



Oat Groats

Heat-treated Oat Kernels

Oat Groats also known as Heat-treated Oat Kernels or Kiln Oats elevate the inherent goodness of oats to a whole new level. Without any added chemicals, the outer hulls are removed from the oat kernels, which are heat-treated to inhibit enzymes that could affect shelf life. The heat-treated oat kernels retain their bran, germ, and endosperm layers, making them a powerhouse of essential nutrients, including dietary fibre, vitamins, and minerals.

Grown in Sweden, the Oat Groats are a healthy and sustainable choice for various types of products.



Benefits

Heat-treated oat kernels are remarkably versatile, providing numerous applications within the food and nutrition industry. They act as foundational raw materials for diverse end products, undergoing subsequent refinement. Oat groats, with their hearty, nutty flavor, emerge as a versatile ingredient.

Creamy Texture: Oat groats provide a natural creaminess to products, such as oat milk, when blended, resulting in a smooth and pleasant mouthfeel.

Nutritional Value: Rich in nutrients such as dietary fiber, vitamins, and minerals, heat-treated oat kernels are an excellent choice for producing nutritious products that appeal to health-conscious consumers.

Natural Sweetness: Oat groats possess a naturally sweet and mild flavor, reducing the need for added sugars or sweeteners in production.

Clean Label: Using whole oat groats production aligns with the clean label trend, as they are minimally processed, free from additives, and recognized as a natural, wholesome ingredient.

Consistency: Oat groats as a base ensure consistent quality in flavor and texture over time, building brand reliability.

Responsibly produced

Oat Groats from Lantmännen Biorefineries are produced and refined from selected high quality oats, locally grown. Our responsible and sustainable production process ensures that every part of the oat is utilized, minimizing waste and maximizing efficiency.

Applications

Oat Groats are ideal to use in:

- Bakery – Bread, cookies and biscuits
- Granola & Muesli
- Cereals and bars
- Dairy alternatives (e.g. Oat milk)
- Soups
- Ready-to-eat-meals

Storage

Storage

Dry, non-freezing, not above normal room temperature and separated from odorous material. Use within 12 months from production.

Quality

Certifications

The production at Lantmännen Biorefineries is certified according to:

- BRC
- ISO 14001
- ISO 9001
- EU Organic production

Lantmännen's Oat Groats are:

- Kosher
- Halal
- EU origins

Innovation from field to fork

Lantmännen Biorefineries AB is part of Lantmännen, an agricultural cooperative and Northern Europe's leader in agriculture, machinery, bioenergy and food products.

With research and operations throughout the entire value chain, we take responsibility from field to fork.

Contact us

Email: foodingredients@lantmannen.com

Phone: +46 10 556 01 50

www.lantmannenbiorefineries.com

