



Bio-Botanica, Inc. 75 Commerce Drive, Hauppauge, NY 11788-3902. Tel 800-645-5720 www.bio-botanica.com

Innovative Labs, LLC. 85 Commerce Drive, Hauppauge, NY 11788-3902. Tel 631-434-7514 www.innovativelabsny.com

Nature's Answer Inc. 85 Commerce Drive, Hauppauge, NY 11788-3902. Tel 800-439-2324 www.naturesanswer.com

SPECIFICATION SHEET

Product Name : A/F OATS
Product ID : 5101B

Expiry Date : 48 Months
Mg/Unit : 1000
Units/Serving : 1

TEST DESC	SPECIFICATIONS	METHOD
Physical		
Appearance	Liquid	COQCL-000001 / Organoleptic
Color	Amber	COQCL-000001 / Organoleptic
Gardner Color	<=12.00	COQCL-000003 / Gardner
Identification - FTIR	0.95-1.00	COQCL-000002 / FTIR
Odor	Characteristic, oat-like aroma	COQCL-000001 / Organoleptic
pH	4.50-6.50 units	COQCL-000007 / pH
Refractive Index	1.35-1.45	COQCL-000008 / RI
Solid Content	50.00-70.00 %	COQCL-000006 / Gravimetric
Specific Gravity	1.00-1.20 g/mL	COQCL-000009 / SG

Microbiological		
Combined Yeast & Mold	<200 cfu/g	COQCL-000501 / BioLumix
E.coli	Absent in 10 g	COQCL-000501 / BioLumix
Salmonella	Absent in 10 g	COQCL-000501 / BioLumix
Staph. aureus	Absent in 10 g	COQCL-000501 / BioLumix
TAC	<500 cfu/g	COQCL-000501 / BioLumix

Other Ingredients:

Vegetable Glycerin, Purified Water, Oat Extract

Packaging and Storage Statement:

5 gallon white HDPE plastic pail with SBR gasket and HDPE locking lid or 55 gallon blue HDPE plastic drum with SBR gasket and HDPE locking lid.

Store in a cool dry place, protected from heat light and freezing temperatures.

Stability and Expiration Dating:

48 Months



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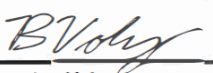
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TEST DESC

SPECIFICATIONS

METHOD

Approved By:


Brendan Volz
Quality and Food Safety Supervisor
(Electronically Signed)

4/7/2026