

FORM

dehydrated

CATEGORY

Proteins

ORIGIN

Oat

DEMINERALISATION

none



Colour

DESCRIPTION

Organic oat protein concentrate obtained by enrichment in protein and drying of the by-product from the manufacturing process of our organic oat syrups. Light brown to brown powder with mild oat taste.

LABELLING

Organic oat protein concentrate

USES

Biscuits, dairy products , dairy substitutes, pharmacy, cosmetics, bread, pasta, protein bars, etc.

FUNCTIONALITIES

Mild cereal taste, protein enrichment, calorie reduction, increased nutritional value, etc.

* These markings are printed on the product labeling

These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee.

Last updated: 10/06/2025

ANALYSIS**NUTRITIONAL INFORMATION/100G AT % DM**

| | |
|-----------------------------------|-----------------|
| Energy (kCal) | 351 |
| Energy (kJ) | 1471 |
| Lipids g | 6.5 |
| of which saturates | 1.1 |
| Total carbohydrates g/100g | 2 |
| of which total sugars | 1 |
| Fibers | 22 |
| Proteins g | 60 +/- 8 |
| Salt g | 0.03 |
| Ashes g | 5.5 |

ESSENTIAL AMINO ACID COMPOSITION (G/100G PROTEIN)

| | |
|------------------|------------|
| Cys + Met | 4.6 |
| Trp | 1.3 |
| Thr | 3.5 |
| Val | 5.6 |
| Ileu | 3.9 |
| Leu | 8.1 |
| Tyr + Phe | 9.8 |
| Lys | 3.8 |
| His | 2.3 |

MINERALS (PPM)

| | |
|------------|------|
| Potassium | 2200 |
| Iron | 270 |
| Calcium | 3200 |
| Magnesium | 6000 |
| Phosphorus | 1500 |

MICROBIOLOGY

| | |
|-----------------------------|--------|
| Mesophilic bacteria /g | <10000 |
| Moulds /g | <500 |
| Yeasts /g | <500 |
| E.Coli /g | <10 |
| Staphylococcus aureus /g | <10 |
| Bacillus cereus /g | <500 |
| Salmonella /25g | None |
| Listeria monocytogenes /25g | None |

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ALLERGENS**PRESENCE (Y/N/VALUE) TRACES (Y/N/VALUE)**

| | | |
|--|---|---|
| Cereals containing gluten and products thereof | Y | Y |
| Gluten | Y | Y |
| Crustaceans and products thereof | N | N |
| Eggs and products thereof | N | N |
| Fish and products thereof | N | N |
| Peanuts and products thereof | N | N |
| Soybeans and products thereof | N | N |
| Milk and products thereof (including lactose) | N | N |
| Nuts and products thereof | N | N |
| Celery and products thereof | N | N |
| Mustard and products thereof | N | N |
| Sesame seeds and products thereof | N | N |
| Sulfur dioxide > 10 ppm | N | N |
| Lupin and products thereof | N | N |
| Molluscs and products thereof | N | N |

CERTIFICATIONS

- EU 2018/848: organically grown products - Certisys BE-BIO-01*
- Kosher, Halal

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 540 days in bag at <25°C

PACKAGING*

- 20kg

CUSTOM CODE*

- 2106 1020