品鸿生物科技
Pinhon Biotechnology

Technical Data Sheet

PINHONBIO® Oat Beta Glucan 80%

White Water Soluble Powder | TDS | Version 1.1 | 20 Oct 2026

Oat-derived β-glucan powder standardized to at least 80.0% β-glucan on dried basis. This sheet defines the standing quality limits for the white water soluble powder grade. Individual batch results are reported in the COA.

1 Product identity

Product name	PINHONBIO® Oat Beta Glucan 80%
Grade and appearance	Food grade | White powder
Source and chemical type	Oat-derived mixed-linkage β-(1→3),(1→4)-D-glucan
Component CAS number	9041-22-9 (β-glucan component; the supplied powder contains other oat constituents).

2 Quality specification

Test item	Specification	Method
Oat β-glucan on dried basis	≥80.0%	NY/T 2006-2011 Enzymatic colorimetry
Appearance	White powder	Visual examination
Odour	Characteristic	Organoleptic examination
Particle size	Passes an 80-mesh sieve	Sieving
Moisture	≤8.0%	Gravimetric method
Ash on dry basis	≤5.0%	Ash determination
Arsenic (As)	≤2 mg/kg	Elemental analysis
Cadmium (Cd)	≤1 mg/kg	Elemental analysis
Lead (Pb)	≤2 mg/kg	Elemental analysis
Mercury (Hg)	≤0.2 mg/kg	Elemental analysis
Staphylococcus aureus	Not detected in 1 g	Microbiological method
Salmonella	Not detected in 1 g	Microbiological method
Coliforms	Not detected in 1 g	Microbiological method
Yeasts and moulds	≤100 CFU/g	Microbiological method
Total aerobic microbial count	≤1,000 CFU/g	Microbiological method

Methods are summarized from the product quality specification; detailed procedures, test portions and detection limits are controlled by the laboratory. 1 mg/kg = 1 ppm.

3 Composition and assay basis

Constituent	Content and basis
Oat β-glucan	≥80.0% of dry matter; CAS 9041-22-9 identifies the β-glucan component.
Other oat-derived constituents	Balance of dry matter, up to 20.0%; may include other carbohydrates, protein, lipids and mineral matter.
Moisture	≤8.0% as supplied, controlled by the moisture specification.

The dry-matter percentages total 100% of dry solids. They are not an 80:20 as-supplied blending formula; residual moisture is outside the dry-basis calculation.

Assay method: NY/T 2006-2011 uses enzymatic hydrolysis followed by colorimetric measurement at 510 nm. Report the result on dried basis. This is an enzymatic colorimetric assay, rather than direct ultraviolet purity measurement.

4 Properties and application guidance

Hydration: Water-soluble. Add gradually to water with mixing and allow sufficient hydration time. Verify clarity and viscosity at the intended concentration.

Applications: Oat β-glucan can be incorporated into food ingredient systems as a soluble-fibre source. Select the addition level for the intended product and verify hydration, texture and stability in the complete formulation.

Compatibility: High alcohol levels can reduce hydration or cause precipitation. Check compatibility before use in strongly alkaline systems. Avoid unnecessary prolonged heat exposure after hydration.

Oat origin: Residual oat protein may be present. This document does not establish gluten-free or allergen-free status; these claims require appropriate product-specific documentation.

5 Packaging storage and shelf life

Packaging	Double inner plastic bags in a neutral outer cardboard / fibre drum. Pack size according to the order.
Storage	Store in cool and dry places and keep away from strong light and heat. Keep tightly closed and protected from moisture, contamination and strong odours.
Shelf life	24 months in original unopened packaging when stored as recommended.
Handling and transport	Avoid airborne dust. Non-dangerous goods for transport. Refer to the SDS for handling precautions.

6 Supplier and document information

Shaanxi Pinhon Biotechnology Co., Ltd. | Manufacturer & Supplier

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Issue date: 20 Oct 2026 | Version 1.1. General specification; no batch-specific test results. Specification basis: PINHONBIO grade-specific COA and confirmed 80.0% dry-basis assay / 24-month shelf life.