
Sodium (mg)	5.0
Vitamin A (IU)	< 5.0
Vitamin C (mg)	< 0.02
Vitamin B1 (mg)	0.5
Vitamin B2 (mg)	0.2
Niacin (mg)	1.3
Calcium (mg)	45.0
T ()	4.5

MICROBIAL LIMITATIONS

Standard Plate Count	50,000cfu/g Max.
Yeast	100cfu/g Max.
Mold	100cfu/g Max.
Coliform Bacteria	100cfu/g Max.
E. Coli	Neg.(<10cfu/g.)
Salmonella	Neg.(25g.)
Staphylococcus	Neg.(<10cfu/g.)

STORAGE CONDITIONS/SHELF LIFE

Store product at ambient temperature and in dry condition following a good pest management program.

Recommend a 24 month shelf life.

Oatmeal does not expire in 24 months.

CURRENT INSPECTION RATINGS

SQF 2000 LEVEL 2: PASS USDA: PASS

STATE OF WI/FDA: SATISFACTORY

OREGON TILTH Certified Organic: APPROVED

ALLERGEN STATEMENT

This product may contain trace amounts of wheat or barley from the field crop.

DRY BASIS DATA CALCULATED FROM INFORMATION CONTAINED IN:

USDA Nutrient Database for Standard Reference Release 13

This product may have been manufactured on equipment used for wheat product.

An allergen control program is in place to minimize contamination.

REGULATORY STATEMENTS

- This product contains no animal proteins and is compliant with TSE/BSE requirements.
- This product contains no genetically modified ingredients.
- This product is not irradiated.
- > GRAS statement is not applicable; this food product contains no additives.
- This product complies with California Proposition 65.

ORGANIC STATEMENT

Product processed as Organic meets all the requirements set forth by Oregon Tilth Certified Organic and complies with the Standards and Guidelines Class OP.

A written Organic Control Program ensures compliance. Certification is renewed annually.

LOT CODING

This product contains a lot code using an alpha-numeric system representing the production shift (A,B or C) and date (mmddyy) of manufacture.

Ex: 2A010102= line 2, A-shift, January 1, 2002

KOSHER INSPECTED AND CERTIFIED

Approved: Kosher & Parve Minnesota Kosher 4330 W. 28th Street Minneapolis, MN 55416

SIFTING STATEMENT

All oat products manufactured at LaCrosse Milling Company are sifted prior to packaging. These products are produced under Good Manufacturing Practices in accordance with regulatory guidelines.

MANUFACTURING FACILITY LOCATION:

4.5

390.0

La Crosse Milling Company
PO Box 86, 105 HWY 35 • Cochrane, WI 54622
608/248-2222 • 800/441-5411 • fax:608/248-2221

www.lacrossemilling.com email: lmc@lacrossemilling.com



DIAMOND BRAND: OAT BRAN PRODUCTS

Applicable to Conventional, Gluten Free & Organic Oats

DESCRIPTION

Product shall be manufactured from dehulled, cleaned, sound, US #2 heavy oats (or better) processed under sanitary conditions in accordance with good manufacturing practices and requirements of the Federal Food, Drug and Cosmetic Act.

CONTAMINATION

LD REVISION: 2/21/2014

- Product shall be free of infestation or extraneous materials.
- Product contains no chemical, medicinal or nutritional additives.
- Product shall be free of pesticide residues.
- Product is continually monitored for metal contamination.
- Non-Essential glass is prohibited within the facility; including personal **PACKAGING**

Compliance to Bioterrorism Preparedness & Response Act of 2002

COMPLIANT

NUTRITIONAL PROFILE

PROXIMATE NUTRIENTS PER 100gms Calories 340.0 Protein (g) $15.0(\pm 2)$ Ash (g) 2.2 Total Carbohydrates (g) 63.0 Net Carbohydrates (g) 53.0 Total Dietary Fiber (g) (± 3) 10 β-glucan (g) 4.4 Total Fat (g) 7.0 Saturated Fat (g) 1.5 Polyunsaturated Fat (g) 3.0 Cholesterol (mg) 0.0 Sodium (mg) 5.0 Vitamin A (IU) < 5.0 Vitamin C (mg) < 0.02 Vitamin B_1 (mg) .91 Vitamin B₂ (mg) .31 Niacin (mg) 1.5

This product contains no hydrogenated oils

DRY BASIS DATA CALCULATED FROM INFORMATION CONTAINED IN:

USDA Nutrient Database for Standard Reference Release 13

USDA-ARS Nutrient Data Laboratory

Calcium (mg)

Potassium (mg)

Iron (mg)

(FDA compliant)

- poly-lined, polypropylene, super sacks
- Kraft unlined, multi-walled paper

MICROBIAL LIMITATIONS

Standard Plate Count	50,000/g Max.
Yeast	100/g Max.
Mold	100/g Max.
Coliform Bacteria	100/g Max.
E. Coli	Neg.(<10/g.)
Salmonella	Neg.(25g.)
Staphylococcus	Neg.(<10/g.)

STORAGE CONDITIONS/SHELF LIFE

Store product at ambient temperature and in dry condition following a good pest management program. Recommend a 24 month shelf life. Oatmeal does not expire in 24 months.

