



## ORYZA OIL & FAT CHEMICAL CO.,LTD.

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### PRODUCT STANDARD

PRODUCT NAME : **Sakulora™-P** (FOOD)

(Lactic acid bacteria derived from Sakura)

This product is a dried powder of heat-killed strain of lactic acid bacteria (*Lacticaseibacillus paracasei*) isolated from Sakura. It contains at least  $1 \times 10^{12}$  cfu/g of lactic acid bacteria.

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

<b><u>Composition</u></b>	<b><u>Ingredient</u></b>	<b><u>Content</u></b> (Values are just a guide)
	Maltodextrin	67 %
	<u>Lactic acid bacteria (heat-killed)</u>	<u>33 %</u>
	Total	100 %

**Expiry date** 3 years from date of manufacturing.

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

Established Date	September 10, 2024
Revised Date	—
Specification No.	R-410ST