



Formulation & Regulatory Dossier

CP Oat Flour Superfine (SF)

Superfine natural oat flour — INCI: Avena Sativa (Oat) Kernel Flour
CAS 134134-86-4 · Non-GMO Canadian oats · Food-grade, Kosher & Halal

A consolidated technical, clinical, and global regulatory reference
prepared for prospective formulation partners

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1. Executive Summary

CP Oat Flour Superfine (SF) is a **100% natural, single-ingredient superfine oat flour** milled from non-GMO, Canadian-grown oats (*Avena sativa*). With >80% of particles below 100 mesh (74 µm), it is easy to formulate into skin care and naturally carries the full spectrum of oat actives — β-glucans (hydration/barrier), avenanthramides (soothing/antioxidant), and oat lipids (barrier support) — in one renewable material. It can be infused with elevated avenanthramide content on request, and is food-grade, Kosher, Halal, preservative-free, and Ecocert-certified all-natural.

Positioned as the whole-oat member of Ceapro's portfolio, the flour delivers oat's naturally occurring bioactives in a clean, minimalist format well suited to sensitive-skin and baby ranges. This dossier consolidates identification and composition, technical and functional properties, formulation guidance, a concise overview of oat's skin benefits, positioning, and the available regulatory and compliance package.

Documentation note: this package comprises the product's China Annex 14, CARB (VOC), and Non-GMO/Origin declarations plus Ceapro's general declarations and the 2026 Product Overview. A product-specific specification sheet, technical data sheet, certificate of analysis, and safety data sheet were not included here and are available from Ceapro on request; specification values below are drawn from Ceapro's published product information.

At a glance

Attribute	Summary
Ingredient / INCI	CP Oat Flour Superfine (SF) — <i>Avena Sativa (Oat) Kernel Flour</i>
CAS number	134134-86-4
Composition	Single-ingredient 100% oat kernel flour; non-GMO Canadian oats
Form	Creamy-white to light-brown fine powder
Particle size	Superfine: >80% below 100 mesh (74 µm)
Customization	Can be infused with increased avenanthramide content
Preservation	Preservative-free
Key oat actives	Naturally contains β-glucans, avenanthramides, and oat lipids
Positioning	Clean, single-ingredient whole-oat flour for sensitive-skin and minimalist formats
Certifications	Ecocert all-natural, Non-GMO, gluten-free, allergen-free, fragrance-free, food-grade, Kosher, Halal, China-compliant

2. About the Manufacturer

Established in 1994, **Ceapro Inc.** is a Canadian biotechnology company recognized for premium, science-backed natural oat-derived ingredients. Ceapro operates a 30,000 sq. ft. GMP bio-processing facility in Edmonton, Alberta, offering integrated R&D, pilot-scale, and commercial production. The company is a subsidiary of COSCIENS Biopharma.

Ceapro's actives are manufactured under a quality management system aligned with **ISO 9001:2015**, and **EFfCI** good-manufacturing-practice frameworks. Proprietary green-processing technologies — ethanol fractionation, scalable chromatography, and Pressurized Gas Expanded (PGX) drying — allow Ceapro to concentrate oat bioactives into high-purity, consistent ingredients. Oats are sustainably grown in North America (the world's second-largest oat-producing region), supporting stable supply, competitive pricing, and full field-to-extract traceability.

Trusted oat expertise

Oat actives supplied to numerous global personal-care brands for 30+ years.

Multidisciplinary team: natural-product chemistry, microbiology, biochemistry, immunology, and chemical process engineering.

One-stop portfolio of oat-based actives and delivery systems, with R&D and QA support and fully customized formula solutions.

