



OUR OAT PORTFOLIO



Trends in the plant-based food and beverage market are quickly evolving to meet consumer needs. As a result of consumers' hectic lifestyles and simultaneously rising health and sustainability consciousness, consumers are incorporating more plant-based food and beverages into their diets.

They are more knowledgeable about what they eat and drink, and they care about the consequences of food and beverage consumption.

- **Working alongside our world class dairy business, our innovative plant-based solutions are a direct response to market trends delivering great tasting, highly functional and nutritious ingredients, suitable for a range of applications.**
- **We use traditional methods to produce a range of best-in-class oat ingredients delivering the highest quality and consistency that our customers demand.**
- **At Tirlán, we have a long-standing relationship with our local growers, enabling us to secure the best that nature has to offer for our products.**

Tirlán

Tirlán is an ingredient solutions partner to some of the world's leading companies and brands. At the forefront of ingredient technology, we offer a range of solutions to match the ever-changing demands of the food and nutrition industry and its consumers. With quality dairy and grains sourced from 5,000 Irish family farms, combined with advanced market research and insights, our unique platform offers fully traceable and sustainably produced natural solutions to help our customers stay ahead of the curve.

OUR PRODUCT PORTFOLIO

Tirlán has an extensive range of oat flakes and flours.

Sourced from Irish family farms, we take great care to guarantee the highest quality of oats - conventional, organic, and gluten-free.

Oats are an excellent source of nutrition and are one of the most promising raw materials for preparation of functional plant-based food or beverage.

Our oat ingredients are boosted by a sustainable and natural positioning that reflects consumer demands.

Our extensive range of oat flakes and flours can be used in a range of solutions and applications to deliver great-tasting, highly functional and nutritious products.

- **Oats are nutritious and healthy**
- **Oats contain on average between 11-13% protein¹.**
- **They are high in soluble fibres, especially β -glucan, which helps to lower blood cholesterol².**
- **Naturally low in sugar, salt and saturated fats.**
- **Oats contain a range of minerals such as calcium, iron, magnesium, and zinc.**
- **Suitable for vegans & vegetarians.**



OAT PORTFOLIO

Oats

Available in Conventional, Organic, and Gluten Free



Groats



Steel Cut Oats



Shredded Oats



Jumbo Oat Flakes



Quick Cook Oat Flakes

Speciality Oat Ingredients



Oat-Standing™
Gluten Free Oat
Flour 710



Oat-Standing™
Gluten Free Oat
Flour 550



Oat-Standing™
Gluten Free Oat
Flour 270



Oat-Standing™
Gluten Free
Functional Oat
Flour LV



Organic
Oat-Standing™
Functional Oat
Flour LV



Oat-Standing™
Gluten Free
Liquid Oat Base

OATS

Our extensive range of oat flakes can be produced on a bespoke basis to meet your requirements.

They can be used in a range of applications – from breakfast to desserts, in baked and raw treats, delivering excellent functionality.

Oat Groats

Groats are the hulled kernels of oat, ready for food use without being milled further. They are whole and include the cereal germ, the bran, and the endosperm of the grain. Groats can be used as ingredients in food processing and as a thick textural addition to a wide range of products. They are very nutritious but often require soaking prior to cooking and remain somewhat chewy.

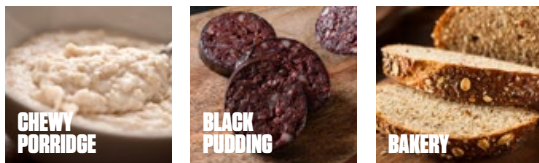
Applications



Steel Cut Oats

Steel-cut oats are made by cutting the groat into 2 or 3 pieces using a steel blade. When cooked, steel cut oats give a deliciously nutty and rich texture. They are yellow or golden brown in colour and have a clean oatly flavour and aroma.

Applications



Shredded Oats

Shredded oats are made using a roll cutter. As a result, they require less cooking time.

They are cream to golden brown in colour and have a full oatly flavour and aroma. They will cook in 5-7 minutes on the hob and are not recommended for microwave cooking.

