RAISIO
FOOD SOLUTIONS



Powered by Oats, Driven by Expertise





OAT INGREDIENT PORTFOLIO



About us

DECADES OF OAT EXPERTISE

Founded in 1939, Raisio is a Finnish food company with deep expertise in healthy, grain-based foods and ingredients. For over two decades, we have been at the forefront of gluten-free oats, combining high-quality Finnish oats with extensive expertise in research, product development and production. We supply food manufacturers in around 40 countries with oat ingredients designed to deliver excellent taste, nutritional value and consistent performance. Our oat expertise also reaches consumers through Elovena®, our premium oat brand.

QUICK FACTS

ESTABLISHED
1939

NET SALES (2025)
224
M€

SALES IN OVER
40
COUNTRIES

INTERNATIONAL BRAND HOUSE

EMPLOYEES
~350

EMPLOYEES IN
6
COUNTRIES

PRODUCTION WITH
OVER 99%
RENEWABLE ENERGY



OATS OF THE HIGHEST QUALITY

Our product range includes a wide selection of high-quality, gluten-free oat ingredients. The Nordic climate brings out the best in oats – these remarkable grains thrive in Finland's cold winters and draw their energy from short, intense summers.

THE GLUTEN-FREE OAT EXPERT FOR OVER 20 YEARS

Raisio began developing gluten-free flour mixes in 1979 – the same year the Codex gluten-free standard was established. We were among the first companies in the world to build a pure oat supply chain in Finland in the early 2000s. In 2020, we upgraded our process with state-of-the-art technology. We were forerunners 20 years ago, and we remain forerunners today.



OAT EXPERTISE YOU CAN RELY ON

Our comprehensive know-how enables us to help you select the optimal oat ingredients for your specific needs. This expertise is built on decades of experience in utilizing oats across a wide range of products and trending categories. In addition, we gain real-time insights into consumer trends through our well-known consumer brands. We apply this expertise in the processing of oats for over 100 consumer products – and we're proud to make that know-how available to our partners.





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 trendy oat-based products to your assortment, you can meet customer needs and support their well-being with a gluten-free whole grain. Our selection includes gluten-free oats in the form of **groats**, **flakes**, and **flours**.



GROATS

Oat groats are the whole, unprocessed kernels of oats, containing 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 they are or further processed into various oat ingredient types.





Steel Cut Oat Groats

Wholegrain steel-cut oat groats are whole kernels that have been cut into two or three pieces, which helps reduce cooking time. They retain their shape even after cooking and offer a pleasantly chewy texture. Groats are ideal for adding texture to stuffings and serve as a healthy alternative to rice. Steel-cut oats are also known as pinhead oatmeal or Irish oats.



Oat Kernel

Heat-treated, dehulled oat kernels are suitable for a wide range of cooking applications and meet the diverse needs of the food industry. They make a delicious oven-baked porridge with a pleasant texture and can be used as a healthy alternative to rice in side dishes.

FLAKES

Oat flakes are made by steaming, flattening, and cutting oat groats into flakes. Flakes of different sizes are well-suited for porridge, muesli, and granola, and can be used in a variety of baked goods such as biscuits, bars, and bread. We offer flakes in several forms: **rolled**, **muesli**, **jumbo**, **instant**, and **steel-cut**.





Rolled Oats

Rolled oats are produced by processing and flattening whole oat kernels. They hold their shape well during cooking and are ideal for granola bars, cookies, biscuits, and other baked goods such as muffins and cakes. Rolled oats are also known as old-fashioned oats or regular oats.



Jumbo Oat Flakes

Jumbo oat flakes are produced by processing and flaking oat kernels. They are an excellent choice for thick and flavorful porridge, offering a slightly nutty taste profile. Jumbo flakes are also ideal for a variety of snack and porridge products.



Muesli Oat Flakes

Muesli oat flakes are produced by processing and flaking whole oat kernels. They are thicker than jumbo flakes, making them an excellent choice for muesli and granola production.



Instant Oat Flakes

Instant oat flakes are produced by processing and flaking steel-cut oat groats. They can be used in similar ways as other oat flakes. However, they require significantly less cooking time, and the final dish will have a softer texture.



Steel Cut Oat Flakes

Steel-cut oat flakes are produced by processing and flaking steel-cut oat groats. Also known as small flakes or quick oats, they are well-suited for porridge and a wide variety of bakery products.

FLOURS

Our oat flours are nutritious and flavorful, made by finely grinding oat flakes or the inner parts of oats. This allows us to offer flours tailored to various needs. Our flours are ideal for gluten-free baking and non-dairy applications, such as oat drinks.





Endosperm Oat Flour

Oat endosperm flour is produced from the inner parts of dehulled oats. It contains less fiber than wholegrain flour, and is suitable for dairy-free milk, fine patisserie and bakery applications, as well as gluten-free production. Thanks to its low fiber content, it disperses easily. The flour has a creamy color and a very neutral taste.



Wholegrain Oat Flour

Wholegrain oat flour is suitable for both sweet and savory baking. It is ground from oat flakes and can easily replace up to 20% of existing flour in a recipe. With 14g of protein and 11g of fiber per 100g, gluten-free wholegrain oat flour is a highly nutritious 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



FUNCTIONAL OATS

Our Functional Oats offering features nutrient-dense specialty oats with an enhanced nutritional profile. They are designed to support fiber and protein fortification in the development of healthy food products. These ingredients provide an optimal boost for products focused on gut and heart health.