3. Ingredient Identification & Composition

3.1 Identification

Parameter	Value
Trade name	CP Oat Flour Superfine (SF)
INCI name	<i>Avena Sativa (Oat) Kernel Flour</i>
Common designation	Superfine oat flour (oat kernel flour)
CAS number	134134-86-4
Botanical source	<i>Avena sativa</i> (oat kernel), Canadian-grown, non-GMO
Composition	Single-ingredient: 100% oat kernel flour (no additives or preservatives)
Physical form	Creamy-white to light-brown fine powder
Country of manufacture	Canada
Available variant	Oat Flour Superfine with guaranteed / increased avenanthramide bioactive content

The flour is whole oat grain finely milled to a superfine particle size. It naturally carries the full spectrum of oat actives — β -glucans and polysaccharides (moisture), avenanthramides (soothing/antioxidant), and oat lipids (barrier) — in a single renewable material, giving formulators oat's recognized skin benefits in a clean, minimalist powder.

3.2 Composition

Component (INCI / function)	CAS No.	Content
<i>Avena Sativa (Oat) Kernel Flour</i> — superfine oat flour (sole ingredient)	134134-86-4	100%

Naturally occurring oat actives in the flour: β -glucans and polysaccharides that attract and hold moisture; avenanthramides — oat-exclusive phenolic antioxidants recognized for soothing and calming; and oat lipids that support the skin barrier. As a food-grade, single-ingredient powder, it contains no added preservatives, solvents, or carriers.

4. Technical & Functional Properties

The properties below are drawn from Ceapro's published product information. A product-specific specification sheet, technical data sheet, and certificate of analysis were not part of this document package and are available from Ceapro on request.

4.1 Physical Properties

Property	Value
Physical form	Fine powder
Colour	Creamy white to light brown
Odour	Characteristic natural oat
Particle size	Superfine — >80% below 100 mesh (74 µm)
Composition	100% oat kernel flour; single ingredient
Preservative	None (preservative-free)
Grade	Food grade
Solubility / dispersion	Hydrates and disperses in water to a soft, soothing suspension

4.2 Functional Attributes

- **Easy to formulate.** Readily incorporated into skin-care formats as a dispersed powder — creams, lotions, masks, cleansers, and bath products.
- **Customizable actives.** Can be infused with increased avenanthramide content for enhanced soothing performance where a brand wants a stronger calming claim.
- **Multi-active by nature.** Delivers β-glucans/polysaccharides (moisture), avenanthramides (soothing/antioxidant), and oat lipids (barrier) together in one natural material.
- **Clean & minimal.** Single-ingredient, preservative-free, fragrance-free, and allergen-free — well suited to minimalist and sensitive-skin ranges.

4.3 Certifications & Purity Attributes

Attribute	Status
Natural certification	Ecocert certified all-natural
GMO	Non-GMO (Canadian-grown oats)
Gluten	Gluten-free
Allergen / fragrance	Allergen-free; fragrance-free
Preservative	Preservative-free
Animal testing	Not tested on animals
Dietary	Food grade; Kosher; Halal
Market	China compliant

5. Formulation Guidance

As a food-grade powder, oat flour is formulated differently from Ceapro's liquid actives. Guidance below reflects standard oat-flour practice; brand owners should confirm exact use levels, incorporation temperature, and preservation against their own system and any product-specific data sheet obtained from Ceapro.

5.1 Key Formulating Parameters

Parameter	Guidance
Form as supplied	Dry, superfine powder (>80% below 74 µm)

Parameter	Guidance
Typical use level	Format-dependent; dose to the sensory and soothing target (commonly ~1% and higher in masks, bath, and soaks). Confirm against Ceapro guidance.
Incorporation	Disperse into the water phase with good agitation to avoid lumping; pre-dispersing/sieving aids a smooth colloid
Suspension	In anhydrous or powder formats, disperse as a suspended solid; in emulsions, add to the aqueous phase
Preservation	Add water and the powder introduces a microbial substrate — validate the finished product's preservation system
Customization	Available with elevated avenanthramide content for enhanced soothing claims

5.2 Incorporation & Handling Notes

- **Disperse, don't dump.** Add the powder slowly to well-agitated water to form a uniform colloid and avoid clumps; sieving or pre-dispersing improves smoothness.
- **Mind the grit / feel.** The superfine particle size (>80% < 74 µm) supports a smooth skin-feel; adjust loading to balance sensory and efficacy in leave-on formats.
- **Preserve wet systems.** The flour itself is preservative-free and food-grade; once hydrated it can support microbial growth, so validate preservation for any water-containing product.
- **Pairing.** A natural base or booster alongside oat β-glucan (hydration/barrier), oat avenanthramides (targeted soothing), panthenol, and allantoin for full oat-actives systems.
- **Dry-powder handling.** As with any fine powder, minimize airborne dust and follow good industrial-hygiene practice during weighing and dispersion (see §9).