Applications



Key Benefits



Wholegrain



18-month shelf life



Big and plump due to Ireland's plentiful precipitation



Delivers exceptional flavour and texture



Available as conventional, gluten-free, and organic

Key Benefits



Wholegrain



18-month shelf life



Big and plump due to Ireland's plentiful precipitation



Consistent grain quality leads to a uniform product with the same appearance and cooking time in every batch.



Available as conventional, gluten-free, and organic

Key Benefits



Wholegrain



18-month shelf life



Consistent grain quality leads to a uniform product with the same appearance and cooking time in every batch.



Available as conventional, gluten-free, and organic

OATS

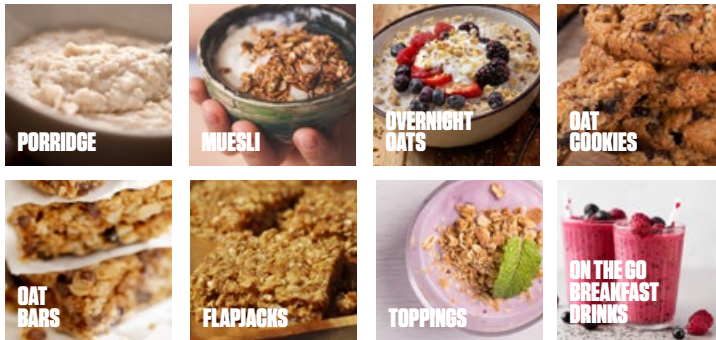
Our extensive range of oat flakes can be produced on a bespoke basis to meet your requirements.

They can be used in a range of applications – from breakfast to desserts, in baked and raw treats, delivering excellent functionality.

Quick Cook Oat Flakes

Quick cooking oats are steel-cut oats that have been steamed and flaked. The smaller flakes allow for a quicker cooking time. They are white to yellow brown in colour and have a clean, oaty flavour and aroma. They have consistent shape and high water absorption which makes them perfect for quick cooking. They will cook in 2-3 minutes.

Applications



Key Benefits



Wholegrain



18-month shelf life



Visual consistency



Golden colour



Fast cooking time



Available as conventional, gluten-free, and organic

Jumbo Oat Flakes

Jumbo oats are made by steaming and flaking whole oat groats. They are sometimes called "old-fashioned." As their name suggests, are the largest variety of wholegrain flaked oat.

They are white to light brown to a light golden colour and have a fresh, clean, oaty flavour and aroma. Jumbo Oats will provide your finished product with clear oat definition and will be slow to absorb moisture when compared with smaller flakes. They have consistent flakes and will cook in 3-5 minutes on the hob and 3 minutes in the microwave.

Applications



Key Benefits



Wholegrain



18-month shelf life



Big and plump due to Ireland's plentiful precipitation



Visual consistency



Golden colour



Available as conventional, gluten-free, and organic

OAT FLOURS

Our range of oat flours can help manufacturers meet demand for natural, and functional oat products.

Our oat flours can be used in a range of applications – from bakery to dairy alternative, delivering excellent functionality.

Oat-Standing™ Gluten Free Oat Flour 270

This flour combines secure heat treatment technology with super-fine, cold milling technology to deliver the safest ingredient without the grittiness found in standard plant-based options.

Applications



READY TO MIX BEVERAGES



THICKENING AGENT



BAKERY



PLANT-BASED YOGHURTS



OTHER DAIRY ALTERNATIVES

Key Benefits



Gluten Free, OatSecure™ closed-loop supply chain



Wholegrain



Super-fine particle size



Smooth mouth-feel



Natural goodness of oats



Made with 100% Irish Oats



Easily incorporated into a variety of beverages and creamy foods

Oat-Standing™ Gluten Free Oat Flour 550

This gluten-free whole meal oat flour is milled to a maximum particle size of 550 micron, resulting in an economical oat flour for a range of applications.

