

# The perfect base for dairy alternatives – Endosperm Oat Flour Fine

Fact  
sheet

**Endosperm Oat 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

Oats are an ideal raw material for dairy alternatives thanks to their versatility. Whether creating an oat drink or a spoonable product, choosing the right oat ingredient is key to success. For best functionality, oat flour should be fine and dispersible, and its color should also be considered.

## 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





## Endosperm Oat 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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