5.3 Suitable Applications

Category	Representative formats
Sensitive & therapeutic skincare	Soothing creams, lotions, and balms; eczema/atopic-prone and baby ranges; redness-relief care
Cleansing & bath	Oat-flour cleansers, bath soaks/powders, soothing body washes
Masks & treatments	Powder or wash-off masks, oat-based exfoliating/soothing treatments
Baby & sensitive care	Gentle baby washes, soothing balms, and minimalist sensitive-skin ranges
Scalp & specialty	Scalp-soothing and post-procedure comfort formats

Formulator's note
As a single-ingredient natural oat flour, this powder lets a brand build a genuinely minimalist, clean-label formula. It serves as a versatile natural base that carries β-glucans, avenanthramides, and oat lipids together — and can be dialed up in avenanthramide content when a stronger soothing claim is wanted.

6. Oat Bioactives & Skin Benefits

CP Oat Flour Superfine is whole oat grain in a superfine, easy-to-formulate powder. Because it is milled from the whole kernel, it naturally delivers oat's three signature actives together. This section summarizes the skin benefits associated with those actives; it is provided to support formulation decision-making, and finished-product claims remain the responsibility of the brand owner (see Section 10).

6.1 The Oat Actives It Delivers

Oat active (naturally present)	Associated skin benefit
β-Glucans & polysaccharides	Moisture-binding hydration and support for the skin's natural moisture barrier; a soft, conditioned feel.
Avenanthramides	Oat-exclusive antioxidants associated with calming, comfort, and reduced look of redness and irritation.
Oat lipids	Emollient, barrier-supporting lipids that help soften and condition the skin.

Because it is milled whole oat, the flour supplies these actives in their natural matrix rather than as isolated fractions. General oat-conditioning benefits include hydration support, a soothed and comfortable feel, and a soft, smooth skin surface.

6.2 Supporting Literature

The skin benefits of oat's individual bioactives are supported by a substantial published literature. Rather than reproduce it here, this dossier points to the dedicated evidence bases:

- **Oat β-glucan** — hydration, barrier, and recovery evidence is detailed in Ceapro's CP Oat Beta Glucan dossier (Section 6).
- **Avenanthramides** — anti-inflammatory / anti-itch and soothing evidence is detailed in Ceapro's CP Oat Avenanthramide Extract dossier (Section 6).
- **Oat lipids** — barrier and ceramide-support evidence is detailed in Ceapro's CP Oat Oil dossier (Section 6).

A complete, hyperlinked reference list for Ceapro's oat actives is available on request; see the 2026 Personal Care Product Overview.

7. Positioning: The Whole-Oat Advantage

CP Oat Flour Superfine is the whole-oat member of Ceapro's portfolio — a **single-ingredient, food-grade, customizable powder** that delivers oat's naturally occurring bioactives in a clean, minimalist format from a trusted oat specialist.

Differentiator	What it means for the brand
Multi-active by nature	Naturally delivers β-glucans, avenanthramides, and oat lipids together, so one ingredient supports hydration, soothing, and conditioning.
Single-ingredient & clean	100% oat kernel flour: preservative-free, allergen-free, fragrance-free — ideal for minimalist, sensitive-skin, and baby ranges.
Whole-oat story	Milled from the whole kernel, it delivers oat actives in their natural matrix — a simple, recognizable, clean-label narrative.
Customizable potency	Can be infused with increased avenanthramide content for a stronger, differentiated soothing claim.
Broad credentials	Ecocert all-natural, non-GMO, food-grade, Kosher, Halal, and China-compliant — flexible for global, clean, and specialty positioning.
Portfolio synergy	Pairs naturally with Ceapro's oat β-glucan and avenanthramide actives for a complete, single-origin oat system.
Positioning takeaway CP Oat Flour Superfine lets a brand build a clean, minimalist, whole-oat formula that carries β-glucans, avenanthramides, and oat lipids in one natural powder — a versatile base that pairs with Ceapro's dedicated oat actives for a complete, single-origin oat system.	

