



FiprOat™

More Fiber.
More Protein.
Pure Potential.

- Superior nutrition
- Clean label simplicity
- Cost-effective
- Gut & heart health support

FiprOat™

- The Oats That Deliver More.

FiprOat™ is a next-generation oat ingredient range designed to elevate plant-based and wellness-focused food products. With higher fiber and protein content than regular oats, FiprOat delivers superior nutritional value while remaining cost-effective and versatile.



More fiber, more protein

Oats contain more fiber than any other grain, promoting slower digestion and a longer-lasting feeling of fullness. FiprOat contains even more fiber than regular oats. Coupled with its high protein content, FiprOat makes it easy to add both fiber and protein to consumer goods using just one ingredient.

Boost your brand with proven health claims

FiprOat ingredients elevate your products with the power of oat beta-glucan – a fiber that has EU-approved health claims related to cholesterol management, supporting stable blood sugar levels and digestive well-being. For example, 1 gram of beta-glucan per portion makes it possible to use cholesterol related health claim, helping you market smarter and stand out with real nutritional value.

Simple and natural

Crafted through a natural milling process without chemical treatments, FiprOat preserves the integrity of the oat while enhancing its functionality. Their neutral color and mild taste further enhance versatility. Whether you're formulating dairy-free beverages, high-fiber snacks, or better-for-you baked goods, clean label FiprOat helps you create products that consumers trust and love.

Healthy beta-glucan

FiprOat products contain up to 15% of healthy soluble fiber, beta-glucan. It has been scientifically proven to have health benefits, with health claims approved in EU. It helps to lower and manage cholesterol, improve stomach function and maintain stable blood sugar levels.

For example, the health claim for cholesterol lowering effect may be used for food which contains at least 1g of beta-glucan per portion.



FIPROAT™ BRAN CONCENTRATES



FiprOat™ Bran Concentrates contain all the goodness of oats in a concentrated form. Made from the oat bran, they are rich in fiber, beta-glucan, and protein, and offer a natural way to enhance nutrition and support overall well-being. The soluble fiber, beta-glucan contained provides scientifically proven health benefits that support heart and gut health, and blood sugar management.

FIPROAT™ SMART OAT FLOUR



FiprOat™ Smart Oat Flour is a very fine oat flour with excellent nutritional content for appealing wellness-focused products. It is a cost-effective solution for adding fiber and protein, as it contains about 60% more fiber and 30% more protein than regular wholegrain oat flour.

Product	Gluten-free	Tot. fiber (g/100g)	Protein (g/100g)	Beta-glucan (g/100g)	Packaging	Shelf-life (months)	Storage
Oat Bran Concentrate N15	✓	32	21	15	20kg/ big bag	12 mos	Ambient
Oat Bran Concentrate N10	✓	21	20	10	20kg/ big bag	12 mos	Ambient
Smart Oat Flour		17	19	7.5	20kg/ big bag	10 mos	Ambient



Recommended for:

-  Bread
-  Oat biscuits and bars
-  Breakfast cereals
-  Smoothies
-  Porridge
-  Non-dairy drinks and gurts
-  Meat alternatives

APPLICATIONS

Besides adding nutrition into various applications, FiprOat offers benefits in developing taste and creating texture, and fits well into production processes. Thus, they work as a functional clean label ingredient.

All applications

- Naturally boosts fiber and protein contents.

Bakery: bread, biscuits, bars

- Oat Bran Concentrates:
 - Improve the behavior of the dough and assist in molding.
 - Excellent water binding capacity.
 - Act as a fat binder.
- Smart Oat flour:
 - Can be used like regular oat flour and can replace wholegrain oat flour.

Extruded cereals and meat alternatives

- Oat Bran Concentrates:
 - Suitable for extrusion
 - Structural improver in plant-based products.

Example recipes

OAT ROLLS



Ingredients	%	Preparation:
Water	52.5	<ol style="list-style-type: none">1. Mix the dry yeast, syrup and psyllium in the lukewarm (42 °C) water.2. Allow the mixture to stand for 5 minutes to allow the psyllium to swell.3. Stir in the remaining ingredients and finally the flour in stages. Knead evenly.4. Cover with a baking sheet and let rise for at least 30 minutes.5. Shape into rolls for example.6. Bake in the middle of the oven at 225 °C for about 20-25 minutes.
Psyllium	1.0	
Light syrup	1.6	
Rapeseed oil	4.7	
Dry yeast	1.0	
Salt	1.3	
FiprOat Bran Concentrate N15	7.9	
Steel Cut Oat Flakes	4.7	
FiprOat Smart Oat Flour	25.3	

FRUIT FLAVORED SOFT OAT BAR



Ingredients	%	Preparation:
Steel Cut Oat Flakes	9.0	<ol style="list-style-type: none">1. Mix all the dry ingredients.2. Mix water, oil and other liquid ingredients together and add into the dry ingredients.3. Mix the dough well and form into a shape of bars.4. Bake at 200 °C for 10-15 minutes.
FiprOat Bran Concentrate N15	9.0	
Rolled Oats	9.0	
FiprOat Smart Oat Flour	11.0	
Starch (e.g. potato starch)	8.0	
Sugar	11.0	
Dehydrated fruit pieces (e.g. apple)	8.0	
Apple juice concentrate	8.0	
Vegetable oil (e.g. rapeseed oil or sunflower oil)	11.0	<p>Tip: Switching potato starch to different starches and sugar to syrups creates varied structures.</p>
Water	14.0	
Lecithin	0.5	
Baking powder	0.5	
Salt	0.5	
Flavorings	0.5	

Contact us at oats@raisio.com for more info about FiprOat!

Raisio Nutrition Ltd / Raisio Food Solutions

Raisionkaari 55, 21200 Raisio, Finland

www.raisiofoodsolutions.com

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