

SWEOAT™ products for different uses and markets

Swedish Oat Fiber has for years been a trusted supplier to different kinds of industries – locally in Sweden and globally at every continent. Our products are used as base raw material for new products or as ingredients for the special advantages they are providing.

In our unique production process, we fractionate the oat kernel into three product lines – the beta glucan products, the oat flours and the oat oils. All of them with special features and benefits that serve different areas of food production as well as sport and nutritional products.

Oats for the food industry

SWEOAT™ Brans for food

Contains beta glucans which are soluble natural gelling fibers, trapped in the cell walls of the oat kernel.

The advantages of the beta glucans in food are:

- Health claims of cholesterol, glycemic response, gut health (approved by EFSA and FDA among others)
- Satiety – for food in weight reduction (3 clinical studies have this result)
- High viscosity – thickening properties
- Water binding capacity, e.g. in bread or processed meat (charcuterie)
- May replaces E-additives
- High protein of 21–23%
- Low fat – reducing fat in bread or cakes, processed meat etc
- Excellent for extruded products, gives a very good crisp
- Shelf life of 24 months

SWEOAT™ Brans are suitable in a variety of different products – both for nutritional and functional purposes.

Some examples of applications are:

- Extruded breakfast cereals
- Extruded snacks
- Instant powders, dry soups and sauces
- Ready-to-drink beverages
- Bread, cakes
- Crisp bread, biscuits
- Desserts, ice cream,
- Pasta/noodles
- Health and medical food products
- Sport bars/food/powder/drinks



SWEOAT™ Flours for food

Fine milled flours, with high nutritional values compared to other grains and also competitive price wise.

The advantages of the **SWEOAT™** Flours in food are:

- Competitive prices
- More finely milled than other oat flours, smaller particle size
- May replace maize/corn flour or other grain flours
- No GMO
- High contents of protein, 12 and 19%
- More nutritious compared to other cereal proteins
- High amount of essential amino acids
- Digestibility of oat proteins is 90%, equal to rice and maize/corn
- Good viscosity – thickening properties
- 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

SWEOAT™ Flours are suitable in a variety of different products, based on their own properties or replacing other ingredients.

Some examples of applications are:

- Extruded breakfast cereals
- Extruded snacks
- Instant powders, dry soups and sauces
- Ready-to-drink beverages
- Bread, cakes
- Crisp bread, biscuits
- Desserts, ice cream,
- Pancakes
- Pasta/noodles
- Health and medical food products
- Sport bars/food/powder/drinks
- Products for weight management

SWEOAT™ Oils for food

Pure vegetable, with special functions and nutritional properties. Swedish Oat Fiber has developed a new patented process to fractionate crude oat oil into different numbers of polar lipids, for unique ingredients in food.

The advantages of the **SWEOAT™** Oils are:

- Extruded breakfast cereals
- Being vegetable and all natural processed
- To replace other oils
- Emulsifier – for margarines, chocolate etc
- No E-numbers, all natural
- Digestibility – good for sensitive stomachs, both humans and animals
- Gives satiety

- Anti-inflammatory
- Polar lipids – from 4 to 15 and 40

Depending of the end use, the oils are available either crude or fractioned to different amounts of polar lipids.

Some examples of applications are:

- Margarines without E-numbers
- Replace PGPR or soy lecithin in chocolate, toppings
- Dairy and baking products
- Weight management products for better satiety
- Products for better digestibility

Oats for the cosmetics industry

SWEOAT™ beta glucan products and flours for cosmetics

Very fine milled flours, with high functional values and competitive price wise to other powder ingredients.



The advantages of the SWEOAT™ Flours in cosmetics are:

- Very fine milled colloidal oat flour
- Soluble oat flour gives excellent gelling and colloidal properties
- Price competitive
- All natural based on oat, well-known of well-being
- Skin protectant and moisturizing
- Skin repair, anti-ageing, rejuvenating
- Anti-inflammatory, anti-itch, soothing
- Effective buffer normalizing skin pH

Some examples of applications are:

- Hair care in shampoos and conditioners
- Skin care in creams and lotions
- Talcs and dusting powders
- Foundations

SWEOAT™ Oils for cosmetics

Pure vegetable, with special functional and moisturising properties. Swedish Oat Fiber has developed a new process to fractionate crude oat oil into unique ingredients for cosmetics.

The advantages of the SWEOAT™ Oils are:

- Being vegetable, all natural
- Price competitive
- Natural emollient, moisturizing
- Anti-oxidant
- Inhibiting ultraviolet irradiation-induced skin damage
- Emulsifier, may reduce other emulsifiers in cosmetics
- Different amount of polar lipids – from 4 to 40, upon request

Some examples of applications are:

- Hand and body lotions
- Day and night creams, BB creams
- Body oil
- Oil for cuticles (nails)
- Replacing other oils in cosmetics

Oats for the pet food and feed industry

SWEOAT™ Brans for Pet Food and Feed

Contains beta glucans which are soluble natural gelling fibers, trapped in the cell walls of the oat kernel.



The advantages of the beta glucans in pet food and feed are:

- High nutritional values
- High digestibility
- Good for sensitive stomachs
- Especially good for horses with stressed stomachs
- Horse feed to increase stomach health
- Satiety
- Water binding properties
- May replaces E-additives
- High protein of 21-23%
- Excellent for extruded products, gives a very good crisp
- Shelf life of 24 months

SWEOAT™ Brans are suitable in a variety of different products, both for nutritional and functional purposes. Some examples of applications are:

- Dogs food for digestible problems
- Other animal feed

SWEOAT™ Flours for Pet Food and Feed

Fine milled flours, with high nutritional values compared to other grains and also competitive price wise. The flours are heat treated, stabilizing the flour and giving less microbiological activities.

The advantages of the SWEOAT™ Flours in pet food and feed are:

- May replace other heat treated grain flours
- No GMO
- High contents of protein, 12 and 19%
- More nutritious compared to other cereal proteins
- Proven results of increased production values for piglets, chicken and minks
- High amount of essential amino acids
- Digestibility of oat proteins is 90%, equal to rice and maize/corn
- Excellent for extrusion, gives a high fine crisp
- Long shelf life – 12 and 24 months

SWEOAT™ Flours are suitable in a variety of different products, based on their own properties or replacing other ingredients. Some examples of applications are:

- Piglets feed – studies have proved higher production value (daily growth and feed uptake)
- Mink feed – studies verify better digestibility
- Chicken feed – studies verify increased production values
- Horse feed for better digestibility
- Dog feed
- Overall, very good impact for young and/or small animals and horses

SWEOAT™ Oils for Pet Food and Feed

Pure vegetable, with special functional and nutritional properties.

The advantages of the SWEOAT™ Oils are:

- Natural digestive emulsifier and antioxidants
- Digestibility – better absorption
- Very good for small animals' performance
- Anti-inflammatory

Some examples of applications are:

- Horse feed for very high performance
- Feed for dogs (better health, improved digestion)