

Power up your food products


PromOatTM beta glucan -
a functional health ingredient for
butter spreads, mayonnaise and dressings

Powered by PromOatTM

- Easily incorporate the healthy benefits of oats into food and drinks
- No compromise on taste
- Indulgent mouthfeel
- Oat is perceived as both natural and healthy
- Clean label ingredient - no chemicals or e-numbers
- Use PromOatTM beta glucan as a tool in weight management, improved digestive health, fighting onset of type II diabetes and reducing the risk of heart disease

A natural healthy ingredient

Promoat™ is a naturally separated beta glucan from oat which is free from oat taste and colour making it a more versatile functional food ingredient.



helps lower cholesterol
slows down sugar release
prebiotic for digestive health
fat reducer and emulsifier

Promoat™ Beta Glucan

Promoat™ is based on beta glucan, the soluble dietary fibre in oat bran that contains the functional and health benefits of oat.

Promoat™ - a functional ingredient

Biovelop has a patented method for separating the beta glucan as a colorless and taste-neutral powder. The absence of colour and taste means that it can be used in most drinks and foods.

Promoat™ adds body as well as health benefits to a smoothie, juices, and yoghurt based drinks. In sports drinks, the beta glucan helps endurance athletes with energy and recovery.

The oat beta glucan in Promoat™ adds body and mouthfeel to food products and can therefore be used as a natural fat replacer in emulsions such as spreads, mayonnaise, dips, and creme fraiche style products.

In supplements, Promoat™ provides all of the health benefits as well as being a carrier of other components such as vitamins and minerals.

Promoat™ - a health booster

It actively helps to lower cholesterol and modulate blood sugar levels. As a soluble fibre it supports beneficial bacteria in the human digestive tract – prebiotic effect.

Cholesterol reduction

Beta glucan is proven to lower cholesterol which can be supported by health claims according to EFSA and FDA regulations.

Slows sugar release

Promoat™ has the benefit of regulating blood sugar levels. This helps maintain a steady body weight, and benefits those at risk from diabetes type II.

Foods with Promoat™ will release energy more slowly and evenly. This leads to a feeling of satiety - boosting the feeling the fullness- and more sustained periods of energy.

Improved gut health

High soluble fibre diet improves health and is linked to:

- long term protection against conditions such as diverticulitis and irritable bowel syndrome (IBS)
- improved digestion and less constipation
- more energy and vitality

Low-Fat



Promoat™ emulsifies and is used to reduce fat in:

- mayonnaise
- butter spreads
- dips & dressings

Promoat acts a natural emulsifier, stabiliser and viscosity modifier.

Promoat can replace starches, gums and stabilisers, either fully or partially .

The low fat butter spreads, mayos, and dressings with Promoat are clean label - no need for e-numbers.

Claims



Oat Beta Glucan is approved by EFSA and the FDA to carry on pack heart health claims.

Research has shown that 3g Beta Glucan per day reduces serum cholesterol and modulates blood sugar levels - Glycemic Index (GI).

Beta glucan is a Prebiotic - Prebiotics are the food for the good bacteria in the gut. This makes for a well functioning digestive system.

Benefits



Biovelop have reduced the fat content in butter spreads by 50% whilst retaining the full mouthfeel of the spread.

Mayonnaise can be produced using Promoat with a total of 10% fat.

Promoat allows for a whole new range of products to be created under the oat and heart health umbrella.





PromOat™

The goodness of oat

PromOat™ Product Information

Description: PromOat™ is a naturally separated soluble dietary fibre from oat grain (1,3), (1,4) - Beta Glucan

Appearance: Fine White powder

Origin: 100% oat grain which is guaranteed non-GMO
Guaranteed free of wheat grain residues

Label declaration recommendation: Oat bran soluble fibre

Supply specification (chemical data)

Values expressed on dry matter	Value
Soluble β glucan	34-36% * (Total Dietary Fiber : 36-38%)
Carbohydrate (oat maltodextrin)	52-54%
Protein	2-3%
Ash	3-4%
Fat	0.5-1%

(* Beta Glucan content determined using AOAC method 995.16)

PromOat™ is supplied with a typical moisture content of 6.7%

Generates pH 6-7 when dissolved or mixed in water

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