

RAISIO
FOOD SOLUTIONS



OAT SOLUTIONS
ASSORTMENT



About us

OAT-CENTRIC EXPERTISE

Raisio, established in 1939, is a Finnish food company specializing in healthy, responsibly produced food and ingredients. In our products, the focus is on well-being, health, good taste and sustainable development. We've been the leading gluten-free oat experts for over two decades, and we are known for Finland's premium consumer oat brand, Elovena. We provide the food industry with the Finnish oat ingredients in around 40 countries worldwide.

QUICK FACTS

ESTABLISHED

1939

NET SALES (2024)

227

M€

EXPORTS TO OVER

40

COUNTRIES

INTERNATIONAL
BRAND HOUSE



EMPLOYEES

~350

EMPLOYEES IN

7

COUNTRIES

FACTORIES

99.8%

CARBON NEUTRAL
ENERGY



OATS OF THE HIGHEST QUALITY

Our product range covers a vast range of high-quality gluten-free oat ingredients. Our Nordic climate brings out the best in oats, which love the cold Finnish winter and draw all their energy from short, intense summers.

THE GLUTEN-FREE OAT EXPERT FOR OVER 20 YEARS

Raisio started developing gluten-free flour mixes in 1979, same year when the Codex gluten-free standard was established. We were one of the first companies in the world to establish the pure oat supply chain in the early 2000 in Finland and in 2020 we updated our process with state-of-the-art technology. We were forerunners 20 years ago and we are forerunners now.



OAT KNOWLEDGE IS AT CUSTOMERS' FINGERTIPS

Our comprehensive know-how means we can help you choose the optimal oat ingredients for your needs. Our expertise is driven by our extensive experience in utilizing oats in various products and trending categories. Additionally, we derive up-to-the-minute insights into consumer trends from our well-known consumer brands. We use our expertise to process oats in over 100 consumer products – and we're happy to put that know-how at our partners' disposal.





GLUTEN-FREE OATS

If you're looking for new gluten-free ingredients or aiming to make your portfolio healthier, gluten-free oats offer a versatile and delicious solution. By adding the trendy oat-based goods into your assortment, you can answer to the needs of customers and enhance their wellbeing with a gluten-free whole grain. Our selection includes gluten-free oats in types of **groats**, **flakes** and **flours**.



GROATS

Oat groats are the whole, unprocessed kernels of oats, which include the cereal germ, bran, and endosperm. They are minimally processed to remove the hard outer husk, making them the most intact form of the grain. Groats can be used as such or processed further into different types.



Steel cut oat groats

Wholegrain steel cut oat groats are whole kernels that have been cut into two or three pieces. Cutting reduces the cooking time. Oat groats retain their shape even after

cooking and have a nice chewy texture. Groats are perfect for adding texture into stuffings and a healthy alternative for rice. Steel cut oats are also referred to as pinhead oatmeal or Irish oats.



Oat kernel

Heat-treated dehulled oat kernels. Kernels are suitable for a wide range of cooking and needs of the food industry. Oat kernel makes a good oven porridge with a nice

texture. Kernels can be used instead of rice as a healthy side dish.

FLAKES

Oat flakes are made by steaming, flattening and cutting oat groats into flakes. Different size oat flakes are well suited to porridge, muesli and granola and can be used in a variety of baked goods like biscuits, bars and bread. We offer flakes in forms of **rolled**, **muesli**, **jumbo**, **instant** and **steel cut flakes**.



Rolled oats

Rolled oats are manufactured by processing and flattening oat kernels. Rolled oats hold their shape well during cooking and are ideal for granola bars, cookies,

biscuits and other baked goods like muffins and cakes. Rolled oats are also known as old-fashioned oats or regular oats.



Jumbo oat flakes

Jumbo oat flakes are manufactured by processing and flaking oat kernels. Great product for making thick and tasty porridge. Jumbo oat flakes have a slightly nutty taste

profile. Ideal also for all kind of snack and porridge production.



Muesli oat flakes

Muesli oat flakes are manufactured by processing and flaking oat kernels. Muesli oat flakes are thicker than jumbo flakes which makes them good option for muesli and granola production.



