



GLUTEN-FREE OAT BRAN NISS

We offer high fibre oat concentrate specifically developed for adding nutrition, fibre and protein into various food applications from bakery products to plant-based drinks.

BOOSTING NUTRITION WITH GLUTEN-FREE OAT BRAN CONCENTRATE

Our oat bran concentrate is full of healthy soluble fibre and protein. All our oat bran concentrates are naturally produced from Finnish origin kernels using a method that preserves the oat bran and the beta-glucan it contains in their natural form. The finely ground product has a mild and pleasant taste. The product offers an easy way to increase the fibre content of your final product. It is particularly suitable for gluten-free baking but can also be widely used in other applications.

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 higher levels of fat, sugar and salt to compensate for reduced nutritional value. Producers of gluten-free products have a huge opportunity to attract consumers by using ingredients that taste good and are nutrient-rich.

Discover the benefits



OUR PRODUCT:

- Is gluten-free
- Is clean label and has a natural process
- Is rich in nutrients
- Has an excellent and very neutral taste profile



INGREDIENT FACTORS:

- Unique combination of fibre 32% (beta-glucan 15%) & protein (21%)
- Antioxidants and vitamins



CUSTOMER ADVANTAGES:

- Improved nutritional values
- Convenience: easy and ready to use
- Fit to market trends



CONSUMER ADVANTAGES:

- Tastes & smells good and has a neutral colour
- Health benefits: plenty of soluble fibre and plant-based proteins

Did you
know?

FOR YOUR HEALTH

Oat beta-glucan has approved health benefits. It helps to lower and manage your cholesterol, keep your tummy happy and maintain stable blood sugar levels. Possibility to use official (EFSA) health claims and easier to achieve high fiber claim.

NO CHEMICALS, JUST NATURAL MILLING

Gluten-free oat bran concentrate is produced from Finnish non-GMO oat groats by dry milling and air fractioning. It contains soluble beta-glucan in its natural form.

FUNCTIONALITY

Soluble beta-glucan also has functional benefits like thickening and stabilising functions. It has remarkable water-binding properties.

ONLY IMAGINATION IS THE LIMIT

Oat bran concentrate is easy to use in multiple applications such as all kinds of extruded products, cereal bars, bread and biscuit applications, cakes and buns.

Gluten-free oat rolls

INGREDIENTS

	Weight (g)	Percentage (%)
Water	1000	52.5
Psyllium	20	1.5
Light syrup	30	1.6
Rapeseed oil	90	4.7
Dry yeast	20	1.0
Salt	25	1.3
Raisio gluten-free steel cut oat flakes	90	4.7
Raisio gluten-free wholegrain oat flours	480	25.2
Raisio gluten-free oat bran concentrate N15	150	7.9

PREPARATION INSTRUCTIONS

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.



Nutrient facts of gluten-free oat bran concentrate N15

On average per 100g

Energy kJ	1391.0	kJ
Energy kcal	326.0	kcal
Fat	10.0	g
of which saturates	1.9	g
Carbohydrates	24.0	g
of which sugars	1.0	g
Fibre	32.0	g
of which beta-glucan	15.0	g
Protein	21.0	g
Salt	0.0	g



Let's get in touch!

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