CURRENT INSPECTION RATINGS

SQF 2000 LEVEL 2: PASS

USDA: PASS

STATE OF WI/FDA: SATISFACTORY OREGON TILTH Certified Organic: APPROVED

ALLERGEN STATEMENT

45.0

4.5

470.0

This product may contain trace amounts of wheat or barley from the field crop.

This product may have been manufactured on equipment used for wheat product.

An allergen control program is in place to minimize contamination.

REGULATORY STATEMENTS

- This product contains no animal proteins and is compliant with TSE/BSE requirements.
- This product contains no genetically modified ingredients.
- This product is not irradiated.
- GRAS statement is not applicable; this food product contains no additives.
- This product complies with California Proposition 65.

ORGANIC STATEMENT

Product processed as Organic meets all the requirements set forth by Oregon Tilth Certified Organic and complies with the Standards and Guidelines Class OP.

A written Organic Control Program ensures compliance. Certification is renewed annually.

LOT CODING

This product contains a lot code using an alpha-numeric system representing the production shift (A,B or C) and date (mmddyy) of manufacture.

Ex: 2A010102= line 2, A-shift, January 1, 2002

KOSHER INSPECTED AND CERTIFIED

Approved: Kosher & Parve Minnesota Kosher 4330 W. 28th Street Minneapolis, MN 55416

MANUFACTURING FACILITY LOCATION:

La Crosse Milling Company PO Box 86, 105 HWY 35 • Cochrane, WI 54622 608/248-2222 • 800/441-5411 • fax:608/248-2221

> www.lacrossemilling.com email: lmc@lacrossemilling.com



DIAMOND BRAND: WHEAT PRODUCTS

Applicable to Conventional & Organic Wheat

DESCRIPTION

Product shall be manufactured from clean, sound, soft white wheat processed under sanitary conditions according to good manufacturing practices and requirements of the Federal Food, Drug and Cosmetic Act

Compliance to

Bioterrorism Preparedness & Response Act of 2002

COMPLIANT

NUTRITIONAL PROFILE

PER 100gms PROXIMATE NUTRIENTS Calories 350.0 Protein (g) $9.0(\pm 2)$ Ash (g) 1.5 Carbohydrates (g) 75.0 Total Dietary Fiber (g) $11.0(\pm 2)$ Total Fat (g) 2.0 Saturated Fat (g) 0.0 Cholesterol (mg) 0.0 Sodium (mg) 4.0 Vitamin A (IU) < 5.0 Vitamin C (mg) n/a Calcium (mg) 37.0 Iron (mg) 3.5 Beta Carotene (IU) < 5.0 DRY BASIS DATA CALCULATED FROM INFORMATION CONTAINED IN:

ALLERGEN STATEMENT

USDA Nutrient Database for Standard Reference Release 13

USDA-ARS Nutrient Data Laboratory

This product contains wheat gluten.

ORGANIC STATEMENT

Product processed as Organic meets all the requirements set forth by Oregon Tilth Certified Organic and complies with the Standards and Guidelines Class OP.

A written Organic Control Program ensures compliance. Certification is renewed annually.

KOSHER INSPECTED AND CERTIFIED

Approved: Kosher & Parve Minnesota Kosher Kashruth Council 4330 W. 28th Street Minneapolis, MN 55416

LOT CODING

This product contains a lot code using an alpha-numeric system representing the production shift (A,B or C) and date (mmddyy) of manufacture.

Ex: 2A010102= line 2, a-shift, Jan. 1, 2002

CONTAMINATION

LD REVISION: 1/3/2012

- Product shall be free of infestation or extraneous materials.
- Product contains no chemical, medicinal or nutritional additives
- Product shall be free of pesticide residues.
- Product is continually monitored for metal contamination.
- Non-Essential glass is prohibited within the facility; including personal belongings.

PACKAGING

(FDA compliant)

- poly-lined, polypropylene, super sacks
- ➤ Kraft unlined, multi-walled paper

MICROBIAL LIMITATIONS

Standard Plate Count	50,000/g Max.
Yeast	100/g Max.
Mold	100/g Max.
Coliform Bacteria	100/g Max.
E. Coli	Neg.(<10/g.)
Salmonella	Neg.(25g.)
Staphylococcus	Neg.(<10/g.)

STORAGE CONDITIONS/SHELF LIFE

Avoid excessive humidity and strong odors.

up to 6 months: ambient conditions (55-80°F) up to 18 months: Optimum conditions (<70°F/%RH)

optimum conditions are favorable for insect infestation; use good pest control practices to protect product & package from potential infestation

CURRENT INSPECTION RATINGS

SQF 2000 LEVEL 2: PASS

USDA: PASS

STATE OF WI: SATISFACTORY

OREGON TILTH CERTIFIED ORGANIC: APPROVED

REGULATORY STATEMENTS

- This product contains no animal proteins and is compliant with TSE/BSE requirements.
- > This product contains no genetically modified ingredients.
- > This product is not irradiated.
- GRAS statement is not applicable; this food product contains no additives.
- This product complies with California Proposition 65.

MANUFACTURING FACILITY LOCATION:

La Crosse Milling Company
PO Box 86, 105 HWY 35 ◆ Cochrane, WI 54622
608/248-2222 ◆ 800/441-5411 ◆ fax:608/248-2221

<u>www.lacrossemilling.com</u> email: lmc@lacrossemilling.com