



Product Specification

High Betaglucan Oat Bran BC-11

Oat Bran BC-11 is processed from sound de-hulled oats and has a high betaglucan content of minimum 11 %. The fibre content, especially the beta glucans, is enriched by using a special milling technology and hydrotermic stabilization.

Oat Bran BC-11 is free from additions, impurities and pathogens. It is NON-GMO, not irradiated and corresponds fully to the EEC food regulations.

Oat Bran BC-11 has a high content of oat based natural hydrocolloids as well as a high water absorption capability. Thus, it performs excellent to improve texture, moisture and shelf-life of foods.

Sensorical Description:

Appearance, colour	free flowing tan powder
Odour, taste	neutral, typical oats
Particle size:	min. 80 % < 1 mm
Bulk weight (loose)	ca. 500 g/Liter

Analysis:

Oat betaglucan content (AOAC)	min. 11 % d.m.
Moisture	max. 12 %
Ash content	max. 4 %
pH (10 % suspension)	ca. 6,0
Water absorption	ca. 300 %

Nutritional Analysis per 100 g (typical):

Carbohydrates	61 g
- Starch	40 g
- Sugars	1 g
- Fibres	20 g
Protein	17 g
Fat	8 g
Calories	1.280 kJ
	305 kcal



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Fat composition (per 100 g fat):

Saturated FA	19 %
Unsaturated FA	80 %
Mono-unsaturated FA	38 %
Poly-unsaturated FA	43 %

Minerals per 100 g:

Magnesium (Mg)	310 mg
Iron (Fe)	16 mg
Zinc (Zn)	7 mg
Sodium (Na)	< 10 mg

Vitamins per 100 g:

Vitamin E	1.200 µg
Vitamin B1	1.200 µg
Vitamin B2	110 µg
Vitamin B6	480 µg
Folic acid	79 µg

Microbiology:

free from pathogenic germs

TPC

max. $3 \cdot 10^4$ /g

Warehousing Data:

Shelf-life	10 months, store cool and dry
Packaging	Paper bag with PE-inlayer, 20 kg net 500 kg per pallet.
CTC	2302.4010

Please note:

The information is based on our quality management's findings. Yet the user is not free from his duty of verifying relevant data on his own. The analytical values may vary in a range as usually recognized for natural products.