



OAT-STANDING™

Our Oat Portfolio

www.glanbiairelandingredients.com


glanbia
ireland

GOODNESS
GROWS
HERE

Trends in the plant-based food market are quickly evolving to meet consumer needs. As a result of their hectic lifestyle and simultaneously rising health consciousness, consumers are more and more interested in sustainable food. They are more knowledgeable about what they eat and drink and they care about the consequences of food and beverage consumption.



Working alongside our world class dairy business, our innovative plant-based solutions are a direct response to market trends delivering great tasting, highly functional and nutritious ingredients, suitable for a range of applications.



We use traditional methods to produce a range of best in class oat ingredients delivering the highest quality and consistency that our customers demand.



At Glanbia Ireland, we have a long-standing relationship with our local growers, enabling us to secure the best that nature has to offer for our products.

Here at Glanbia Ireland

Glanbia Ireland is an ingredient solutions partner to some of the world's leading companies and brands. We use traditional methods to produce our high-quality ingredients and solutions, producing the finest-tasting, most consistently performing ingredients on the market today.

At the forefront of ingredient technology, we offer a range of solutions to match the ever changing demands of the food and nutrition industry and its consumers.

By combining natural, vertically integrated raw materials with state-of-the-art production technologies, Glanbia Ireland provides a wide spectrum of plant-based ingredients and solutions for full indulgence.

Our excellent portfolio of ingredients enables customers to produce a wide variety of plant-based concepts with unrivalled quality and stability.



Our Product Portfolio

Sourced from Irish family farms, we take great care to guarantee the highest quality of oats - conventional, organic and gluten-free. Oats possess various health benefits and contain protein of a higher biological value than many other grains.

Oats are high in dietary fibre which is associated with a number of health benefits such as β -glucan, functional protein, lipid and starch components and that is why it is one of the most promising raw materials for preparation of functional plant based food.

Glanbia Ireland's Oat Portfolio

OATS



**Shredded
Oats**



**Jumbo Oat
Flakes**



**Steel Cut
Oats**



**Quick Cook
Oat Flakes**

OAT FLOUR



**Gluten-free
milled flour**



**Gluten-free
functional flour
(low viscosity)**



**Gluten-free
functional flour
(regular viscosity)**



Our Flakes Portfolio



Porridge



Muesli



Granola



Snack & biscuits

Quick Cook Oat Flakes*	✓	✓	✓	✓
Jumbo Oat Flakes*	✓	✓	✓	✓
Shredded Oats*	✓	✓	✓	✓
Steel Cut Oats*	✓	✓	✓	✓
Oat Groats*	✓	✓	✓	✓
Organic Oats (Available in Jumbo and Quick Cook Flakes)	✓	✓	✓	✓

*Available as Gluten-free and Conventional



Organic Oats

Outstanding quality Irish organic oats.

Our organic oats are organically grown in Ireland, without any synthetic pesticides, herbicides or fertilisers. Our oats are seasonally harvested, lightly steamed and rolled providing full flavour, with a creamy texture when cooked. Our organic oats can be used in a range of applications – from breakfast to desserts, in baked and raw treats, delivering excellent functionality.

KEY BENEFITS

- Fully traceable back to farm
- BRC accredited oat-only mill
- White to yellow-brown in colour
- 18-month shelf life



Gluten-Free Oats

Superior quality oats from Ireland.

Glanbia agronomists work closely with a select team of growers in Ireland to select, test, monitor and harvest the seed. Finished oats are fully traceable back to farm. The oats are harvested using our own equipment to reduce contamination risk. They are stored in a specialised gluten-free storage facility, not on-farm which poses the possibility of contamination. Finished oats are fully traceable back to farm.

Our state-of-the-art, BRC-accredited oat-only mill has flexibility to meet customer requirements.

KEY BENEFITS

- <10ppm gluten-free guaranteed
- Fully traceable back to farm
- Stored in a specialised gluten-free facility
- BRC accredited oat-only mill
- 18-month shelf life



Jumbo Oat Flakes

Jumbo oats are made from oat groats and sometimes called “old-fashioned.” As their name suggests, are the largest variety of wholegrain flaked Oat.

They are white to light brown to a light golden colour and have a fresh, clean, oaty flavour and aroma. They are used for traditional thick porridge with distinct oat definition. More recently the Jumbo oat has become the oat of choice for the production of Granola and Crunchy style clustered products, providing a firm crunchy texture. Jumbo Oats will provide your finished product with clear oat definition and will be slow to absorb moisture when compared with smaller flakes They have consistent flakes and will cook in 3-5 minutes on the hob and 3 minutes in the microwave.

KEY BENEFITS

- Bigger, plumper oats
- Visual consistency
- Golden colour
- Available as conventional gluten-free and organic
- 18-month shelf life

Our Flakes Portfolio







Quick Cook Oat Flakes

Quick cooking oats are steel-cut oats that have been steamed and flaked. The smaller flakes allow for a quicker cooking time.

These whole-grain oat flakes have an 18-month shelf-life. They are white to yellow brown in colour and have a clean, oaty flavour and aroma. They have consistent flakes and high water absorption which makes them perfect for quick cooking. They will cook in 2-3 minutes.

KEY BENEFITS

-  Visual consistency
-  Faster cooking time
-  Golden colour
-  Available as conventional, gluten-free and organic on request



Steel-Cut Oats

Steel-cut oats are heat treated and have a long shelf-life (18 months). When cooked, steel cut oats give a deliciously nutty and rich texture and are suitable for porridge and in a broad range of baking. They are yellow or golden brown in colour and have a clean oaty flavour and aroma.