The portfolio includes FiprOat™ Bran Concentrates, which contain significantly more fiber and protein than conventional oats.



FiprOat™ Oat Bran Concentrates

Our Bran Concentrates contain all the goodness of oats in a concentrated form. Rich in fiber, beta-glucan, and protein, they offer a natural way to enhance nutrition and support overall well-being. The beta-glucan contained provides scientifically proven health benefits that support heart and gut health, and blood sugar management. They are made from top-grade oats through fine milling and air classification – a natural dry process with no chemical extraction steps involved.

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

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



RAISIO
FOOD SOLUTIONS

PRIVATE LABEL & CONTRACT 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 under your brand – developed in close collaboration with you.

Adding Raisio's plant-based products to your company's line-up yields an opportunity to expand your portfolio with high-quality, consumer-driven products that stand out on the shelf.

As a market leader in Finland and a seasoned expert in the industry, we are fully equipped to provide fresh, inspiring additions to any forward-thinking food manufacturer's lineup.

REASONS TO CHOOSE RAISIO

- Team of experts always ready for you
- Extensive experience in oats and plant-based food
- Reliable 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 and 20kg bag
- Available in gluten-free and organic
- Produced with carbon neutral energy



Our oat chain

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.



LOCALLY GROWN OATS AS THE CORNERSTONE

At the heart of our operations are locally grown Finnish oats. All our high-quality oats come from trusted farmers located within a 100-kilometer radius of our mill. There are no middlemen – we know exactly where our oats are sourced and the conditions in which they were grown.



HIGH QUALITY OATS THROUGH CONTRACT FARMING

Contract farming ensures a reliable supply of oats, even in challenging market conditions. Our secure supply is supported by multiple contract farmers. Close partnerships with these farmers guarantee the quality of the oats, ensuring their suitability for processing and the production of various oat-based products.



OAT PURITY IS A PROMISE

To ensure purity, all incoming oat loads are classified and separated according to strict intake criteria. The oat grains undergo multiple purification phases to remove any foreign grains, maintaining the highest quality standards. Analyses are conducted throughout the process, including checkpoints and quarantines. Each batch of end products is released only after purity has been confirmed through testing.

Our Oat Chain

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.

Locally 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.

Certificates

- BRC
- AOECS
- Organic
- Halal
- Kosher

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.

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.

Secure and safe supply



OAT MILL & FACTORIES

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



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 100% renewable energy

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
- Production with over 99% renewable 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.



NORTHERN GROWING CONDITIONS

Finland's cold winters and short, light-filled summers create distinctive conditions for oat cultivation. During the growing season, long daylight hours, cool temperatures and seasonal rainfall support the development of the oat grains.

Between growing seasons, freezing temperatures can help limit the survival of certain plant pests and pathogens, reducing pest pressure.
Combined with the expertise of Finnish farmers, these northern conditions provide a strong foundation for high-quality oats.



IDEAL FOR FOOD PRODUCTION

Finnish oats have grain properties valued in milling and food production. Varieties selected for food use have large kernels and low husk content, contributing to efficient processing and a high yield of usable oat material. Their light-yellow colour is well suited to the production of oat flakes and groats. The oats sourced by Raisio have a high hectolitre weight of 57–58 kilograms, although this can vary between varieties and harvests.



HEALTH BENEFITS OF OATS

Oats are among the healthiest grains available, offering numerous health benefits and excellent nutritional value. As a gluten-free whole grain, oats contain a wide range of essential nutrients, making them a smart choice for balanced and health-conscious diets.

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



A highly versatile grain

Oats can be used in a wide variety of food applications beyond traditional oatmeal. Their versatility extends from classic breakfast, snack, and bakery products to fast-growing and trendy categories such as non-dairy and meat alternatives.

Extensive know-how and support

Our deep expertise in oats makes it easy for our partners to find the most suitable ingredients for specific needs and applications. We're here to support innovation and help you unlock the full potential of oats in your product development.

OATS' BENEFITS IN APPLICATIONS

Pleasant flavour
Oats are suitable for a wide range of products thanks to their mild, appealing taste.

Smooth texture
Oats offer a smooth and creamy texture, ideal for numerous food applications.

Great functional attributes
Different types of oats have excellent water-binding and thickening properties, making them highly functional in various recipes.

VALUE-ADDING OPPORTUNITIES

Gluten-free oats can be processed into a wide range of value-added food products, including breads, biscuits, protein bars, non-dairy drinks, and breakfast cereals.

BAKERY PRODUCTS



BISCUITS AND BARS



BREAKFAST CEREALS



DAIRY ALTERNATIVES



MEAT ALTERNATIVES & HYBRIDS



PASTA





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Updates and insights on gluten-free oats

RAISIO – YOUR PARTNER FOR OATS

Raisio specializes in responsibly produced food and ingredients that combine healthiness with delicious taste. We offer the food industry a wide range of top-grade Finnish oat ingredients, backed by more than 20 years of expertise in gluten-free oats.

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 applications** to support your development needs.

Our team

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