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| SPC-QSP-FOOD RR-230 |  LA CROSSE MILLING CO. | EFFECTIVE DATE: 1/2/2023 |
| This document will be reviewed every 3 years and as changes occur. | | REPLACES: 2/15/2021 |
| | | ORIGINAL: 3/9/2000 |

PRODUCT SPECIFICATION

REGULAR ROLLED OATS

Product Description: Cleaned, hulled, whole oat groats rolled into uniform, thin, oat flakes which cook within 5 minutes.

Ingredient Percentage/Declaration: 100% Regular Rolled Oats

Finished Product Origin: Cochrane, WI 54622 United States

TYPICAL ANALYSIS (provided on Certificate of Analysis)

| | <u>TEST METHOD</u> | <u>MINIMUM</u> | <u>MAXIMUM</u> |
|--|--|-----------------------------|-----------------------------|
| ENZYME ACTIVITY: | (AACC 22-80) | NEGATIVE | LOW |
| MOISTURE: | (NIR and/or AACC 44-19) | 8.0% | 13.5% |
| DENSITY: | MEASURE: mass/volume*62.427 | 22 lb/ft³ | 26 lb/ft³ |
| FLAKE THICKNESS: | AVERAGE OF 10 FLAKES | 0.023" | 0.029" |
| WATER ABSORPTION: | (AACC 88-10) | 100% | 150% |
| FOREIGN MATERIAL HULLS: | (VISUAL) PER 50g | 0 | 7 |
| GRANULATION (particle size) | (100g.sample, 2min,RO-TAP, W/HAMMER) | | |
| | On US #4: | 20% | |
| | On US #7: | | 70% |
| | On US #10: | | 16% |
| | Thru US #10: | 0% | 10% |

- Products which are custom milled to your specifications will vary from these limits.
- This specification may be used for conventional or Organic oat products, where customer specification is unavailable.
- Naturally occurring oat crop variations may result in deviations from this specification. Significant deviations may result in specification changes.
- This product contains no additives, preservatives or chemicals.