KEY BENEFITS

-  Bigger and plumper due to Ireland's plentiful precipitation
-  We grow one variety of oat: Barra. Barra is more golden in colour than some other oats
-  Consistent grain quality leads to a uniform product with the same appearance and cooking time in every batch.
-  Available as conventional, gluten-free and organic on request






Shredded Oats

Shredded oats are made by flattening and steaming them rather than cutting them with a steel blade. As a result they require less cooking time.

Whole-grain oats with an 18-month shelf life. They are cream to golden brown in colour and have a full oaty flavour and aroma. They will cook in 5-7 minutes on the hob and are not recommended for microwave cooking.

KEY BENEFITS






-  Bigger and plumper due to Ireland's plentiful precipitation
-  Consistent grain quality leads to a uniform product with the same appearance and cooking time in every batch.
-  Available as conventional, gluten-free and organic on request



Oat Groats

Groats are the hulled kernels of Oat ready for food use but without being further milled. They are whole and include the cereal germ, the bran and the endosperm of the grain. Groats can be used as ingredients in food processing and as a thick textural addition to a wide range of products such as soups and breads. They are very nutritious but often require soaking prior to cooking and remain somewhat chewy.

KEY BENEFITS

-  Bigger and plumper due to Ireland's plentiful precipitation
-  Good source of fibre and iron
-  Contains high levels of protein
-  Deliver exceptional flavour and texture
-  Available as conventional, gluten-free and organic on request

Our Oat Flour Portfolio



Oat milk style beverage

Oat fruit beverage

Oat based smoothies

Oat based coffee beverages

Non-dairy yoghurts

Non-dairy ice-cream

Non-dairy chocolate

Oat-Standing™
Functional Gluten-Free
Oat Flour (low viscosity)



Oat-Standing™
Functional Gluten-Free
Oat Flour
(regular viscosity)



Functional Oat Flour (Gluten-free)

Hydrolysed, gluten-free oat flour

Hydrolysed, gluten-free oat flour is specifically designed to enhance beverage and food applications.

Once formulated into a liquid matrix, our hydrolysed oat flour remains fluid and pourable through ultra-high temperature processing (UHT) and retort.

Key Benefits



Heat stable



Silky, smooth mouthfeel, clean oaty flavour



Natural goodness of Irish oats



Our Gluten-Free & Supply Chain Promise

Glanbia Ireland oats are naturally gluten-free due to its controlled supply chain. Our gluten-free integrity is achieved due to the Glanbia developed closed-loop supply chain system called OatSecure™. Our identity represents the protection that comes with each stage in our unique 14 step process. It's a safeguard we're very confident in and one that ensures a gluten-free seed and oat.

Our delicious oats are grown with unrivalled traceability to the most demanding gluten-free-standards. OatSecure™ encompasses seed development, land and grower selection, sowing, crop monitoring, harvesting, drying, storage and milling.

It was developed in conjunction with our selected supplier farmers who work to a strict code of practice. Glanbia Agronomists select the fields where the oat crop is grown in. Only the purest oat seeds are grown and all seed used is traceable. Drills are inspected before sowing to avoid contamination. All fields are mapped and rigorously inspected throughout the growing season.

Harvests are done with dedicated Glanbia-leased combine harvesters and transporting equipment to ensure no contamination risks. Sampling and testing at our Ballytore grain intake is a verification of the agronomy inspections from seed selection to harvest.

**OatSecure™ gives us maximum confidence in
our gluten-free guarantee.**



Approvals and Accreditations



Advantages of Glanbia Oat-Standing Ingredient Solutions



They are the safest seed and grain solutions on the market

Our food safety process starts with our source of supply. We mill only pure grains, which are processed in our fully-enclosed facility.



They are sourced from sustainable, traceable supply chains

No detail is too small in our supply chain systems. We work continuously with our partners to develop and build robust, sustainable quality supply chains for all of our plant-based ingredients.



They are easy to incorporate into your products

It's no secret that formulating with grains can be a challenge, but Glanbia Ireland has innovated solutions to eliminate the classic problems of product formulation. For example, our Oat-Standing™ flour becomes virtually unnoticeable in beverages and other products. It solves the viscosity and particulate issues, tastes amazing and delivers all of the grain's inherent nutritional value.



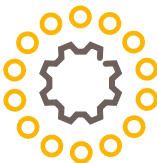
They are minimally processed

All of our Oat products are minimally handled, minimally processed, and milled in our state-of-the-art facility using purely mechanical means - without chemicals or solvents. We extract the full nutritional value of our grains, and preserve that value with a heat treatment process, which maintains the full integrity of any ingredient that's exposed to it.



They are GMO, chemical, gluten, and allergen free

Our range of oat solutions are entirely allergen, GMO, chemical and depending on the product also gluten-free. After processing in our fully-enclosed facility, they retain only their inherent goodness and nothing else.



Our Gluten-Free Oat Processing Facility:

Once the oats have passed through every step in the 14-step OatSecure™ supply chain process described below, they undergo processing at our new ultra-modern, state-of-the-art Buhler-equipped Oat Mill in Portlaoise Ireland. At one of the most hygienic and technologically advanced facilities of its kind in the world, the oats are milled in accordance with BRC, a standard recognized by the Global Food Safety Initiative. The oats are further rendered safe by a validated 4.6 log heat treatment process that eliminates pathogens and also deactivates lipases to reduce oxidation and extend shelf life to 18 months.




Get in Touch

To find out more about how Glanbia Ireland can support you in developing your solutions, please contact us directly.

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www.glanbiairelandingredients.com

 [LinkedIn.com/company/glanbia-ingredients-ireland](https://www.linkedin.com/company/glanbia-ingredients-ireland)



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