

Specification Sheet

RightFiber™ Oat Fiber 350¹

Product Name	RightFiber™ Oat Fiber 350												
Synonyms	Oat Fiber, Oat Hull Fiber, Isolated Oat Product, Insoluble Fiber												
Product Code	ROFI-350												
Usage	Oat Fiber is a fine fiber product made from oat hulls. It is high in total dietary fiber, mild in flavor, and light tan to off white in color. This fiber is especially useful as an ingredient to increase fiber content in products such as cereals, bakery products, muffins, seasonings, meats, crackers, snack foods and pet food. Its use results in superior products with increased Fiber and reduced Calorie content.												
Description	<table border="0" style="width: 100%;"> <tr> <td style="width: 20%;">Appearance</td> <td>White to off white fibrous powder.</td> </tr> <tr> <td>Taste</td> <td>Mild to bland taste.</td> </tr> <tr> <td>Smell</td> <td>Neutral to slight cereal.</td> </tr> </table>	Appearance	White to off white fibrous powder.	Taste	Mild to bland taste.	Smell	Neutral to slight cereal.						
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Disclaimer	The information contained on this sheet is intended to provide guidance on our products and should not be construed as a guarantee. In some countries regulatory restrictions for the use of this product exist and must be observed.												

¹ Manufactured in USA for The Ingredient House, LLC, USA

Product:	Oat 350	Doc Name:	RightFiber Oat 350 Specification 2-11		
Doc Effective Date:	2/7/11	Doc Revision:	1	Doc Expiration Date:	2/1/13
Date Printed:	2/7/11	Time:	9:00 AM	Page:	1 of 1