Instant oat flakes

Instant oat flakes are manufactured by processing and flaking steel cut oat groats. Instant oats can be used similar ways as other flakes. However, cooking time will be much less, and the final dish will not have as much texture.



Steel cut oat flakes

Steel cut oat flakes are manufactured by processing and flaking steel cut oat groats. Steel cut oat flakes, also called as small flakes or quick oats, are suitable for porridge and all kinds of bakery products.



FLOURS

Our oat flours are nutritious and flavorful flours made by finely grinding oat flakes or inner parts of oats. Thus we can have flours suitable for various needs. Our flours are suitable for gluten-free baking and non-dairy products, such as oat drinks.



Endosperm oat flour

Oat endosperm flour is produced from the inner parts of dehulled oats. Endosperm flour has less fiber than wholegrain flour and is suitable for dairy-free milk and gluten-free production and for fine patisserie and bakery applications. It is easily dispersible because of low fiber content. Color is creamy and taste very neutral.



Wholegrain oat flour

Wholegrain oat flour is suitable for sweet and savory baking. It is ground from oat flakes. Flour can replace easily up to 20% of the existing flour of a recipe. It contains a lot of protein 14g/100g and fiber 11g/100g. Gluten-free wholegrain oat flour is a good nutritional addition to any gluten-free baking.



Product	Gluten-free	Organic available	Tot. fiber (g/100g)	Protein (g/100g)	Beta-glucan (g/100g)	Packaging	Shelf-life (months)	Storage
GROATS								
Steel cut oat groats	✓	✓	11	14	4.6	20kg/ big bag	15 mos	Ambient
Oat kernel	✓	✓	11	14	4.6	big bag	15 mos	Ambient
FLAKES								
Rolled oats	✓	✓	11	14	4.6	20kg/ big bag	15 mos	Ambient
Jumbo oat flakes	✓	✓	11	14	4.6	20kg/ big bag	15 mos	Ambient
Muesli oat flakes	✓	✓	11	14	4.6	20kg/ big bag	15 mos	Ambient
Instant oat flakes	✓	✓	11	14	4.6	20kg/ big bag	12 mos	Ambient
Steel cut oat flakes	✓	✓	11	14	4.6	20kg/ big bag	15 mos	Ambient
FLOURS								
Endosperm oat flour	✓		4	12	2	20kg/ big bag	10 mos	Ambient
Wholegrain oat flour	✓	✓	11	14	4.6	20kg/ big bag	12 mos	Ambient



OAT BRAN CONCENTRATES

Oat Bran Concentrates contain all the goodness of oats in a concentrated form. They are high-concentration oat ingredients with more fiber and protein than in regular oats. The concentrates are extracted from top-grade Finnish oats by fine milling and air fractionation, a natural dry process with no chemical extraction steps involved.

They are packed with nutrition and are a natural and easy solution for adding healthy fiber and protein. The concentrates are also a great source of the soluble fiber beta-glucan, and thus are ideal in adding a healthy boost into products. Available also as gluten-free, they are perfect for gluten-free applications.



Oat Bran Concentrate N15

Oat Bran Concentrate is packed with protein and fiber. Offers an easy way to increase the fiber content of your product. Concentrate is versatile and can

be used in many applications, thanks to its fine structure and neutral taste.



Oat Bran Concentrate N10

Oat Bran Concentrate in a less concentrated form than N15. Perfect for adding fibre, protein and desired texture to products. Concentrate is versatile and can be

used in many applications, thanks to its fine structure and neutral taste.

Recommended for: bakery products, biscuits and snack bars, breakfast cereals, spreads, porridge, meat alternatives, dairy alternatives and sport nutrition

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



PRIVATE LABEL MANUFACTURING

Seize the opportunity to grow in the high-demand market of plant-based food. We offer manufacturing of gluten-free Oat drinks and Oat flakes as private label or developed together.

Adding oat-based products to your company's lineup yields a unique opportunity to showcase your commitment to sustainability while providing unique products that meet the needs of the modern shopper. As a market leader in Finland and a veritable veteran of the industry, we are handily

equipped to provide fresh, inspiring additions to any forward-thinking company's selection of food items.

