

Specification Sheet

Ceapro Product Name: **Oat Flour Superfine (SF)**
Ceapro Product Number: **909-3002**

Description: Super fine oat flour (for ease of formulation). Flour is food grade, 100% gluten free, and allergen-free. Oats are sourced from sustainably grown and harvested crops planted with non-GMO seeds. Product is Kosher, Halal, preservative free and has not been irradiated.

Shelf Life: 24 Months

Product Characteristics

Specification

Organoleptic Properties

Appearance:	Fine, creamy white to light brown
Odor:	Mild, free of rancidity
Flavor:	Characteristic oat, no off flavors

Physical-chemical Properties

Protein (g/100g)	≤15
Fat (g/100g)	≥3
Beta Glucan (%)	<4
Gluten (ppm)	<10
Ash (g/100g)	<4
Moisture (%)	≤15
Particle Size (% < 100 mesh)	≥80

Microbiological Properties

Total Aerobic Plate Count (CFU/g) ¹	<10,000
Yeast and Mold (CFU/g) ²	<500
Coliform (CFU/g) ³	<100
E. coli (CFU/g) ⁴	<10
Salmonella (CFU/g) ⁵	Absent
Staphylococcus Aureus (CFU/g) ⁶	Absent
Pseudomonas Aeruginosa (CFU/g) ⁷	Absent

References

¹ Total Aerobic Plate Count: USP<2021>

² Yeast and Mold: USP<2021>

³ Coliform: MFHPB 34

⁴ E. coli: USP<2022>

⁵ Salmonella: USP<2022>

⁶ Staphylococcus Aureus: USP<2022>

⁷ Pseudomonas Aeruginosa: USP<62>

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