

Updated: 01-Jul-2026

Certificate of Analysis**(Representative Sample Certificate)**

Product Name: Colloidal Oatmeal, USP
INCI Name: Avena Sativa (Oat) Kernel Flour
CAS Number: 134134-86-4
Lot Number: Not available (data may vary slightly with different lots or batches)
Standard Shelf Life: 24 Months from production date

Property	Specification	Analysis
Identification	USP Method A & B	Pass
Ash	<2.5%	1.98%
Fat	>0.2%	6.98%
Nitrogen	>2.0%	2.47%
Protein	>12.50%	15.44%
Loss on Drying	<10.00%	3.87%
Total Plate Count	≤10,000 cfu/g	57 cfu/g
Total Yeasts & Molds	≤150 cfu/g	5 cfu/g
Appearance	Powder	Pass
Color	Cream to light brown	Pass
Viscosity	>1 - <100 cps	4.5 cps

Particle Size: Not more than 3% of the total particles exceed 150µm in size and not more than 20% of the total particles exceed 75µm.

- Particle Size over 150µm: 0
- Particle size Over 75µm: 0
- Particle size: 44 Microns

Note: Due to the nature of an all-natural product, variations within the lots can occur and produce variations in results.

The above data was obtained using the test indicated and is subject to the deviation inherent in the test method. Results may vary under other test methods or conditions.

This report is not to be signed. All data are as per our supplier.

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