



# 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.

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



### 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

- Improve the behavior of the dough and assist in molding.
- Excellent water binding capacity.
- Act as a fat binder.

### Extruded cereals and meat alternatives

- Suitable for extrusion
- Structural improver in plant-based products.

# Example recipes

## OAT ROLLS



### Ingredients

Water	52.5
Psyllium	1.0
Light syrup	1.6
Rapeseed oil	4.7
Dry yeast	1.0
Salt	1.3
FibrOat Bran Concentrate N15	7.9
Steel Cut Oat Flakes	4.7
Wholegrain Oat Flour	25.3

### % Preparation:

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.

## FRUIT FLAVORED SOFT OAT BAR



### Ingredients

Steel Cut Oat Flakes	9.0
FibrOat Bran Concentrate N15	9.0
Rolled Oats	9.0
Wholegrain 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
Water	14.0
Lecithin	0.5
Baking powder	0.5
Salt	0.5
Flavorings	0.5

### % Preparation:

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.
- Tip: Switching potato starch to different starches and sugar to syrups creates varied structures.

Contact us at [oats@raisio.com](mailto:oats@raisio.com) for more info about FibrOat!

Raisio Nutrition Ltd / Raisio Food Solutions

Raisionkaari 55, 21200 Raisio, Finland

[www.raisiofoodsolutions.com](http://www.raisiofoodsolutions.com)

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