

OAT FIBER CATALOGUE

*Danish food manufacturer
with a passion for fine craftsmanship*



Dalby Mølle ^{as}

DALBY MØLLE A/S

A PART OF GOOD FOOD GROUP A/S



Dalby Mølle A/S is a subsidiary of Good Food Group A/S, a family-owned company founded in Denmark – a country that for decades has been acknowledged for its high level of food safety and food quality. Good Food Group A/S can be dated back to 1951, when the couple Inga and Peter Christensen started a small cookie production in their home for distribution at their neighbourhood grocery store. Since then, the company has grown to become a highly respected Danish enterprise consisting of 12 companies across eight countries, run by the second and third generations.

Dalby Mølle A/S has existed since 15th century when it served as a grain watermill for the farmers in the area. Around 1600, the king owned the mill. In 1930, the production of oat

meal began and today we mainly produce organic porridge oats to Denmark, Germany and Greenland, while products such as gluten free oats and millet are increasingly produced.

Modern production of cereal products

Dalby Mølle A/S is a modern food company that processes oats and related gluten free cereal products. All our products are based on processed cereals and manufactured in accordance with European standards and quality requirements, using only state-of-the-art production techniques and equipment. Dalby Mølle A/S is an IFS-certified company. All our products are developed in close cooperation with our customers and we use our know-how in order to find optimized solution that will improve both the product and the bottom line figures.



OUR QUALITY COMMITMENT



Quality, consistency and continuity

At Dalby Mølle A/S, we always aim for the highest quality in the entire value chain; all the way from farm to table. We are fully committed to deliver products with the highest level of food safety! All our raw materials are carefully selected and controlled. We are constantly working to keep high standards and improve food hygiene in the production to achieve the best results for each product.

Full traceability

All our products are manufactured in compliance with EU legislation and additionally controlled by third-party standards such as IFS. We can assure full traceability in the entire value chain, enabling us to track our products all the way back to the farm.

Adapting to global and local quality requirements

At Dalby Mølle A/S, we are also dedicated to constantly adapt to new markets and local requirements, which is why we take great pride in all our certifications; global as well as local. Besides our IFS certificate, we also have the capacity to produce under a broad palette of certifications, including halal, kosher and organic certifications (EU, USA, Japan, etc.). We are always happy to hear from you, if you have any special requirements for your market.

Customer satisfaction

We strive to provide you the highest possible customer service. Our staff gladly assist you with our assortment by explaining each product's unique characteristics. Our customers are our partners, and we see it is our duty to meet our customers' needs and offer solutions that fit those needs.

GLUTEN FREE AND ORGANIC OATS



Gluten free production

In 2009, we started our gluten free production. Over the years, we have developed a very flexible production, and we are able to handle many different requirements. At Dalby Mølle A/S, the following apply to the production of gluten free products:

- Growers are selected very carefully
- Fields have not grown crops containing gluten for the last year
- The raw material is checked in the field by an external controller
- Strict cleaning system of harvesting machines
- The raw material is controlled in the barn by an external controller
- The transport trucks are cleaned and guaranteed gluten free
- The raw material is checked before unloading
- The raw material is inspected during processing
- The final product is controlled both by us and by an external controller

Gluten allergy

According to European Commission Regulation (EC) No. 41/2009 oats are officially gluten free and thus found to be suitable for coeliac patients. Many gluten free products such as pasta, biscuits and bread rolls have been developed from oats for coeliac patients.

A front runner in organic production

We are proud of our home market, Denmark - the country with the highest organic market share in the world (9.7 % in 2017, Statistics Denmark). Within our product categories, we have become a front runner in organic production, delivering natural organic oat products to thousands of health and environmentally conscious consumers in Denmark.

9.7% ORGANIC MARKET SHARE IN DENMARK

DENMARK HAS THE WORLD'S HIGHEST ORGANIC SHARE AND THE MOST WELL-DEVELOPED ORGANIC MARKET



FIBER IN YOUR DAILY DIET

Why is fiber important?

