

Product Specification Sheet

Product Name: Oat Flour

Item	Specification	Test Method
Botanical Name	Avena sativa	—
Part Used	Seed	—
Appearance	Fine powder	Visual
Color	Off-white to light cream	Visual
Odor	Characteristic	Organoleptic
Taste	Characteristic	Organoleptic
Particle Size	95% through 80 mesh	USP <786>
Bulk Density	0.4-0.7 g/mL	USP <616>
Loss on Drying	< 12.0%	USP <731>
Ash Content	< 3.0%	USP <281>
pH (1% solution)	5.5-7.5	USP <791>
Heavy Metals	< 10 ppm	USP <232>
Lead (Pb)	< 2 ppm	USP <232>
Arsenic (As)	< 2 ppm	USP <232>
Cadmium (Cd)	< 1 ppm	USP <232>
Mercury (Hg)	< 0.1 ppm	USP <232>
Total Plate Count	< 10,000 CFU/g	USP <2021>
Yeast & Mold	< 1,000 CFU/g	USP <2021>
E. coli	Negative/10g	USP <2022>
Salmonella	Negative/25g	USP <2022>
Coliform	Negative/10g	USP <2022>
Staphylococcus aureus	Negative/10g	USP <2022>

Storage Conditions:

Store in a cool, dry place away from direct sunlight. Keep container tightly closed.

Shelf Life:

36 months from date of manufacture when stored properly

Date: May 22, 2024