Applications



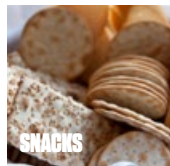
INDUSTRIAL USE



BAKERY



BAKERY BLENDS



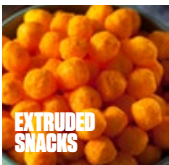
SNACKS



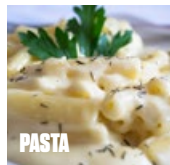
BARs



DAIRY ALTERNATIVE YOGHURT



EXTRUDED SNACKS



PASTA

Key Benefits



Gluten Free, OatSecure™ closed-loop supply chain



Wholegrain



Clean oatly flavour



Natural goodness of oats



Made with 100% Irish Oats



Easily incorporated into a variety of applications

OAT FLOURS

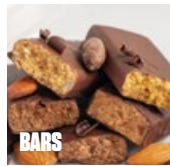
Our range of oat flours can help manufacturers meet demand for natural, and functional oat products.

Our oat flours can be used in a range of applications – from bakery to dairy alternative, delivering excellent functionality.

Oat-Standing™ Gluten Free Oat Flour 710

This gluten-free wholegrain oat flour is milled to a maximum particle size of 710 micron, helping manufacturers add the natural goodness of wholegrain oats to their end product while providing a price advantage over finer flours.

Applications



Key Benefits



Gluten Free, OatSecure™ closed-loop supply chain



Wholegrain



Natural goodness of oats



Made with 100% Irish Oats



Made in oats only mill in Ireland



Price advantage compared to finer flours

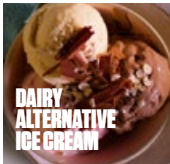
Oat-Standing™ Functional Oat Flour LV

Available in gluten free or organic

Oat-Standing™ Functional Oat Flour LV, can help manufacturers meet demand for natural and functional oat products.

This hydrolysed flour is milled through a proprietary process and provides consistent viscosity throughout heating and cooling cycles. It is an ideal ingredient when you are looking to add flavour, nutrition, and consistent viscosity to a wide range of end products.

Applications



Key Benefits



Wholegrain



Exceptional sensorial experience. Silky, smooth mouthfeel. Clean oaty flavour



High Solubility



Heat stable. Remains fluid and pourable through Ultra-High Temperature processing (UHT) and retort



Natural goodness of oats



Made with 100% Irish Oats



Easily incorporated into a variety of applications

LIQUID OAT

Our liquid oat base can provide manufacturers with a highly functional oat product.

Our liquid oat base can be used in a range of dairy alternative applications.

Oat-Standing™ Gluten Free Liquid Oat Base

This liquid oat base is an oat concentrate that can help manufacturers achieve a pleasantly sweet taste and a smooth texture in the finished product.

Our liquid oat base solves the common challenge of grittiness found in standard plant-based options. It is easily incorporated into a variety of beverages and dairy alternative applications.

Applications



Key Benefits



Gluten Free, OatSecure™ closed-loop supply chain



Smooth mouth-feel



Sweet oat taste



High Solubility



Natural goodness of oats



Made with 100% Irish Oats



Easily incorporated into a variety of applications

APPROVALS & ACCREDITATIONS



OUR PRODUCT STANDARDS

Organic Oats

Our organic oats are organically grown in Ireland, without any synthetic pesticides, herbicides, or fertilisers. Our oats are seasonally harvested, lightly steamed and rolled providing full flavour.

Gluten-Free Oats

Our gluten-free oats are grown in Ireland through our strict closed-loop supply chain called OatSecure™.

OatSecure™ encompasses seed development, land and grower selection, sowing, crop monitoring, harvesting, drying, storage and milling. It was developed in conjunction with our selected supplier farmers who work to a strict code of practice.

- Tirlán Agronomists select the fields where the oat crop is grown.
- Only the purest oat seeds are grown, and all seed used is traceable.
- Drills are inspected before sowing to avoid contamination.
- All fields are mapped and rigorously inspected throughout the growing season.
- Harvests are done with dedicated Tirlán-leased combine harvesters and transporting equipment to ensure no contamination risks.
- Sampling and testing at our grain intake are a verification of the agronomy.

Key Benefits

- **Certified organic**
- **Free from synthetic pesticides, herbicides, and fertilisers**
- **Fully traceable back to farm**
- **BRC accredited oat-only mill**

Our gluten free oats are processed in our state-of-the-art, BRC-accredited oat-only mill.

