



OAT BRAN CONCENTRATES

The natural solution for healthy fiber and protein

BOOSTING NUTRITION WITH OAT BRAN CONCENTRATES

Our Oat Bran Concentrates are high-concentration oat ingredients with more fiber and protein than in regular oats. They are extracted from top-grade Finnish oats by fine milling and air fractionation, a **natural dry process** with no chemical extraction steps involved. The process preserves the oat bran and its soluble fiber beta-glucan in their native forms.

Oat Bran Concentrates are packed with healthy **fiber and protein**. They are an easy way to increase nutritional content of the final product. Available also as gluten-free, they are perfect for gluten-free applications such as gluten-free baking, snacks and meat alternative products. The finely ground product has a mild and pleasant taste, which makes it addable to practically any food product.



CONSUMERS ARE LOOKING FOR NUTRIENT-RICH GLUTEN-FREE PRODUCTS

Rising awareness regarding a healthy diet, gluten intolerance and coeliac disease is expanding the gluten-free market worldwide. However, the problem is often that gluten-free products have less fiber, but higher levels of fat, sugar and salt. Oat Bran Concentrates make it easy to make gluten-free products nutritionally rich. Producers of gluten-free products have a huge opportunity to attract consumers by using tasty and nutrient rich ingredients.

Healthy beta-glucan

Oat Bran Concentrates contain up to 15 % of healthy soluble fiber, beta-glucan. It has been scientifically proven to have health benefits and also has health claims approved in EU. It helps to lower and manage cholesterol, improve stomach function and maintain stable blood sugar levels.

For example, the health claim for cholesterol lowering effect may be used for food which contains at least 1 g of beta-glucan per portion.

VERSATILE AND EASY TO ADD

Besides adding nutrition into products, Bran Concentrates have properties that help in plenty of applications. They offer many benefits in developing taste and creating texture, and they fit well into production processes. Thus they work as a functional clean label ingredient.

Easy	Easy to use and can be added as such
Clean label	Natural and simple oat ingredient
Neutral	Neutral color and mild taste
Dissolvable	Dissolves easily
Water and fat binder	Excellent water binding capacity (3 g/g) for bread and bakery products; also acts as a fat binder.
Thickening properties	High viscosity provides excellent thickening properties in many applications.
Suitable for extrusion	Highly suitable for extrusion processes, making them ideal for cereals and meat alternatives.
Non-dusty	Non-dusty and flowable



APPLICATIONS

Bran Concentrates are versatile and can be added to various applications, thanks to their fine structure.

All applications

- Naturally boosts fiber, beta-glucan and protein contents.

Bakery products

- Provides enhanced properties compared to conventional oat bran. It is used in the same way in baked goods, but with additional benefits.
- Improves the behavior of the dough and assists in moulding.

Meat alternatives

- Can be extruded.
- Structural improver in plant-based products.
- Moisturizes meat alternatives.

Biscuits and bars

- Acts as a fat binder.



Recommended for:

- Bakery products
- Biscuits and cereal bars
- Spreads
- Breakfast cereals and muesli
- Smoothies
- Porridge
- Non-dairy products
- Meat alternatives

Example recipes

GLUTEN-FREE OAT ROLLS

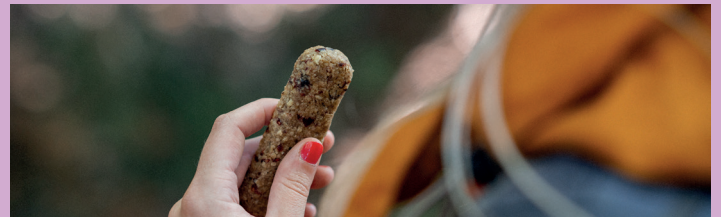


Ingredients	%
Water	52.5
Psyllium	1.0
Light syrup	1.6
Rapeseed oil	4.7
Dry yeast	1.0
Salt	1.3
Gluten-free Oat Bran Concentrate N15	7.9
Gluten-free Steel Cut Oat Flakes	4.7
Gluten-free Wholegrain Oat Flour	25.3

Preparation:

1. Mix the dry yeast, syrup and psyllium in the lukewarm (42 °C) water.
2. Allow the mixture to stand for 5 minutes to allow the psyllium to swell.
3. Stir in the remaining ingredients and finally the flour in stages. Knead evenly.
4. Cover with a baking sheet and let rise for at least 30 minutes.
5. Shape into rolls for example.
6. Bake in the middle of the oven at 225 °C for about 20-25 minutes.

FRUIT FLAVORED SOFT OAT BAR



Ingredients	%
Gluten-free Steel Cut Oat Flakes	9.0
Gluten-free Oat Bran Concentrate N15	9.0
Gluten-free Rolled Oats	9.0
Gluten-free Wholegrain Oat Flour	11.0
Starch (e.g. potato starch)	8.0
Sugar	11.0
Dehydrated fruit pieces (e.g. apple)	8.0
Apple juice concentrate	8.0
Vegetable oil (e.g. rapeseed oil or sunflower oil)	11.0
Water	14.0
Lecithin	0.5
Baking powder	0.5
Salt	0.5
Flavorings	0.5

Preparation:

1. Mix all the dry ingredients.
2. Mix water, oil and other liquid ingredients together and add into the dry ingredients.
3. Mix the dough well and form into a shape of bars.
4. Bake at 200 °C for 10-15 minutes.

Tip: Switching potato starch to different starches and sugar to syrups creates varied structures.



NUTRIENT FACTS



**Available
in conventional
and gluten-free
varieties!**



Oat bran concentrate N15

On average per 100g	
Energy kJ	1391
Energy kcal	326
Fat g	10
of which saturates g	1.9
Carbohydrates g	24
of which sugars g	1.0
Fibre g	32
of which beta-glucan g	15
Protein g	21
Salt g	0.0

Oat bran concentrate N10

On average per 100g	
Energy kJ	1478
Energy kcal	347
Fat g	8.3
of which saturates g	1.3
Carbohydrates g	39
of which sugars g	2.1
Fibre g	21
of which beta-glucan g	10
Protein g	20
Salt g	0.0