



The natural, heart-healthy, functional oat ingredient

PromOat® Beta Glucan, a unique soluble fibre ingredient from oats, gives your products access to the positive effects recognized for oats, including promotion of healthy cholesterol levels and healthy digestion, and a reduced glycaemic response.

Cholesterol management

Use PromOat® Beta Glucan in foods positioned for their beneficial effects on heart health. High blood cholesterol is a risk factor in the development of coronary heart disease. Many clinical trials over the years have shown that oat beta glucan helps to lower blood cholesterol, and thereafter help maintain healthy blood cholesterol concentrations.

In Europe, EFSA and the European Commission have granted the following health claim for oat beta glucan: **Oat beta glucan has been shown to lower/reduce blood cholesterol. High cholesterol is a risk factor in the development of coronary heart disease.**

Blood Glucose management

Use PromOat® Beta Glucan in foods intended to help maintain healthy blood glucose levels. Oat beta glucan has a low glycaemic response. In addition, research indicates that oat beta glucan, when consumed with meals, may help maintain healthy blood glucose levels after the meal.

In Europe, EFSA and the European Commission have granted the following health claim for oat beta glucan: **Consumption of beta glucans from oats as part of a meal contributes to a reduction of the blood glucose rise after that meal.**

Oat Beta Glucan can help in many ways:

- Reduces blood cholesterol
- Reduces glycaemic response
- Helps promote digestive/intestinal health
- Supplies fibre which may help promote satiety
- Helps rebalance recipe fat and calorie content due to fat mimicking properties

Talk to us about health claim opportunities and conditions of use in your country.

promoat@tateandlyle.com



our ingredients – your success

Give your food and beverages the goodness of oats

PromOat® Beta Glucan is a gently-produced, natural component of wholegrain Swedish oats with the associated health benefits of oats.

And here's more good news: this unique beta glucan soluble fibre is clean on taste and neutral on colour, and makes a versatile functional ingredient for foods and drinks.

PromOat® offers unique functional benefits:

Clean taste, neutral colour, no graininess

PromOat® Beta Glucan is produced as a creamy white, neutral-tasting powder that integrates easily into your recipes.

Soluble

Soluble and clean-tasting PromOat® is ideal in beverages where it can also contribute mouthfeel and smoothness.

Stabilizer and viscosity modifier

PromOat® has strong water-binding and emulsifying properties. It thickens and stabilizes creamy emulsions, creating a smooth texture and indulgent creamy mouthfeel in reduced-fat products.

Improved shelf-life for your products

PromOat® not only adds body to reduced fat muffins or cakes, it also improves shelf life due to improved moisture management.

Easy to use, easy to handle

PromOat® Beta Glucan integrates easily in manufacturing conditions. PromOat® is acid and heat stable, enabling its use in a wide variety of industrial processes.

Contact us for more information or a PromOat® sample: promoat@tateandlyle.com



Versatile PromOat® is ideal to use in:

- Biscuits and cakes
- Bread
- Cereals and bars
- Sauces and dressings
- Shakes
- Smoothies
- Soups
- Supplements
- ...and more

PromOat® offers attractive labelling options:

Health Claims in many countries including the EU

With a beta glucan content as high as 35%, PromOat® Beta Glucan makes it easy to achieve the daily dosages required for health claims.

Natural, Clean Label Ingredient

PromOat® Beta Glucan can be used in your naturally positioned and 'clean label' products. To make PromOat® we use high quality, locally sourced non-GM Swedish oats, and we don't add any chemicals during processing. In the EU, PromOat® is labelled as 'oat beta glucan' or 'oat bran fibre'.

'High Fibre' or 'Source of Fibre' claims

With PromOat® you can boost your products' fibre content, and more easily achieve front-of-pack claims for fibre nutrition.

Reduced Fat and Calories

PromOat® can help create calorie-reduced recipes for indulgent products. Its unique moisture binding and texturizing properties allow PromOat® to be used to replace some of the fat in recipes without affecting the great taste of the products.

May be suitable for gluten-free products

PromOat® Beta Glucan can help you create gluten-free products, so you can offer consumers more choice. Possibilities for gluten-free positioning are dependent on the recipe and the level of use.



This data is provided in good faith for your information. Customers should take their own advice with regards to all legal and regulatory aspects of our food ingredients and their usage for human consumption, and the possibility to make a 'natural' claim in their market. Tate & Lyle accepts no responsibility for the validity of the claims set above.