

Technical Data Sheet

Internal Code: SK18

Product Name:

Oat Fermented P

ORIGIN: Germany

INCI NAME: Lactobacillus Ferment, Avena Sativa Kernel Extract, Sodium Benzoate (1%), Potassium Sorbate (0.1%)

CAS N°: extract 84012-26-0

EINECS N°: 281-672-4

A unique liquid Lactobacillus fermentation oat product preserved with potassium sorbate and sodium benzoate.

Parameter	Specification
Physical	
Appearance	Brown grey
Odour	Characteristic ferment
Form	Viscous opaque liquid
Density	1.000 to 1.100/g
Solubility	Water soluble
pH	3.5 to 4.5
Gluten	NMT 20 g/100g
Chemical	
Starch	4.00 to 10.00 g/100g
Protein	1.8 to 3.5 g/100g
Dry matter	12 to 20 g/100g
Ash	NMT 0.5 g/100g
Crude fat	0.05 to 0.8 g/100g
Total organic acids	5,000 to 8,000 mg/kg
Beta-glucan	NLT 0.5 g/100g
Microbial	
Total Aerobic Microbial Count	NMT 100 cfu g/ml
Counts of yeast and moulds (in product with Aw NLT 0.95):	NMT 100 cfu g/ml
Echerichia coli	Absent

Enterobacteriaceae	Absent
Pseudomonas aeruginosa	Absent
Salmonella spp	Absent
Staphylococcus aureus	Absent
Candida albicans	Absent