



# SWEOAT™ Flours

- high in protein

When fractionating the oat kernel into higher beta glucan concentrations, at different stages in the production process, we also get different kind of fine and very fine oat flours, with varying protein and fat contents.

The SWE OAT flours are not similar to the traditional oat flours. Our flours are very fine milled and therefore of smaller particle size and lower water content.

The heat treatment is giving longer shelf life and stabilization, minimizing the risk of rancidity and less microbiological activity.

The flours are even so very fine grinded so they may be used for colloidal oatmeal in cosmetics.

## The advantages of the SWEOAT™ Flours are

- ✓ High contents of protein, from 12 up to 19%
- ✓ Better nutritional profile than other cereals
- ✓ High amount of essential amino acids
- ✓ High digestibility of oat proteins is 90%, equal to rice and maize/corn
- ✓ Good viscosity – thickening properties
- ✓ High solubility, easy to solve in water, just stir and it is ready to use
- ✓ Excellent for extrusion, gives a high fine crisp
- ✓ Long shelf life – 12 and 24 months
- ✓ Competitive prices
- ✓ May replace other heat treated grain flours
- ✓ Excellent for colloidal oatmeal in cosmetics

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## SWEOAT™ Flours - standard products

### SWEOAT™ Flour P12

Fine powder, light yellowish, neutral oat cereal taste. Average of 100 gram:

Dietary fiber 4 g, whereof  $\beta$ -glucan soluble fiber 2 g.

Fat 7 g, protein 12 g.

Particle size < 180  $\mu$ m.

Moisture (NMKL 23): 7.5 % (<11%).

Shelf life 12 months.

### SWEOAT™ Flour P14 Wholemeal

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

Dietary fiber 10 g, whereof  $\beta$ -glucan soluble fiber 4 g.

Fat 8 g, protein 14 g.

Particle size: Min 80% < 250  $\mu$ m, min 90% <355  $\mu$ m.

Moisture (NMKL 23): 7% (<11%).

Shelf life 12 months.

### SWEOAT™ Flour P19

Fine powder, very light yellowish, neutral oat cereal taste. Average of 100 gram:

Dietary fiber 7 g, whereof  $\beta$ -glucan soluble fiber 4 g.

Fat 3 g, protein 19 g.

Particle size < 90  $\mu$ m.

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

Shelf life 24 months.