



AUSSEE OATS



FROM GRAIN TO
FLAKES AND
FLOUR WE'VE
PERFECTED THE
ART OF
RETAINING THE
WHOLESOME
GOODNESS OF
OATS IN ALL
OUR OFFERINGS.

ABOUT US

We are Aussee Oats Milling Pvt. Ltd - South Asia's largest integrated Oat Mill that aspires to be a leading player in the process of accumulation, milling, value-added processing, packaging, exporting and distribution of oats across the globe. Powered by the finest machinery and processed under the supervision of technical experts, Aussee Oats offers a supreme range of products that are unmatched in flavour, texture and nutritional value.

TEAM AUSSEE

Behind our effort to be ahead of the competition, stands a renowned team that brings together several experienced and reputed millers from around the world. With an experience of over 25 years in Oat Milling, our millers combine time-honoured techniques with the latest technology to create a product line that we take pride in and quality that has now become our trademark.

THE MILLING PROCESS TAKING OATS FROM SEED TO SPOON



1. CLEANING

Removing stones, metallic content, irregular grains and dust particles.

2. DEHULLING

Removing the external husk and fluff to prepare the groat for processing.

3. KILNING

Providing moisture and steam treatment to ensure that oats remain unspoilt and adds a nutty flavour to the grains.

4. CUTTING

Oats are cut into smaller pieces to ensure all flakes are equal in size.

5. FLAKING

Cut groats are steamed, passed through rollers to flake, dried and packaged.

6. BLENDING

Oats can be mixed with other grains, fruits, vegetables, etc to make a range of flavoured oats or muesli.

7. INTEGRATED PACKAGING

Fully-integrated, automated packaging unit to package our oat and muesli products as per individual requirements. Bulk packages are available in 20 to 25kg bags and Retail Packages are available in pouches ranging from 25gms to 2Kgs, Pouches in boxes, PET jars, Tins and Cups.

Why Kilning? - Kilning is a hydrothermal treatment conducted on oats once the hull is removed. Oats have a high lipid content and the active enzymes make them susceptible to rancidity. To prevent this and better the shelf life of oats, we directly induce steam into the oats before heating them. This helps inactivate the lipase in oats, improving the shelf life of our finished flakes and giving it a 'nutty' flavour thus makes it a distinct Aussee product.

NUTRITIONISTS
WORLD OVER
RECOMMEND IT.
PEOPLE ARE
SWEARING BY ITS
HEALTH BENEFITS

This grain comprises of 26% India's core breakfast cereal market. Yet it is consumed only by 13% Indians once a week, as part of their meal and 1/3 of the country's population is completely unaware of it as a healthy eating options.

- "AC NIELSEN REPORT 2013"

WE ARE HERE TO CHANGE ALL THAT AND GET THE TO DISCOVER

THE GRAIN OF THE DECADE!

PRODUCT RANGE



ROLLED OATS

Rolled oats are worldwide favourite which is processed by steaming oat groats to soften them and then by rolling them into flakes. Why are these everyone's preferred oats? Because the steaming process followed by the rolling process is what balances the healthy oils and extends the shelf life of these oats, without affecting their health benefits!



STEEL CUT OATS

Better known as the healthier form of oats that help regulate blood sugar levels in the body. Steel Cut Oats are produced by cutting the oat groat into 2 or 3 pieces with the help of a steel blade. It is also a favourite because of its nutty taste that no other type of oat contains.



INSTANT OATS AND QUICK OATS

The fastest cooking form of Oats, Instant oats and Quick Oats are made by rolling and steaming of Steel Cut Oats. Since they are convenient and easy-to-cook, Instant Oats are a breakfast or healthy snack option loved by consumers across the globe.



SWEET AND SAVOURY OATS

What is better than having regular oats? Any type of oatmeal can be made interesting with the right combination of fruits, vegetables and spices that allow you to enhance your oatmeal experience.



OAT FLOUR

Oat flour is fine powdered oats which can be used to make Indian breads, Pasta, Noodle by replacing Wheat flour or Refined flour. Oat Flour can be used as a thickening agent in soups and stews. An advantage of oat flour being, it retains moisture in baked food such as breads, cookie and rolls which in turn reduces the need for additional fat to be added to these food items.



MUESLI

A very popular and preferred breakfast cereal, muesli is consumed the world over with a healthy assortment of ripe and dry fruits, seeds and nuts along with soymilk, fruit juice, yoghurt or milk. Health buffs the world over prefer this cereal because of its health properties that enable weight loss. In keeping with our pioneering approach, Aussee Oats is the only largest manufacturing unit that manufactures Muesli right from sourcing of raw foods to the complete processing and packing, followed by supplying Muesli anywhere across the globe.

OTHER GRAINS- We offer other grains and grain product such as Barley, Wheat, Rye, Sorghum, Quinoa, Buck wheat, Spelt and Millet.

Quality - Preached & Practiced

Quality is at the core of everything we do. Our quality check begins with the raw material where we test and evaluate every batch of raw material that is delivered to our mill. We work with our suppliers to ensure our stringent requirements are met and assist them with quality concerns at every step.

Our state-of-the-art processing unit is equipped with quality technology from the house of Buhler AG, Switzerland and has a completely automated manufacturing process. From the point that the grains are unloaded to the stage where the products are packed, our process is completely air tight and machine operated to prevent any form of contamination.

Our millers have worked in some of the largest mills around the world and bring decades of experience to ensure that the grains we purchase provide a high quality yield. Additionally our proficient R&D team and QA team constantly test our products at every stage of manufacturing to ensure that our product superiority is constantly maintained.

Even our blending and packaging processes are done in completely hygienic and clean areas to eliminate any possibilities of contamination. The end result –

Oats that are safe, healthy and delicious.

Quality Standards

Under Process : FSSC 22000 –HACCP, GMP, ISO 14000, HALAL.



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