

Date: September 23rd, 2026

Product Stability Statement

Product: Oat Oil (906-3003)

Based on stability data provided by our raw material manufacturer, Oat Oil demonstrates strong long term stability when stored under recommended conditions.

The manufacturer's stability program evaluated multiple commercial production batches over several years, monitoring key indicators of oil quality, including free fatty acid (FFA) levels and peroxide values (PV). These parameters are commonly used to assess resistance to hydrolytic degradation and oxidation.

Free Fatty Acid (FFA) Stability Results

Oil Sample	Initial FFA (%)	Year 1 (%)	Year 2 (%)	Year 3 (%)	Year 4 (%)
Oil Sample 1	3.80	4.41	4.60	4.65	—
Oil Sample 2	4.20	5.30	—	3.99	—
Oil Sample 3	4.34	—	5.80	—	—
Oil Sample 4	7.40	6.61	7.70	—	—
Oil Sample 5	9.94	9.73	10.40	13.90	—
Oil Sample 6	9.54	10.00	11.20	—	—
Oil Sample 7	9.75	9.66	—	—	—
Oil Sample 8	3.90	7.50	7.70	6.40	6.12
Oil Sample 9	5.02	6.70	7.20	3.90	—
Oil Sample 10	3.50	8.80	3.85	4.74	—
Oil Sample 11	3.36	3.90	4.21	4.67	—
Oil Sample 12	4.30	4.47	4.35	—	—
Oil Sample 13	2.88	2.88	1.90	—	—
Oil Sample 14	3.62	1.85	2.24	—	—

Summary

•All samples remained well within the specification limit of ≤14% FFA throughout testing. •Initial FFA values ranged from 1.88–9.94%, with final recorded values ranging from 1.94–13.90%.

Historical Peroxide Value Results

Oat Oil Sample	Beginning PV (mEq O ₂ /kg)	Subsequent PV (mEq O ₂ /kg)	Change in PV	Stability/Retention Point
Oat Oil Sample 1	5.8	9.0	+3.2	Year 2 stability
Oat Oil Sample 2	5.1	8.1	+3.0	Year 2 stability
Oat Oil Sample 3	6.3	8.6	+2.3	Year 2 stability
Oat Oil Sample 4	8.6	11.0	+2.4	Year 2 stability
Oat Oil Sample 5	5.5	7.2	+1.7	Year 2 stability
Oat Oil Sample 6	3.2	6.4	+3.2	Year 3 stability

Oat Oil Sample	Approx. Retention Age	PV (mEq O ₂ /kg)	FFA (% as oleic acid)	Assessment
Oat Oil Sample 7	~16 months	8.1	2.58	Complies
Oat Oil Sample 8	~24 months	7.1	2.66	Complies
Oat Oil Sample 9	>24 months	8.2	2.11	Complies

Stability Summary

Multiple commercial-scale batches were assessed throughout their shelf life. All tested batches remained within the manufacturer's established quality specifications during the study period.

Results demonstrated consistent product quality and good resistance to deterioration over time. Most batches maintained relatively low free fatty acid levels throughout storage, indicating good hydrolytic stability.

Oxidative stability testing showed that the material performs best when stored in closed containers and under refrigerated conditions. Exposure to air during ambient storage resulted in higher oxidation values than sealed or refrigerated storage, which is expected for natural oils.

Recommended Storage Conditions

To maintain product quality and maximize shelf life, Oat Oil should be stored:

- In the original container
- Tightly closed when not in use
- Protected from excessive heat and direct light
- Under cool storage conditions where practical

Conclusion

Based on historical stability studies and ongoing quality monitoring conducted by the manufacturer, Oat Oil has demonstrated excellent stability and supports its established shelf life when stored according to the recommended conditions. The available data indicate that the product maintains its quality characteristics and remains suitable for intended use throughout the specified storage period.

Yours sincerely,



Emily Wong
Quality Manager,
Ceapro Inc., a subsidiary of COSCIENS Biopharma