REASONS TO CHOOSE RAISIO

- Team of experts always ready for you
- Extensive experience in oats and plant-based food
- Sustainable production and modern factories

Our assortment



OAT DRINKS

Plant-based Oat drinks according to your recipe or developed together.

- Packaging type: 0.5 or 1L plant-based Tetra Brik® and 0.25L Tetra Prisma®
- No gluten, soy, nuts or dairy
- Produced with carbon neutral energy



OAT FLAKES

Oat flakes in various sizes from high quality oats

- Packaging type: 500g-1kg carton box
- Available in gluten-free and organic
- Produced with carbon neutral energy



Our production chain for the highest quality gluten-free oats starts from the lush Finnish fields and eventually ends with reliable delivery of safe oat ingredients and oat-based products. We use the very latest innovations to guarantee our oats are gluten-free and uncontaminated by gluten-containing grains. Our pure oat supply chain has been taken to the next level with proprietary cleaning and analysis processes.



SUSTAINABLY GROWN OATS AS THE CORNERSTONE

At the heart of our processes are locally grown Finnish oats. All our high-quality oats come from trusted farmers within a 100-kilometer range of our mill. There are no middlemen – we know exactly where our oats have been sourced from and what type of growing conditions they had.



HIGH QUALITY OF OATS IS BASED ON CONTRACT FARMING

Contract farming ensures the availability of oats even in challenging market situations. Our secure supply is ensured through multiple contract farmers. Close partnership with farmers ensures oats' quality, i.e. suitability for processes and for the production of various oat products.



OAT PURITY IS A PROMISE

To ensure purity, all incoming oat loads are classified and separated, with strict intake criteria. Our oat grains undergo multiple purification phases to remove any foreign grains, ensuring the highest quality standards. Analyses are made throughout the process, including checkpoints and quarantines. Each batch of end products is analyzed and released only after the results indicate purity.

ROADMAP FROM FIELDS TO GLUTEN-FREE OATS

Oats from trusted farmers

Our oats come from our own contract farmers which means we know the farmers and the growing conditions.



100% sustainably grown Finnish oats

Traceability and transparency

The supply chain is as short and transparent as possible.



Top quality

Finnish oat grains are dried after harvest at the farmer's facilities, which ensures top quality.



Incoming loads classified

We classify and separate every load of oats with strict intake criteria regarding different foreign grains.

State-of-art technology for purity

The oat grains are purified from any foreign grains and other impurities in several different purifications phases.



Mechanical and optical processes

We have several purification phases in our process to ensure purity of the oats.



Top quality mill

Highly automated carbon neutral mill ensures best possible product safety and quality.

Multi-phased rigorous analyses

Throughout the process including check-points and quarantines. Each batch of end products are analysed and released only after the results indicate purity.



Certificates

- BRC
- AOECs
- Organic
- Halal
- Kosher

Supervised by accredited laboratory

We constantly compare our analysis results with the results from external accredited laboratory.



Continuous development

We continuously analyse and improve our process to achieve better and better quality.



OAT MILL & FACTORIES

More than 700 of our oat contract farmers are enabling our internationally unique raw material sourcing model, with exceptionally short and transparent supply chains from the field to our gates. The incoming high-quality Finnish oats are further processed in our own mill and factories into products for food industry and consumers. In addition to our domestic and traceable supply chain, the certifications of our modern and sustainable production facilities guarantee the safety and quality of our products.



Oat mill, Nokia, Finland

- Produces gluten-free oat ingredients and supplies other factories with oat raw material.
- Highly-automated mill ensures stable quality, best possible product safety and traceability.
- BRC, ISO9001, ISO14001

Dairy alternative factory, Raisio, Finland

- The newest packaging technology and concept allows a variety of possibilities and adjustability with plant-based drinks.
- The carton used in product packaging is plant-based and recyclable.
- BRC, ISO9001, ISO14001



Production with 99.8% carbon neutral energy!



Exceptional oats

INSIDE THE FINNISH OATS

Oats are a cereal plant with a loose, branched cluster of florets. When ready to be harvested, oats turn into beautiful golden yellow color. After raw oats are dehulled, they have three parts in the edible grain: the bran, germ and endosperm. The bran contains vitamins, minerals and is high in soluble fiber. The core is called the germ which nourishes the seed and contains antioxidants, vitamins, and fat. The endosperm, the largest part of the kernel, contains lots of starch and good amount of protein.



