

PREMIER FLAKED OATS



PARTNERSHIP • TRADITION • PASSION

PREMIER FLAKED OATS



Produced with cutting-edge cooking technology, our Flaked Oats are made with traditional steam and electric heat in multi-step precision recipes. All our Premier Adjuncts are optimized for flavour, mouthfeel, and brewhouse flexibility

FEATURES

- Adds body fullness
- High Haze potential
- Consistent/Efficient Filterability

SUGGESTED USE

- Used at 10-40%, enhancing the overall richness, complexity and mouthfeel without imparting a large change in flavour profile/characteristic. It's perfect for adding complexity and depth to any beer style

STORAGE AND SHELF LIFE

- Store in cool, dry conditions
- Keep away from pests and odours
- Optimum shelf life within 6 months from date of manufacture, can be used up to 12 months

AVAILABLE PACKAGING

- 50lb (22.68kg) bag, custom tote up to 0.906mt

TYPICAL ANALYSIS

MOISTURE	12.0 Max.
PROTEIN	13.5 Max.

