

Instant Oat Flour Low Sugar



The oat is washed, soaked, pulped, enzymatically hydrolyzed, sterilized, concentrated, and spray-dried to prepare enzymatically hydrolyzed instant oat flour. The enzymatic hydrolysis process adopts compound enzymes, and uses HD (Hydrolysis degree of protein) and DE value (glucose value) as indicators to control the degree of enzymatic hydrolysis of protein, starch, and cellulose, and effectively retain various nutrients in oat. The product has good organoleptic, flavor, and physicochemical properties.

Specification

Product Name	Instant oat flour sugar-free
color	Pale yellow to brown powder

smell and taste	It has the unique smell of oat, the fragrance, the taste is pure, no peculiar smell			
Organization status	powder			
moisture	≤ 5.0%			
Ash	≤ 5.0%			
protein	≥ 10.0%			
Oligosaccharides (3~8 sugars)	≥ 25.0%			
Sugar (monosaccharides + disaccharides)	≤ 8.0%			
Sugar (10% aqueous solution)	≤ 5.0%			
Microbiological Standards				
Total number of colonies (CFU/g)	n	c	m	M
	5	2	10 ⁴	10 ⁵
Mold (CFU/g)	5	2	10	10 ²
Escherichia coli (CFU/g)	5	2	50	10 ²
Heavy Metal Standard				
Lead *	≤ 0.2ppm			
Arsenic *	≤ 0.2ppm			
Cadmium *	≤ 0.1ppm			
Mercury *	≤ 0.02ppm			
Aflatoxin B1*	≤ 5.0ppb			
Ochratoxin A*	≤ 5.0ppb			
Storage and Packaging	Store in an airtight container at room temperature to protect from moisture and pests			

Packing

