

Magic Oats

Oat Milk Powder GF

INGREDIENTS: Gluten Free Oats and Amylase (Natural Enzyme)

QUALITY: Slightly sweet oat powder produced via natural enzymatic processing. Then spray-dried into a fine powder. Most of the wholesome oat milk powder and nutrition has been preserved.

STATEMENTS & CERTIFICATIONS:

1. Non-GMO
2. Plant Based
3. Gluten Free
4. BRC AA+ graded facility
5. Kosher & Halal
6. Glyphosate Residue Free



SUGGESTED DOSAGE

Typical usage in Ready-To-Drink and non-dairy applications would be 5% - 12% depending on the desired nutritional and flavour profile. Use in bars and dry beverage can provide additional nutrition, flavour, and textural enhancements.

MULTI FUNCTIONAL: This product has excellent solubility and stability allowing it to function well in applications such as chocolate, protein powders, non dairy yogurt, beverages, non dairy ice cream, dried food and more. For best results, this product should be mixed in warm or room temperature water.

STORAGE & SHELF LIFE:

Best kept stored in cool (4°C – 21°C), dry conditions (<50% humidity). If conditions are met and maintained, shelf life can be 18+ months from date of manufacture in original unopened container. To further extend shelf life, store vacuum packed or refrigerated.

Packaging:

20Kg paper bag with plastic liner

Oat Origin Source: Canada

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MICROBIOLOGICAL CHARACTERISTICS

<u>ANALYTICAL</u>	<u>TARGET</u>	<u>MAXIMUM</u>
Total viable count	<1,000 CFU/g	≤ 5,000 CFU/g
E.coli/Coliforms	<10 CFU/g	≤ 10 CFU/g
Yeast & Mold	<10 CFU/g	≤ 100 CFU/g

PHYSICAL & CHEMICAL CHARACTERISTICS

<u>ANALYTICAL</u>	<u>TARGET</u>	<u>MAXIMUM</u>
Particle Size: D90	≤ 150 µm	≤ 150 µm
Moisture (%)	<5	<5
pH (10% solution)	6.5	6.4 - 6.6
Bulk Density (g/mL)	0.6	≤ 0.8
Flowability (Hausner Ratio)	1.25	≤ 1.35

ORGANOLEPTIC CHARACTERISTICS

COLOUR	Light beige/white.
TASTE	Characteristic to cereal with a neutral flavour
ODOUR	Characteristic to cereal with a neutral odour
TEXTURE	Soft, fine powder