

Oat Fiber & Functional Flours



GRAIN MILLERS

A photograph of a young child with long, wavy hair, seen from behind, running through a field of low-lying green plants. The child is holding a large bundle of harvested oat stalks in their right hand. The background is a soft-focus landscape with trees and a house under a warm, golden sunset sky.

Oat Fiber & Functional Flours

DEVELOPING NATURAL INGREDIENTS FOR CLEANER LABELS.

Grain Millers pioneered a process to create the industry's first organic and conventional line of chemical-free oat fiber. This ever-expanding line will enhance your dietary fiber claims, clean up your labels, and provide unique functional benefits within your products, all while meeting the FDA's newest dietary fiber regulations. Having a role in putting healthy food on the table is important to us. With Grain Millers' oat fiber, nothing is added and nothing is taken away.

Our Oat Hydrocolloid and other unique functional flours can be developed to deliver the specific functionalities you need, all while giving you a clean ingredient for your label. Our 30-plus years of milling experience and our passion for innovation will help you reach your product goals.

EVERY DAY, WE DO WHAT IS GOOD. GOOD FOR CONSUMERS, GOOD FOR OUR FARMERS, GOOD FOR OUR MANUFACTURERS AND DISTRIBUTORS. IT'S A SIMPLE MISSION, BUT ITS IMPACT IS LARGE. IN THE END, OUR PRODUCTS AND PARTNERSHIPS ALLOW US TO PROVIDE SIMPLE, CLEAN FOOD WHILE ENSURING INTEGRITY THROUGHOUT THE SUPPLY CHAIN. BECAUSE DOING THINGS RIGHT IS GOOD FOR EVERYONE.

Oat Fiber

Oat fiber is a great source of insoluble fiber with many nutritional and functional benefits. Oat fiber absorbs high amounts of lipids and water, resulting in improved crumb softness and texture. It also improves nutrition, yields, and functionality to foods like cereals, breads, snacks, bars, and meat products.



Oat Fiber BCS 20 (low absorption)

This low-absorption (200% water absorption) fiber can be used in bakery products, ready-to-eat cereals, and snacks.

Oat Fiber BCS 30

Use this standard-absorption (300% water absorption) oat fiber product when you are looking to improve functionality in your bakery products (high- and low-moisture systems), ready-to-eat cereals, snacks, tortillas & flat breads, bars, beverages, natural flow aids, batters & coatings, and overall dietary fortification.

Oat Fiber BCS 30L (lightened)

Our standard BCS 30L fiber, lightened for use in white or light-colored food applications.

Oat Fiber BCS 30SS (soft & short)

Use this soft and short, finely ground oat fiber product to create soft textures and soft intermediate moisture foods.

Oat Fiber BCS 30SL (soft & long)

For shelf-life extension and resiliency in baked goods, use this soft and long oat fiber product. It can also be applied to enhance the crunch in cereals, the chewiness in bars, and breakage reduction.

Oat Fiber BCS 30XS2 (extra fine)

An extra-fine fiber with higher soluble fiber than our more standard products. Great for use in beverages, soft bakes, or as a soluble fiber replacement.

SPECIFICATIONS

AVAILABLE AS

Organic, Gluten Free, Non-GMO, Conventional



PRODUCT APPLICATIONS

- Breads
- Bars
- Tortillas
- Cookies
- Flatbreads
- RTE Meats
- Cereals
- Pastries
- Batters & Breaders
- Granolas
- Beverages

FACILITY CERTIFICATIONS

Location	Organic	Food Safety & Quality	Kosher	Other
Eugene, OR	Oregon Tilth	BRC	Orthodox Union	Halal
St. Ansgar, IA	Oregon Tilth	BRC	Orthodox Union	Halal

The analytical data in Nutritional is provided solely as a guideline from the USDA database. Actual results may vary widely from stated values due to weather, soil conditions, crop year, and region of origin. Customers are encouraged to perform their own nutritional testing to meet nutritional labeling requirements.

NUTRITIONALS

Nutrients	Value/100g
Calories (kcal)	24
Total Fat (g)	0.48
Protein (g)	2.15
Trans-Fatty Acid (g)	0
Cholesterol (mg)	0
Total Carbohydrate (g)	2.65
Total Dietary Fiber (g)	85.26*
Souble Dietary Fiber (g)	0.28
Insoluble Dietary Fiber (g)	84.99
Sugars (g)	0.69
Sodium (mg)	118
Calcium (mg)	74.9
Iron (mg)	2.54
Total Vitamin A (IU)	0
Vitamin C (mg)	0

*As is (90% minimum on a dry basis)

PRODUCT CHARACTERISTICS

A. Sensory: Visual: Light tan to white
Flavor: Bland to slightly sweet
Odor: No off odors
Texture: Fine powder

REGULATORY STATEMENTS

- A. Ingredient declaration: Natural oat fiber
- B. FDA Compliance: Complies with FDA Title 21 CFR 101.9(c)(6)(i) as dietary fiber.
- C. Product contains no components from an animal source.
- D. SDS available upon request.

