

Pregelatinized Oat (Wholemeal) Flour

Cold Swelling Flour



Pregelatinized Oat (Wholemeal)

Flour is a cold swelling flour made from selected high-quality oats.

The product is characterized by maximum functionality, quality and purity - without any additives.

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Flour is ideal for regulating moisture and binding large quantities of liquid.

Due to the selection of raw materials and the natural production process,

Pregelatinized Oat (Wholemeal)

Flour meets the clean label requirements.

Advantages

- Viscosity control
- Better texture
- Thickening agent
- Stabilization of batters and dough
- Better fresh keeping
- Increased dough yield
- Available in gluten-free and **organic quality** on request

Application

- Fine baked goods
- Bread and pastries
- Dietetic baked goods
- Bakery ingredients and ready-to-use flours
- Bars and baked goods
- Oat milk

Packaging

Paper bags, big bags, bulk

Please do not hesitate to contact us for further information, samples or recipes!