Fibre is an important part of a healthy balanced diet. It can help prevent heart disease, diabetes, weight gain and some cancers, and can improve digestive health^{*1}. However, many people do not get enough fibre. On average, most people in the UK get about 18g of fibre a day. UK Government guidelines published in July 2015 say that our dietary fibre intake should increase to 30g a day, as part of a healthy balanced diet. Children under the age of 16 do not need as much fibre in their diet as older teenagers and adults, but they still need more than they get currently.

Soluble and insoluble fibres

Fibre is only found in foods that come from plants. There are two different types of fibre – soluble and insoluble. Each type of fibre helps your body in different ways, so a normal healthy diet should include both types. Soluble fibre dissolves in the water in your digestive system. It may help to reduce the amount of cholesterol in your blood. Insoluble fibre does not dissolve in water. It passes through your gut without being broken down and helps other foods move through your digestive system more easily. **Source:** NHS UK (www.nhs.uk).

LEGAL REQUIREMENTS

Nutrient content claims for dietary fibre may be made for foods, which are considered to be sources of dietary fibre. Both naturally occurring and accepted novel fibre sources may be eligible for fibre claims.



1) Contains fiber / source of fiber

The food contains minimum 3g fibers per 100g or minimum 1.5g fibers per 100 calories or 10% of daily reference value per serving^{*2}



2) High source of fiber / rich in fiber contains x % of fiber

The food contains minimum 6g fibers per 100g or minimum 3g fibers per 100 calories or 20% of daily reference value per serving^{*2}

^{*1}) EFSA, Article 13 (1) of Regulation (EC) No. 1924/2006 'Oat fiber promotes gut's functioning'. Amount: 6g/100g.

^{*2}) Serving size and daily reference value to be determined at national level.
Source: Ministry of Environment and Food of Denmark.



GLUTEN FREE OAT FIBER

Gluten free oat fiber from Dalby Mølle

Dalby Mølle Oat Fiber is naturally produced from food-grade oat hulls through a proprietary process. This is a chemical-free process, turning organic hulls into various organic fibers. Dalby Mølle Oat Fiber is the perfect ingredient for low-carb food preparation. It contains zero calories per serving because it is almost entirely insoluble fiber. Dalby Mølle Oat Fiber has many uses in baked products, smoothies, porridge, and other recipes where you want to boost the fiber content of the foods you eat. Dietary fibers regulate the rate of nutrient digestion and absorption and serve as a substrate for the microflora.

Dietary fibers are an essential part of the human diet and they are located in the cell walls of the grain. The fine texture of oat fiber makes it a capable bulk ingredient and a well-matched substitution for oat flour and wheat flour.

Product information

The assortment comes in 4 varieties: Conventional, Conventional and Gluten Free, Organic, Organic and Gluten Free. Packaging sizes are available in big bags of 600 kg and paper bags of 12.5 kg or according to customer requirement. Store in a cool, dry place for maintaining maximum quality.



IDEAS TO USE OAT FIBER

Add fiber to your diet

Oat Fiber is used in low carb food products as a flour substitute either on its own or in a blend of other flours. It is not a one-for-one flour substitute. Rather it is used in small amounts in food products to enhance texture and flavour and most importantly, it adds a very high amount of fibers. Oat Fiber is a great addition to your favourite foods and drinks. It is ready-to-use and an easy way to increase the fiber in your diet with one of the best fibers around.



Smoothie

With the right blend of ingredients, a smoothie can be a nutritional powerhouse. Adding Oat Fiber will keep you feeling full for longer after your smoothie.



Salami

Oat Fiber can be used for improving the texture of the salami due to reducing loss of size during heating and also to produce low-fat salami.



Bread Rolls

Increasing the proportion of oat fiber powder results in increased firmness, which is most prominent in wheat bread rolls with oat fibers. Add with other dry ingredients.



Flakes

Adding Oat Fiber to breakfast flakes helps you feel full longer, while also stabilizing blood sugar by slowing absorption to your body.





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