8. Regulatory & Compliance

The following reflects Ceapro's declarations as supplied. Statements are provided in good faith for information; they do not constitute a legal guarantee of compliance in every jurisdiction, and finished-product clearance remains the brand owner's responsibility (Section 10).

8.1 Market & Chemical Compliance

Framework	Status
China — Annex 14 (National Food Safety Standard)	Does not contain, and is produced without intentional addition of, any restricted/prohibited substances under Annex 14.
California Air Resources Board (CARB)	Non-volatile, food-grade solid; does not contain/emit VOCs; not subject to CARB VOC regulations for consumer products, coatings, or aerosols.
Origin & GMO	Manufactured in Canada from Canadian-grown <i>Avena sativa</i> oats; all ingredients non-GMO.
Chemical inventories	Naturally-derived oat kernel flour (CAS 134134-86-4); as a food-grade natural material it is generally listed or exempt across major inventories. A product-specific statement is available from Ceapro on request.

8.2 Certifications & Positioning Claims

Attribute	Status
Natural certification	Ecocert certified all-natural
GMO status	Non-GMO (Canadian-grown oats)
Gluten	Gluten-free
Allergen / fragrance	Allergen-free; fragrance-free
Preservative	Preservative-free (single-ingredient powder)
Animal testing	Not tested on animals
Dietary / religious	Food grade; Kosher; Halal
Market	China compliant
Manufacturing	ISO 9001:2015 / EFfCI / IPEC-aligned QMS and GMP

8.3 Compliance Declarations on File

Ceapro supplies a set of signed declarations covering the ingredient (product-specific and general). Each is available on request:

Declaration	Summary of statement
Non-GMO & Origin	Single-ingredient <i>Avena sativa</i> (oat) kernel flour, CAS 134134-86-4; Canadian oats; all ingredients non-GMO.
China Annex 14	No Annex 14 restricted/prohibited substances; none intentionally added.
CARB (VOC)	Non-volatile food-grade solid; no VOCs; not subject to CARB VOC rules.
BSE / TSE	No materials of human or animal origin; no BSE/TSE risk substances (general declaration).
CMR	No carcinogenic, mutagenic, or reprotoxic substances (general declaration).

Declaration	Summary of statement
Allergen (cosmetic & food)	EU Annex III fragrance allergens not intentionally used (general declaration).
Heavy metals & impurities	As/Cd/Pb/Hg/Sb and glycol/solvent limits per Ceapro's general impurities protocol.
PFAS / Mineral oil / Latex-paraben-free	None intentionally added at any manufacturing step (general declarations).
Microplastics & nanomaterials	No intentionally added microplastics (EU 2023/2055); no nanomaterials (1223/2009) (general declaration).
Gluten-free	Oat varieties do not produce gluten; tested ≤ 10 ppm (general declaration).
Halal / Vegan	Halal principles met; vegan (general declarations).
Prop 65	No listed Proposition 65 chemicals (general declaration).
Animal testing	No animal testing of formulations (general declaration).
GMP	ISO 9001:2015 / EFfCI aligned QMS and GMP.

9. Safety & Handling

A product-specific Safety Data Sheet was not part of this document package and is available from Ceapro on request; it is the controlling safety document. The summary below reflects the material's food-grade, single-ingredient nature and Ceapro's CARB declaration, together with standard good practice for handling fine powders.

