

# Oat & Wheat Fiber

Scoular's Oat & Wheat Fibers are insoluble dietary fibers that can be integrated seamlessly into various food applications. Due to their 98% insoluble fiber content, chemical inertness, and neutral flavor and color, these non-GMO ingredients are ideally suited for various food applications to increase fiber content, improve texture, and/or increase water binding capacity.

## Primary Benefits:

- Increases total fiber
- Improves texture and shelf life through water binding properties
- Reduces breakage through fiber strength

## Secondary Benefits:

- Facilitates fat replacement
- Facilitates calorie reduction
- Improves consistency in processing
- Supports emulsification



Fiber Enhancement



Neutral in Flavor & Color



Non-GMO



Gluten-Free,  
Allergen-Friendly



Clean Label



Plant-Based

## Product Formats

98% Insoluble Fiber

Source: Oat or Wheat

Available in lengths of 30, 90, and 300 microns



## Product Formats

Length	Mouthfeel	Water Binding Capacity	Applications
30	Very Smooth	400%	Cheese, Creamy Products, Sauces, Brine Injections & Fat Replacements
90	Smooth	500%	Most Products, Bakery, Pasta, Crackers, Snacks
300	Coarse	600%	Most Products, Meats (Non Injection)

## Applications



- Breads
- Cheese
- Meat
- Crackers
- Pasta
- Frozen Foods



For sales inquiries or to request a sample, contact the Scoular Food Innovation team.  
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