



Gluten Free Oat Dairy Alternative Specification

Material Number: 2500205 & 2500504

Description: **Conventional AvenOLait™ (2500205)** and **Organic AvenOLait™ (2500504)** oat dairy alternative contain many of essential vitamins and minerals of whole grain oats. **Conventional AvenOLait™** and **Organic AvenOLait™** is believed to help lower LDL cholesterol and also reduce the risk of heart disease. It has a medium viscosity and increases food volume and promotes fullness. It can be an alternative to soy and dairy. This gluten free, all natural non-GMO oat dairy alternative will surely be excellent for your food and beverage applications.

Physical:

Appearance	Off White — Beige
Flavor	Bland but sweet
Texture	Free flowing and free of foreign material
Particle Size	Approx. 40 mesh

Manufacturer Information: **AvenOLait™** Oat Dairy Alternative is manufactured, packaged, held, and shipped in conformity with Good Manufacturing Practice and all other applicable laws and regulations of the U.S. Food and Drug Administration (FDA). Produced in the United States at a GFSI SQF certified facility, using multi-level quality control for all parameters includes third party testing.

Specifications	Technical Standard	Testing Method
ID Testing	Conforms to Standard	Organoleptics
Protein (% dried basis)	≥ 10	AOAC 950.48
pH*	5.0-8.0	AOAC 943.02
Fat (%)	≤ 9.0	AOAC 935.38
Dietary Fiber (%)	≤ 12.0	AOAC 985.29
Moisture (%)	≤ 5.0	AOAC 925.09
Ash (%)	≤ 3.0	AOAC 923.03
Total Carbohydrate (%)	≤ 85	Calculation
Arsenic (ppm)	≤ 0.5	AOAC 2015.01
Cadmium (ppm)	≤ 0.5	AOAC 2015.01
Lead (ppm)	≤ 0.5	AOAC 2015.01
Mercury (ppm)	≤ 0.055	AOAC 2015.01
Microbiology	Technical Standard	Testing Method
TPC (cfu/g)	≤ 25,000	AOAC 2015.13
Yeast and Mold (cfu/g)	≤ 100	AOAC 2014.05
Coliform (cfu/g)	≤ 30	AOAC 991.14
E. coli (cfu/g)	< 10	PCR (BAM Chp 4)
Salmonella (/375g)	Negative	PCR (BAM Chp 5)
Staph aureus (cfu/g)	< 10	PCR (BAM Chp 12)
Contaminants	Technical Standard	Testing Method
Gluten (ppm)	≤ 20	AOAC 2015.05
Aflatoxin (B1, B2, G1, G2) (µg/kg)*	≤ 20	AOAC 999.07
Ochratoxin A (µg/kg)*	≤ 20	AOAC 999.07

Packing and Storage:

- Multiwall, Kraft paper bags, inner food grade polyethylene liner
- Net weight 50 lbs (22.68 kg) bags
- Store in a clean, dry and odor-free environment with relatively low humidity

Shelf Life: 1 year shelf life if stored less than 75°F and less than 50% relative humidity.

*All descriptions, specifications, suggestions and data ("Technical Data") supplied above are believed to be reliable but (i) Axiom Foods, Inc. (Axiom) shall incur no liability by reason of inaccuracies or omissions in Technical Data; (ii) the Purchaser is solely responsible to ensure that the product as supplied by Axiom is in conformity with all the relevant food legislation; (iii) no statutory or other warranty, condition, description or representation of any kind is given by Axiom (or to be implied from negotiations between Axiom and the Purchaser) concerning the quality fitness for a particular purpose.*Tested on skip lot basis.*