Functional Oat Flours

Hydrocolloid and colloidal flour are used for their ability to control important functional properties, including thickening and gelling, stabilization, dispersion, and emulsification. By developing oat-based solutions, Grain Millers has introduced cleaner ingredient options that can be used as guar gum replacements, shelf-life extenders, and can bind with water and oil. These ingredients are also useful for nutraceutical and skin-care applications.



OAT HYDROCOLLOID (BCS41)

Naturally high in fiber, Grain Millers’ oat hydrocolloid is a great solution for those looking to reduce formulation costs while preserving a clean label. A proprietary blend of oat fiber and oat bran, oat hydrocolloid helps prevent cracking and enhances the shelf life of baked goods. It also promotes hinge strength and controls water migration with its superior water-holding and oil-holding properties, maintaining resiliency in products such as flatbreads, ciabattas, pizzas, and tortillas.



COLLOIDAL WHOLE OAT FLOUR

This natural, clean-label ingredient is finely ground to achieve rapid, high absorption. Its sub-75-micron average particle size offers versatility as a thickener in sauces, soups, and dry-mix beverage products. The dermal absorption of the natural oat oils in our colloidal flour also provides a myriad of skin-health and cosmetic benefits, such as gentle cleansing, natural moisturizing, and relief of skin irritation.



LOW VISCOSITY WHOLE OAT FLOUR

Low viscosity whole oat flour is milled through a proprietary process that creates a pre-gel flour, providing consistent viscosity throughout heating and cooling cycles. This unique ingredient is especially useful in beverages, offering valuable functional properties, clean labeling, and the dependable whole grain benefits and flavor you expect from more traditional oat ingredients.

SPECIFICATIONS

AVAILABLE AS

Organic, Gluten Free, Non-GMO, Conventional



PRODUCT APPLICATIONS

- Meats
- Flatbreads
- Tortillas
- Pizzas
- Tandoori
- Pitas
- Beverages
- Sauces
- Skin Care & Cosmetics

PACKAGING

- 50 lb. bags
- Custom sizes available
- 2,000 lb. totes

FACILITY CERTIFICATIONS

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Eugene, OR	Oregon Tilth	BRC	Orthodox Union	Halal
St. Ansgar, IA	Oregon Tilth	BRC	Orthodox Union	Halal

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NUTRITIONALS

Nutrients	BCS41 Value/100g	Colloidal & Low Viscosity Flour Value/100g
Calories (kcal)	260	379
Total Fat (g)	55	6.52
Protein (g)	14.1	13.15
Trans-Fatty Acid (g)	0	0
Cholesterol (mg)	0	0
Total Carbohydrate (g)	71.7	67.7
Total Dietary Fiber (g)	37.9	10.1
Sodium (mg)	2	1.77
Calcium (mg)	54	6
Iron (mg)	4.72	4.25
Total Vitamin A (IU)	0	0
Vitamin C (mg)	0	0

PRODUCT CHARACTERISTICS

- A. Sensory:** Visual: Light to darker tan or brown
Flavor: Clean, with no off flavors
Aroma: Clean, with no off odors

REGULATORY STATEMENTS

- A. Ingredients: 1. Oat Hydrocolloid: *oat bran, oat fiber*
2. Colloidal WOF, Low Viscosity WOF: *whole oat flour*
- B. FDA Compliance: Our products are manufactured to comply with the US Federal Food, Drug and Cosmetic Act of 1938 and all acts and promulgated rules amending or supplementing this act.
- C. Product contains no components from an animal source.
- D. SDS available upon request.

Oat Syrup Solids - CereSweet®

We developed CereSweet® using the natural goodness of oats as a healthy alternative to refined and synthetic sweeteners. It possesses the nutritional attributes of oat flour, paving the way for clean labels. CereSweet® is derived from a proprietary enzymatic process and offers unique properties, including fat replacement and flavor enhancement. It provides an optimal texture for grain clusters and bars along with the natural sweetness that could only come from an oat-based product. Use in place of sugar, malted products, or other sweeteners.

Also available gluten free.



CereSweet® 16

With a dextrose equivalency between 15 and 20, CereSweet® 16 works as a nutritional and functional ingredient in beverages. It will not have a significant contribution to viscosity in your system.

CereSweet® 40

CereSweet® 40 has a dextrose equivalency of 40 and may be used as a sucrose-free sweetener at 6% in breads, or from 16% to 20% in extruded cereals. It can also be used in low-fat ice cream due to its high level of maltose (35% to 40%), thereby providing color stability and minimizing crystallization.