Key Benefits

- **<5ppm gluten-free guarantee**
- **Fully traceable back to farm**
- **Stored in a specialised gluten free facility**
- **BRC accredited oat-only mill**

Tirlán Gluten Free Standard

Tirlán Gluten Free Oats have a gluten guarantee of <5ppm compared to the industry standard of <20ppm.

OatSecure™ gives us maximum confidence in our gluten-free guarantee.



WHAT MAKES OUR OATS UNIQUE?



Full Traceability

Our products can be fully traced from seed to finished product.



Irish Origin

Our oats are grown on contracted Irish family farms. Growers receive a premium to ensure specification is met and to encourage grower loyalty to Tirlán.



Global Certification

- Origin Green certified
- Coeliac Society of Ireland
- BRC Food Certified
- NSF Gluten Free



Consistent Grain Quality

Our oats are held to a very high quality specification (54 kph) to deliver consistent grain quality.



Oats Only Site

Our oats are assembled in an oats-only site which reduces risk of contamination.



Strict Specification

Each individual tote bag is sampled and analysed for physical, chemical and microbiological parameters to meet strict specification requirements.



State of the Art Milling

Processing occurs in ultra-modern, state of the art oat only mill. The mill is equipped with renowned Buhler technology and is BRC grade AA accredited.



Long Shelf Life

An 18-month shelf-life is generated by our unique 4.6 log heat treatment.



Bespoke Solution Offering

We have the flexibility to manufacture bespoke products to meet your specific requirements, for example, by thickness, density, or weight.



Gluten Free

Gluten free oats are available as part of our portfolio. They are certified gluten-free by, the Coeliac Society of Ireland, NSF, and labeled with the Crossed Grain symbol.



Organic

Organic Oats are available as part of our portfolio. They are certified by the Irish Organic Association and with the European Union organic logo.



Environmental Sustainability

Oats grown in Ireland have a low CO² footprint and produce high yields



Zero Waste

Any waste from our products is recycled as an animal feed ingredient and any chaff and dust go to composting, resulting in zero finished product wastage.



IRELAND'S UNIQUE OAT GROWING ENVIRONMENT



Cleanest air in Europe

Urban outdoor air pollution index



Island Location

On the edge of the Atlantic Ocean with plentiful rain



Trusted Partner

Supporting leading global brands



Irish farming tradition and heritage

Generational family farms



Pure water and rich soil

Boost nutritional value



Temperate maritime climate

Perfect conditions for oat cultivation



Clean label

Natural, Non-GMO & Kosher

OUR R&D FUNCTION



The innovation hub

Our Innovation Hub houses world class facilities enabling us to bring our concepts to life.



Leading the way in process and technology

Functionalising and developing ingredients whilst always maintaining nutritional integrity.



Our external ecosystem

Our extensive network of external partners ensures we are agile.



Developed by our experts

Our team of experts passionately researching the worlds of dairy and plant.



Providing superior nutrition

At Tirlán the foundations of nutrition are built on dairy and plant. Our ethos: "Good for You, Good for the Planet".



References

1. Welch, R.W., 2011. Nutrient composition and nutritional quality of oats and comparisons with other cereals. Oats: Chemistry and technology, pp.95-107.
2. European Food Safety Authority., 2012. COMMISSION REGULATION (EU) No 432/2012 of 16 May 2012 establishing a list of permitted health claims made on foods, other than those referring to the reduction of disease risk and to children's development and health, Available at: <https://eurlex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2012:136:0001:0040:en:PDF> (Accessed 12th Oct 2021).



Get in Touch

To find out more about how Tirlán can support you in developing your solutions, please contact us directly.

Email: info@tirlaningredients.com

www.tirlaningredients.com

 [LinkedIn.com/showcase/tirlan-ingredients](https://www.linkedin.com/showcase/tirlan-ingredients)

The information contained on this bulletin is for B2B customers', suppliers' and distributors' for information purposes only and not the final consumer. It is the responsibility of the food business producing products using our oat solutions to verify that any product claims are compliant with the regulations in the country of sale. Information in this bulletin is believed to be accurate and is offered in good faith for the benefit of the customer. However, we cannot assume any guarantee against patent infringement, liabilities or risks involved from the use of these products, formulas and information. The information and/or opinions contained in this document may be changed at any time without notice.