

## A New Standard in Gluten-Free Oats



Looking to undress your competition? Differentiate your cereal, granola, snack or nutrition bar with SowNaked® oats. Discover the transformation in nutrition and oat agriculture that is on-trend with today's consumers who demand greater transparency in their food supply.

### Higher Protein, Cleaner Nutrition

- Oat varieties higher in protein (> 18%) and lower in carbs (63%) than traditional oats.
- Purity Protocol gluten free <5ppm ELISA G12 method.
- Minimally processed—no heat, no steam!
- SimplySafe™ natural heat treatment process available for ready-to-eat foods.

### Happy Farmers

- Grown from hull-less oat cultivars in a closed system traceable to the seed.
- Identity Preserved to the individual Montana farm and grower.
- 30% improvement in grower returns.



Build and preserve your brand's integrity with a secure, sustainable supply of Certified Gluten-Free Oats. You'll always get the quality and safety your customers deserve from our state-of-the-art dedicated gluten-free oat mill located in Saskatoon, Saskatchewan, the heart of the Canadian prairies.

### Purity Protocol Gluten-Free Oats

- <5ppm pursuant to Purity Protocol standard.
- Storage and milling infrastructure provides for Identity-Preserved traceability and transparency.
- Available in flaked, rolled and steel cut form.
  - Conventional and organic.

### Validated >6-Log Reduction

- SimplySafe™ pasteurization is validated to provide a >6-log reduction.
- Internal program combined with a controlled post-process packaging environment delivers the industry's highest standard in microbial control.
- Preserves the natural sensory and functional properties.
- Maintains consistent piece identity.



Certified Gluten-Free Oats complement our full offering of specialty grains, edible seeds and sweet spices, call 800-553-5687 or visit [baystatemilling.com](http://baystatemilling.com).