



Colloidal Oat Flour, Fine, USP
 INCI: Avena Sativa (Oat) Kernel Flour
 Product ID: GRCOLLOATFLRFNUSPUS235

Specifications

Analytical Details

Appearance/Odor:

Peroxidase:

Loss on Drying:

Ash:

Nitrogen:

Fat:

Viscosity:

Granulation on US #100:

Granulation on US #200:

Method

USP/NF XXVIII

AACC 22-80

USP 40

AOAC 923.03

AOAC 990.03 MOD

AOAC 963.15 +

Brookfield, DV-2T

USP 786: 25g w/ 2g Calcium Tribasic;

ROTAP 5 min. w/ Hammer

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ROTAP 5 min. w/ Hammer

Specifications

Off White; Characteristic

Negative to Low

2 - 10 %

≤ 2.5%

≥ 2.0%

≥ 0.2%

1 - 100 cPs

≤ 3%

≤ 15%

Microbiological

Aerobic Plate Count:

Coliform:

E-Coli:

Yeast and Mold:

Staphylococcus:

Salmonella:

AOAC 990.12

AOAC 991.14

AOAC 991.14

AOAC 997.02

AOAC 2003.07

AOAC RI#010803

≤ 50,000 cfu/g

≤ 100 cfu/g

< 10 cfu/g (negative)

≤ 200 cfu/g

< 10 cfu/g (negative)

Negative / 375g

Heavy Metals

Lead:

Cadmium:

Arsenic:

ICP-MS

ICP-MS

ICP-MS

≤ 50 ppb

≤ 50 ppb

≤ 80 ppb

Shelf Life:

2 Years

This product is manufactured using clean, sound oats which are free from foreign material, off-odors or off-flavors. This product complies with California Proposition 65.

Date: 06/15/2024

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