

Specification

Ceapro Product Name: **CP Oat Beta Glucan Liquid**

Ceapro Product Number: **901-3045**

Product Characteristics

Color Colourless- Slightly Yellow

Physical-chemical Properties

Oat Beta Glucan Concentration ¹ (%)	0.9-1.1
Oat Beta Glucan Solution Viscosity ² (cP)	≥100
Protein ³ (%)	≤1.0
Turbidity ⁴ (NTU) @ 25°C	≤40
pH @ 25°C	4.50-5.50

Microbiological Properties

Aerobic Plate Count ⁵ (cfu/mL)	<100
Yeasts & Moulds ⁶ (cfu/mL)	<100
Gram Negative Bacteria (cfu/mL)	Absent
[<i>Escherichia coli</i> ⁷ , <i>Pseudomonas aeruginosa</i> ⁸ , and <i>Salmonella spp</i> ⁹]	
Staphylococcus aureus ¹⁰ (cfu/mL)	Absent

Preservative:

0.5% (w/w) Sodium benzoate, 0.3% (w/w) Potassium sorbate

References

¹ Assayed by Ceapro method QC-SOP-017

² Brookfield Viscometer Measurement method QC-SOP-019

³ Assayed by method of Kjeldahl: Standard Methods for the Examination of Dairy Products 17th ed.

⁴ Determination of Turbidity by Nephelometry (EPA Method 180.1)

⁵ Determination of the Aerobic Colony Count in Food (MFHPB-18)

⁶ Enumeration of Yeast and Moulds in Foods (MFHPB-22)

⁷ Enumeration of *E.coli* and Coliforms (MFHPB-34)

⁸ Enumeration of *Pseudomonas spp* (FM-0304-03) Food Safety Division, Alberta Agriculture, Food and Rural Development

⁹ Methods for the Detection of *Salmonella* (MFLP-29)

¹⁰ Enumeration of *Staphylococcus aureus* in Foods (MFHPB-21)

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