



Wholesome starts with Hoosier

PRODUCT SPECIFICATION

OAT MILK POWDER

Item #: HHF893

Physical Composition			
Attribute	Method	Specificaton	Typical Result
Moisture	AOAC 927.05	1.5% - 5%	2.5%
Ash	AOAC 923.03	1% - 3%	1.5%
Protein	AOAC 990.03	10% - 15%	13%
Fat	AOAC 16th Ed.	5% - 9%	7%
Total Carbohydrates	Calculated	68% - 82.5%	76%
Sieve #12	KSU MF-2051	99% Pass Through	100%

Microbiological Analysis			
Attribute	Method	Specificaton	Typical Result
Aerobic Plate Count	BAM 8th Ed.	≤ 50,000 CFU/g	8,000
Coliforms	BAM Ch. 4	≤ 100 CFU/g	<10
E. Coli	BAM Ch. 4	≤ 10 CFU/g	<10
Salmonella/375 grams	BAM Ch.5/AOAC 2011.03	Negative	Negative
Staph Aureus	BAM 8th Ed.	≤ 10 CFU/g	<10
Yeast & Mold	BAM 8th Ed.	≤ 100 CFU/g	<10
Gluten	RIDASCREEN Competitive	< 20 ppm	<10
Scorched Particles	ADPI (Whey)	"A" PAD = < 7.5 mg	"A" PAD

Ingredients
Gluten Free Oats and Non-GMO Tocopherols

Allergen Statement
No Allergens present in Powder
<i>Product is packed in a facility that also processes wheat, peanut, milk and soy products</i>

Storage and Shelf Life
Best if stored in cool (40°-70°F), dry conditions (<50% humidity). If conditions are met, shelf life can be 12 months or greater.

Date
1/1/2024

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