UNIQUE AND IDEAL CLIMATE

Oats love Finland's bitterly cold winters and draw all their energy from short, intense summers. The growing conditions are unique. Finland's clean water, pure air and the midnight sun all contribute to the extraordinary quality of our ingredients.

In the winter Finnish soil freezes and conditions are harsh. The cold winter is one of the key reasons why Finnish soil and water are so clean.



SUSTAINABLE CHOICE

Oats' carbon footprint is low in terms of food production, so oats' climate impact is low. Moreover, oats do not need a lot of fertilizers, pesticides or irrigation to grow. Harmful pests don't like the special, cold weather conditions and thus less pesticides are needed.



HEALTH BENEFITS OF OATS

Oats are one of the healthiest grains on earth with many health benefits and excellent nutritional value. As a gluten-free whole grain, oat contains wide range of important nutrients.

FULL OF FIBER

Oats are full of healthy fiber, of which approx half is soluble fiber called **beta-glucan**. Oat fiber has been scientifically proven to have many health benefits related to cholesterol management, blood sugar, and digestive well-being.

NATURALLY GLUTEN-FREE

Oats do not contain any gluten, unlike rye, wheat, and barley. Therefore, oats are also suitable for people with celiac disease, provided they are pure and have not been mixed with grains that contain gluten.

GOOD SOURCE OF VITAL NUTRIENTS

Whole grain Oats contain B-vitamins, minerals and antioxidants.

RICH IN PROTEIN

Oats are a good source of protein and contain more protein than many other grains.

EXCELLENT FAT COMPOSITION

The majority of the fat in whole grain oats is of the unsaturated or soft variety, which is beneficial for health. Approximately seven percent of whole grain oats consist of fat, and over two-thirds of this fat is unsaturated.

Health claims approved in EU

- Consumption of beta-glucans from oats as part of a meal contributes to the reduction of the blood glucose rise after the meal.
- Beta-glucans contribute to the maintenance of normal blood cholesterol levels
- Oat beta-glucan has been shown to lower blood cholesterol. High cholesterol is a risk factor in the development of coronary heart disease.
- Oat grain fibre contributes to an increase in faecal bulk.

**Health claims can be used in marketing of consumer products if the conditions of use are met. For example: at least 1 g of beta-glucan per quantified portion for the cholesterol claim.*



OATS IN USE



Oats are a highly versatile grain

Oats can be used in a variety of food applications beyond the traditional oatmeal. The possibilities for our oats range from traditional breakfast, snacking and bakery products to fast growing and trendy categories of non-dairy and meat alternatives.

Extensive know-how and support

Our oat know-how makes it easy for our partners to find the most suitable ingredient for specific needs and applications.

OATS' BENEFITS IN APPLICATIONS

Pleasant flavour

Oats are suitable to many kinds of products thanks to its mild taste.

Smooth texture

Oats have smooth and creamy texture ideal for numerous foods.

Great functional attributes

Different types of oats have great water binding and thickening properties.

VALUE-ADDING OPPORTUNITIES

Gluten-free oats can be processed into various value-added food products such as breads, biscuits, protein bars, non-dairy drinks and breakfast cereals.

BAKERY PRODUCTS



BISCUITS AND BARS



BREAKFAST CEREALS



DAIRY ALTERNATIVES



MEAT ALTERNATIVES & HYBRIDS



PASTA



SUBSCRIBE TO OUR NEWSLETTER

Updates and insights
on gluten-free oats



RAISIO – YOUR PARTNER FOR OATS

Raisio specializes in responsibly produced food and ingredients. Our products combine healthiness with delicious taste. Raisio provides the food industry with a wide range of top-grade Finnish oat ingredients and more than 20 years of gluten-free oats expertise.

We are proud to provide:

- **Top-quality oats** to meet your quality standards.
- **More than 20 years of gluten-free oats expertise** to guarantee oat purity and a safe and secure supply chain.
- **Valuable knowledge on the use of oats in different products** to support your development needs.

Our team

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