

**OATS**

OATS, COATED GRAINS & CLUSTERS



# Oats

**OATS, COATED GRAINS  
& CLUSTERS**

**RICHARDSON**

[WWW.RICHARDSON.CA](http://WWW.RICHARDSON.CA)



## Fully integrated supply chain from grower to your manufacturing site.

**FOR 160 YEARS**, Richardson has built trusted relationships with farmers and today that trust is essential to building a secure, sustainable supply chain.

Our extensive grain network enables us to source high quality milling oats directly from growers across the entire sourcing region. Most of the milling oats for North America are grown right in our back yard in Western Canada.

Richardson has four strategically-located processing mills in North America to supply domestic and global customers and recently expanded its oat milling business to the United Kingdom.

Whether at home or around the world, our teams work closely with our customers to bring new, innovative products to the market.



# Global Oat Milling Processing Network



## ▲ South Sioux City, Nebraska

- Groats, Flakes, Flour
- Clusters & Coated Grains



## ▲ Portage la Prairie, Manitoba

- Groats, Flakes, Flour, Bran



## ▲ Barrhead, Alberta

- Groats, Flakes, Flour, Bran
- Organic certified



## ▲ Martensville, Saskatchewan

- Whole and Steel-Cut Groats
- Bulk, no packaging

GFSI FOOD SAFETY CERTIFIED THROUGH FSSC 22000



## ◀ Bedford, United Kingdom

### OAT BASED PRODUCTS

- Groats, Flakes, Flour, Bran
- Protein Crispies and Extruded Ingredients
- Wheat and Barley Flakes and Extruded Ingredients

GFSI FOOD SAFETY CERTIFIED THROUGH BRC

# North American Whole Oat Products

The oat milling process involves grain cleaning, dehulling, and conditioning to produce Whole & Steel-Cut Oat Groats, which can be further processed into flakes, flour or bran.

Applications for whole oat products are extensive and include hot and cold cereals, granola clusters and bars, baked products, and infant foods.



**Whole Oat Groats**

Bags, Totes, Bulk



**Large Flakes**

(#3, #4, #5, #6)

Bags, Totes



**Steel-Cut Oat Groats**

Bags, Totes, Bulk



**Small Flakes**

(Quick, Instant, Baby)

Bags, Totes, Bulk



**FLAKING PROCESS**



Steam



Rolling



Drying



Sifting



Grinding  
and Sifting

**Whole or Steel-Cut  
Oat Groats**

**Whole Oat Flour**

Bags, Totes, Bulk



BRINGING  
**QUALITY** INGREDIENTS  
TO THE TABLE

### **Certified Organic Oats**

For over 10 years, we have been milling organic oats in Barrhead, Alberta and offer a full line of organic products.

### **Certified Gluten Free Oats**

Our South Sioux City mill is certified gluten free through the Gluten Free Control Program (GFCP). Strict allergen control protocols and selected raw material sourcing is the foundation of our program to meet the FDA's threshold of 20 ppm gluten.





- High in soluble and total dietary fiber
- Cholesterol and heart health food claims
- Good source of protein, and Vitamins B and E
- Flakes and flour meet whole grain definition
- Can help with blood sugar management

#### TYPICAL WHOLE OAT NUTRITIONAL ANALYSIS

Total Dietary Fiber (dw):	<b>9-11%</b>
Beta-Glucan Soluble Fiber (dw):	<b>4.5-5.5%</b>
Protein (dw):	<b>13-15%</b>
Fat (as is):	<b>6-10%</b>



## The Power Boost from Oat Bran

#### OAT BRAN NUTITIONAL SPECIFICATIONS

	<b>MEDIUM BRAN</b>	<b>FINE BRAN</b>
Total Dietary Fiber (dw):	<b>16% min</b>	<b>17% min</b>
Beta-Glucan Soluble Fiber (dw):	<b>6% min</b>	<b>9% min</b>
Protein (dw):	<b>16% min</b>	<b>18% min</b>
Fat (as is):	<b>7-10%</b>	<b>7-11%</b>

# Coated Whole Grains

Coated whole grains are produced by lightly enrobing grain flakes with a syrup and oven toasting to approximately 5% moisture. Applications include:

- Granola bar base
- Topping for breads, muffins, and yogurts
- Low sugar loose granola

# Granola Clusters

Granola clusters are produced by enrobing grain flakes with a syrup formulated to promote binding or “clustering”. The product is oven toasted to approximately 5% and reduced in particle size and sifted.

Typical applications for clusters include:

- RTE cereal inclusion
- Snacks/trail mix
- Confectionary inclusion





BRINGING  
**QUALITY**  
INGREDIENTS  
TO THE TABLE

CONTACT US FOR MORE INFORMATION

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