Date Modified 27/10/2026

Product Specification

email: qc@infinity.coop

Product Code (SKU)

Organic Rolled Oatflakes 500g

2030

Description Oat products are produced from cleaned milling oats. Incoming oats are de-husked, stabilised to inactivate lipase, and are thoroughly cleaned to remove extraneous matter. All customers should note that oats are an agricultural crop, and although all efforts are made to remove them all oat products as supplied may contain very low levels of contamination with other common agricultural crops such as peas, beans, lentils, seeds and other cereals. Characteristic Wholegrain Organic Oats produced from cleaned whole organic oats with a thickness of c. 26 thousandths of an inch. The product is stabilised to prevent enzymic rancidity development.

Taste That of characteristic oat flavour & free from burnt,musty, rancid or off flavours.

Texture That of flaked oats

Colour White-Creamy White

Packaging Packed in Infinity Foods branded food grade bags. Weight, BBE, batch number, allergen and nutritional info is printed on to the bag

Ingredients: OATS (GLUTEN)
Allergy Advice: for allergens see ingredients in CAPITALS.
Packed in an environment that handles: TREE NUTS, SOYA, SESAME, PEANUTS, OTHER CEREALS CONTAINING GLUTEN
May contain: SESAME, SOYA, LUPIN, OTHER CEREALS CONTAINING GLUTEN

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Nutritional Information
Typical values (per 100g)

Energy KJ	1530
Energy KCAL	365
Fat	6.9g
of which Saturates	1.2g
Carbohydrate	56g
of which sugars	1.3g
Fibre	11g
Protein	14g
Salt	0.01g

Metal Detection 1.5mm NFe, 1.5 Fe, 2mm S/S

Shelf life As stated on the packet

Dietary Information

Is the product suitable for vegans? ☒ Yes ☐ No

GMO Declaration
Is the product free from

Genetic modification (product and ingredients) ☒ Yes ☐ No

Quality declaration

Organic Certification The product meets EU Organic Standards 834/2007 and 889/2008 and meets the Soil Association Organic Standards.
General Requirements Pesticide Residue levels shall not exceed the limits set for EU Organic Products.

Please Note – We haven taken every reasonable precaution and proceed with due diligence, however we cannot control the risk of cross contamination in distribution, we also have limited control over any third parties involved in distribution. Therefore we cannot guarantee absence of any particular allergens.

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Conditions of sale declaration

All sales are made under the Infinity Foods Ltd conditions of sale (available on request) all specifications herein shall not contradict the same.
Signed - Quality Control