



**Fibers for Life.**

AAFCO APPROVED

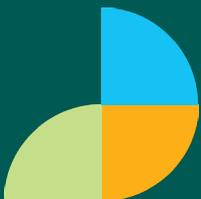
# Oat Fiber for Pet Food



- Clean label/non-GMO
- Gluten-free
- Consumer friendly
- Supports digestive health
- Promotes satiety

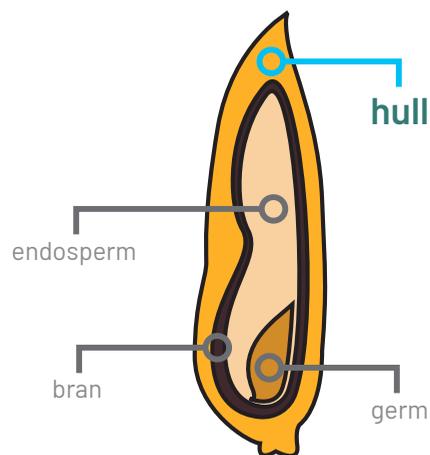
**VITACEL®**

*Canadian Harvest*





## OAT KERNEL



## JRS USA OAT FIBER DIFFERENCE

**VITACEL®** and **Canadian Harvest®** Oat Fibers are manufactured according to the highest quality standards and meet strict requirements for consistent characteristics. Our diverse range of oat fiber products are uniquely manufactured using both a wet and dry process. This sophisticated manufacturing process provides nutritional and multi-functional benefits to a wide range of finished product applications. At J. RETTENMAIER USA, our oat fiber products are produced in SQF and BRC certified facilities.

In addition to these GFSI recognized quality programs, our oat fiber products are certified Gluten-free, Non-GMO Project Verified. Multiple production sites offer our customers peace of mind with a solid contingency plan.

**JRS USA's Oat Fiber is the only AAFCO approved oat fiber available in the market.**

AAFCO definition: T 69.8 Oat Fiber

Product Code	Avg Length $\mu\text{m}$	Water Absorption <sup>1</sup>	Color	TDF <sup>2</sup>
<b>Organic HF 103</b>	100	Low	Tan	88
<b>HF 401</b>	100	Low	Light Tan	89
<b>HF 200-150</b>	245	Low	Light Tan	90
<b>HF 200-58</b>	107			
<b>HF 200</b>	130	High	Light, Off-white	89

<sup>1</sup>Water binding capacity: Low is 200 - 400%; Medium is 401 - 600%; High is > 601%  
<sup>2</sup>As-Is Basis based on AOAC 991.43

## BENEFITS IN APPLICATION: BAKED PRODUCTS

- Helps reduce calories
- Allows for fat reduction
- Increases dough yield
- Less breakage in baked products
- Label friendly
- Ability to modify texture

## WET/CANNED PET FOOD

- Increases yield and juiciness
- Improves tenderness and bite
- Increases water absorption, fat retention
- Improves manufacturing efficiencies
- Creates product consistency

## DRY EXTRUDATES

- Increases rate of extrusion
- Prevents breakage by reinforcing structure
- Enhances crunchiness and bite
- Improves stability in extruded products