9.1 Safety Profile

Food-grade, single-ingredient oat flour

The material is a **food-grade, non-volatile solid** consisting solely of oat kernel flour, with no added preservatives, solvents, or carriers. Per Ceapro's CARB declaration, it does not contain or emit volatile organic compounds (VOCs) under normal handling, storage, or use.

As a natural oat-derived food ingredient it is not expected to present a significant hazard under normal conditions of use. Oat is a recognized food allergen for a subset of individuals; the finished-product marketer is responsible for appropriate allergen labeling. Refer to the product SDS for the controlling hazard assessment.

9.2 Powder-Handling Guidance

Topic	Summary
Form	Dry, superfine powder (food grade); non-volatile solid; no VOCs (CARB).
Dust control	As with any fine flour, minimize generation of airborne dust; use local exhaust/ventilation and avoid ignition sources where large quantities of combustible dust are handled.
PPE	Standard good industrial hygiene: gloves and, where dust is generated, eye protection and a dust mask during weighing/dispersion.
First aid	Eyes: rinse with water. Inhalation of dust: move to fresh air. Follow the product SDS.
Storage	Keep dry and sealed; protect from moisture and pests as for any food-grade flour.

Topic	Summary
Transport	Expected to be non-hazardous / not a dangerous good as a food-grade solid; confirm against the product SDS.

10. Storage, Supply & Claims Notice

Parameter	Detail
Storage	Store in a cool, dry place, sealed in the original container; protect from moisture. Handle as a food-grade flour.
Handling	Keep containers closed when not in use; minimize airborne dust (see §9).
Shelf life & pack sizes	Confirm current shelf life and available pack sizes with Ceapro; not specified in this document package.
Available variant	Oat Flour Superfine with guaranteed / increased avenanthramide bioactive content.

10.1 Regulatory & Claims Notice

Ceapro supplies ingredients, not finished consumer products. This dossier provides general technical, clinical, and regulatory information about an oat-derived ingredient and is not medical advice. Any benefits, claims, or impressions described are for concept illustration only.

The finished-product marketer is responsible for determining appropriate claims, substantiating them with adequate evidence, and ensuring that all packaging, advertising, and communications comply with applicable laws and guidance in the country of sale. Where claims are permitted only under specific conditions (e.g., a qualifying dose, format, or wording), those conditions must be met in the finished product.

Nothing herein is intended to diagnose, treat, cure, or prevent any disease. Final labeling, claims, and regulatory clearances remain the responsibility of the brand owner. Ceapro recommends regulatory and legal review prior to use of any claim language in market. Statements are provided in good faith and, to the best of Ceapro's knowledge, are true and correct, without warranty; purchasers should conduct their own tests to determine suitability for their intended application.

11. Sales & Technical Inquiries

Ceapro welcomes inquiries from brands, formulators, manufacturers, and development partners. Our team can help select and integrate the most appropriate oat active for your formulation, and can provide samples, current lot documentation, and formulation support.

Contact	Detail
Company	Ceapro Inc. — a subsidiary of COSCIENS Biopharma
Address	7824 – 51 Avenue NW, Edmonton, Alberta, Canada T6E 6W2
Phone	+1 (780) 421-4555
Email	info@ceapro.com
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Appendix A. Source Document Register

This dossier consolidates the following Ceapro source documents. Current, signed/lot-specific versions are available on request and control over any summary herein.

Document	Type
CP Oat Flour Superfine — Non-GMO & Origin Ingredients Statement	Regulatory
CP Oat Flour Superfine — China Annex 14 Statement	Regulatory
CP Oat Flour Superfine — CARB (VOC) Statement	Regulatory
Ceapro general declarations (allergen, BSE/TSE, CMR, gluten, halal, heavy metals, latex/paraben-free, mineral oil, PFAS, Prop 65, vegan, microplastics/nano, GMP, RSPO, Whole Foods clean standards)	Regulatory
Ceapro 2026 Personal Care Product Overview (properties, clinical evidence & references)	Marketing / Scientific

Not included in this package (available from Ceapro on request): product-specific Specification Sheet, Technical Data Sheet, Certificate of Analysis, and Safety Data Sheet.

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