

The solution for dairy alternatives – Oat Endosperm Flour FINE



Oat Endosperm Flour FINE is our finest oat flour, making it a perfect choice for plant-based dairy alternatives and gluten-free production. It is produced from the inner parts of dehulled oats. The flour is easily dispersible due to its low fiber content, making it ideal especially for drinks, such as oat drinks. Its color is creamy, and its taste is very neutral.

Choosing the flour

Versatility makes oats an ideal raw material for dairy alternatives. Whether it's an oat drink or a spoonable treat, selecting the right oat ingredient is crucial to the product's success. For optimal functionality in oat-based dairy alternatives, oat flour benefits from being fine and dispersible. Additionally, the color of the flour is worth considering.



IN APPLICATIONS

Neutral taste:

also ideal for products with a mild flavour.

Light and creamy colour:

gives drink products a light tone.






Fine particle size:

good dispersibility, and efficient and faster enzymatic reactions.

Texture enhancer:

brings desired smooth mouthfeel into spoonable products.

Recommended for:

-  Oat drinks
-  Spoonables: gurts, puddings, fermented/non-fermented desserts
-  Cooking creams
-  Ice cream
-  Vegan cheese



Oat Endosperm Flour FINE

Gluten-free	Halal	Kosher	Particle size	Packaging	Shelf-life	Storage
✓	✓	✓	Dx10 µm: 9-13 Dx50 µm: 25-40 Dx90 µm: 160-230	20 kg / bag 800 kg / big bag	10 months	Ambient

Nutrient facts

On average per 100g		On average per 100g	
Energy kJ	1580	Nutritional fibre g	4.0
Energy kcal	378	of which beta-glucan g	2.0
Fat g	6.0	Protein g	12
of which saturates g	1.1	Salt g	0
Carbohydrates g	66		
of which sugars g	1.0		

Contact us and enjoy the pure
Finnish oats in your dairy alternatives!



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