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PRODUCT STANDARD

PRODUCT NAME : **SkinBarrier Lactic Acid Bacteria™-P** (FOOD)

This product is a dried powder of heat-killed strain of lactic acid bacteria (*Leuconostoc mesenteroides*) isolated from Kuzu (*Pueraria lobata*). It contains at least 2×10^{12} cfu/g of lactic acid bacteria.

<u>Appearance</u>	Yellowish white to pale yellow powder with slightly characteristic odor.
<u>Viable cell count</u>	Min. 2×10^{12} cfu/g (Calculated by DAPI staining method)
<u>Loss on Drying</u>	Max. 10.0 % (Analysis for Hygienic Chemists, 1g, 105 °C, 2 hr)
<u>Purity Test</u>	
(1) <u>Heavy Metals (as Pb)</u>	Max. 20 ppm (Sodium Sulfide Colorimetric Method)
(2) <u>Arsenic (as As₂O₃)</u>	Max. 2 ppm (Standard Methods of Analysis in Food Safety Regulation, The Third Method, Apparatus B)
<u>Standard Plate Counts</u>	Max. 3×10^3 cfu/g (Analysis for Hygienic Chemists)
<u>Moulds and Yeasts</u>	Max. 3×10^2 cfu/g (Analysis for Hygienic Chemists)
<u>Coliforms</u>	Negative (Analysis for Hygienic Chemists)

<u>Composition</u>	<u>Ingredient</u>	<u>Content</u> (Values are just a guide)
	Maltodextrin	75 %
	Lactic acid bacteria (heat-killed)	25 %
	Total	100 %

Expiry date 2 years from date of manufacturing.

Storage Store in a dry, ventilated location. Keep away from high temperature and sunlight.

Established Date	November 30, 2020
Revised Date	August 30, 2024
Specification No.	Q-430EN