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PRODUCT STANDARD

PRODUCT NAME : **Sakulora™-PD** (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 1×10^{11} cells/g of lactic acid bacteria.

<u>Appearance</u>	Pale white to pale brown powder with slightly characteristic odor.	
<u>Viable cell count</u>	Min. 1×10^{11} cells/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>	Ingredient	Content (Values are just a guide)
	Maltodextrin	97 %
	Lactic acid bacteria (heat-killed)	3 %
	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	May 8, 2025
Specification No.	T-508EN

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