



SWE OAT™ Brans

- high in beta glucans

Beta glucans are soluble natural gelling fibers, trapped in the cell walls of the oat kernel. Compared to other grain brans and their beta glucans, from oats the brans help to improve your health – in fact, the beta glucans in oat have unique and scientifically proved health results that may be marketed and claimed legally.

Oat bran has, besides the health effects for humans and animals, many other beneficial properties like for example water binding capacities for better fresh keeping in breads.

The uniqueness for SWE OAT™ Brans is among other things the very high molecular weight, the solubility and the viscosity.

The advantages of the SWE OAT™ Brans are

- ✓ Health claims of cholesterol, glycemic response, gut health
- ✓ High molecular weight, above 2 000 kDa
- ✓ Satiety – for food in weight reduction (some clinical studies have this result)
- ✓ High digestibility for humans and animals
- ✓ High viscosity – thickening properties
- ✓ High solubility, easy to solve in water, just stir and it is ready to use
- ✓ Water binding properties
- ✓ Excellent for extrusions
- ✓ May replace E-additives
- ✓ High protein of 21–23%
- ✓ Low fat – reducing fat in bread or cakes, better fresh keeping
- ✓ Shelf life of 24 months

Beta glucans are suitable in a variety of different products, both for nutritional and functional purposes. We produce our SWE OAT™ Bran products in different concentrations, depending on which applications they are to be used for.

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SWEOAT™ Brans - standard products

SWEOAT™ Bran BG14

Dry fine powder, very light yellowish brown, neutral oat cereal taste. Average of 100 gram:

Dietary fiber 30 g, whereof β -glucan soluble fiber 14 g.

Fat 5 g, protein 21g.

Particle size: < 355 μ m (50% <125 μ m)

Moisture (NMKL 23): 6% (<9%)

Shelf life 24 months

SWEOAT™ Bran BG14 Bakery

Dry powder, light yellowish brown, oat cereal taste. Average of 100 gram:

Dietary fiber 38 g, whereof β -glucan soluble fiber 14 g.

Fat 10 g, protein 19g.

Particle size: 80% < 355 μ m, 40% <180 μ m

Moisture (NMKL 23): 6.5 % (<9%)

Shelf life 12 months

SWEOAT™ Bran BG22

Dry fine powder, very light yellowish brown, neutral oat cereal taste. Average of 100 gram:

Dietary fiber 44 g, whereof β -glucan soluble fiber 22 g.

Fat 5 g, protein 20g.

Particle size: < 250 μ m (50% <125 μ m)

Moisture (NMKL 23): 5% (<8%)

Shelf life 24 months

SWEOAT™ Bran BG28

Dry fine powder, very light yellowish brown, neutral oat cereal taste. Average of 100 gram:

Dietary fiber 52 g, whereof β -glucan soluble fiber 28 g

Fat 5 g, protein 23g.

Particle size: <250 μ m

Moisture (NMKL 23): 6% (<9%)

Shelf life 24 months

The above products, SWEOAT™ Bran BG14, BG22 and BG28 are also available in exceptionally very fine milled versions called XF (extra fine), particle size of < 150 μ m (50% <75 μ m).