SPECIFICATIONS

AVAILABLE AS

Organic, Gluten Free, Non-GMO, Conventional



PRODUCT APPLICATIONS

- Granolas
- Bars
- All-Natural Sweetener
- Beverages
- Cereals

PACKAGING

- 50 lb. bags
- Custom Sizes Available

FACILITY CERTIFICATIONS

Location	Organic	Food Safety & Quality	Kosher	Other
Eugene, OR	Oregon Tilth	BRC	Orthodox Union	Halal

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NUTRITIONALS

Nutrients	Value/100g
Calories (kcal)	415
Total Fat (g)	6.14
Protein (g)	10.4
Trans-Fatty Acid (g)	0.02
Cholesterol (mg)	0
Total Carbohydrate (g)	79.6
Total Dietary Fiber (g)	3.31
Sodium (mg)	47.1
Calcium (mg)	29.4
Iron (mg)	2.21
Total Vitamin A (IU)	<50
Vitamin C (mg)	<0.5

PRODUCT CHARACTERISTICS

A. Sensory: Visual: Creamy yellow-white to light brown
Flavor: Clean sweet mild malt
Aroma: Pleasantly malted aroma

REGULATORY STATEMENTS

- A. Ingredients: 1. CereSweet 16: *Oat Syrup Solids; Natural Mixed Tocopherols added to retain freshness.*
2. CereSweet 40: *Partially hydrolyzed whole oat flour; Natural Mixed Tocopherols added to maintain freshness.*
- B. FDA Compliance: Our products are manufactured to comply with the US Federal Food, Drug and Cosmetic Act of 1938 and all acts and promulgated rules amending or supplementing this act.
- C. Allergens: May contain trace amounts of wheat; processed using equipment occasionally used for egg and soy production.
- D. SDS available upon request



OUR SERVICES

SINGLE-SOURCE ADVANTAGE. PERSONALIZED SERVICE.

We make sure goodness extends up and down our supply chain. From the moment crops leave the farm, every grain is shepherded through our secure milling process, to packaging, and on to you. We're continually reinvesting in our facilities to ensure cleaning, sorting, and detection technologies are state-of-the-art, all to provide you with the purest grains possible.

With Grain Millers as your single source for grain, dry, and functional ingredients, you'll always know that the highest levels of food safety, quality control, and freshness have been maintained. Our customers tell us they trust Grain Millers to solve their problems because of our vast expertise beyond conventional food systems. We enjoy a good challenge, and we're willing to work with you to find a solution and deliver exactly what you need.



CUSTOM BLENDS

Finding the right blend of grains and fibers to fit the technical needs of your product can be a challenging task, but we'll work with you to formulate a unique blend that delivers the product quality our customers expect. Our facilities are all nut-free and dairy-free for allergy-friendly options.

Our blending services have the benefit of being on-site, so when you choose a value-added blend instead of individual ingredients, you automatically save on transportation, bulk packaging costs, and minimize shipping delays.



TECHNICAL ASSISTANCE

You have standards. We can help you meet them with precision. Our food scientists will work with you to develop an economically feasible formula that performs on par with your brand, delivering the specific texture, absorption, flavor, or appearance profile that you require.

We specialize in natural and organic solutions to help preserve your clean label and keep your customers happy.



CONSUMER CO-PACKAGING

Our retail and food service packaging facilities provide customer-ready, turnkey products for store shelves. Grain Millers can handle products from the field to supermarket, including processing the grain, mixing the ingredients, packaging for retail or food service, and shipping directly to you.

Almost all of our products can be packaged directly into your own custom bag or label that includes an inventory code, logo, or marketing name. Our canister, pouch, and retail box lines provide many customizable options.

THE GRAIN MILLERS WAY

GRAIN MILLERS MAKES DECISIONS BASED ON SHARED
VALUES AND WE INVEST IN WHAT IS GOOD – NOT JUST FOR
US, BUT FOR THE FARMERS WE DEPEND ON, THE CUSTOMERS
WE SERVE, AND THE WORLD WE ALL LIVE IN.

IT'S MORE THAN PROCESSING. IT'S OUR

Promise.



GRAIN MILLERS

MILLED PRODUCTS

OATS	RYE
WHEAT	TRITICALE
FLAX	CORN
BARLEY	

SUPPLIED PRODUCTS

LENTILS	CHIA SEEDS
SOYBEANS	SPLIT PEAS
PUMPKIN SEEDS	RICE
SUNFLOWER SEEDS	MUSTARD
	AMARANTH

OAT FIBER & FUNCTIONAL FLOURS

FEED PRODUCTS