

Certificate Of Analysis

Ceapro Product Name: **Oat Flour Superfine (SF)**
 Ceapro Product Number: **909-3002**
 Lot Number: **26A1**
 Manufacturing Date: **January, 2026**
 Expiry Date: **October, 2027**
 Storage Conditions: Store at controlled room temperature only. Protect from light. Any unused portion should be kept sealed in the original container to avoid any contamination.
 Sales Order Number:
 Purchase Order Number:

Product Characteristics

Organoleptic Properties

Appearance:

Odor:

Flavor:

Specification

Fine, creamy white to light brown

Mild, free of rancidity

Characteristic oat, no off flavors

Analysis

Fine Powder, creamy white to light brown

Mild, free of rancidity

No off Flavors

Physical-chemical Properties

Protein (%)	15% ± 5%	15.35
Fat (%)	≥3	6.52
Ash (%)	<4	1.80
Moisture (%)	≤15	6.72
Particle Size (% < 100 mesh)	≥80	≥80

Microbiological Properties

Total Aerobic Plate Count (CFU/g) ¹	<10,000	1609
Yeast (CFU/g) ²	<500	93
Mold (CFU/g) ²	<500	13
Coliform (CFU/g) ³	<100	<10
E. coli (CFU/g) ⁴	<10	<10
Salmonella (/375g) ⁵	Absent	Absent

References

¹ Total Aerobic Plate Count: MFHPB-18

² Yeast and Mold: MFHPB-22

³ Coliform: MFHPB-34

⁴ E. coli: MFHPB-34

⁵ Salmonella: MFLP-29

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Date: May 20, 2026

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