

BlackGrain from Yellow Fields™ offers an appealing story to tell the consumer.

This unique rapeseed powder, BlackGrain from Yellow Fields™, is a new, upcycled food ingredient. Rapeseed has naturally high nutritional value as a raw material. Therefore, BlackGrain is an ingredient for forerunners.

Plant-based and free-from food trends are growing as selling arguments. Consumers want to eat healthy and be sustainable without compromising on indulgence. BlackGrain from Yellow Fields™ fulfils many labelling claims.



vegan



vegetarian



gluten-free



legume-free



low fodmap



gmo-free



Nordic

Unique 3-in-1 composition

Rapeseed is known among consumers, up until now mainly as a source of vegetable oil. It is therefore an easily acceptable ingredient for the consumer. This new upcycled food ingredient from rapeseed signifies a great responsible development because the whole rapeseed is now utilised as food. BlackGrain from Yellow Fields™ harnesses the true nutritional value of rapeseed.



38%
plant protein



38%
dietary fibre,
mostly insoluble



18%
rapeseed oil,
encapsulated

Contains Omega-3 and Omega-6 fatty acids • All essential amino acids in a balanced ratio • No sugars or starch

An ideal ingredient for various food applications



In addition to other mentioned benefits, BlackGrain from Yellow Fields™ is also mild in taste (easy to flavour) and low in sodium. This is an ideal ingredient for:

- ✓ Breakfast cereals and granolas
- ✓ Extruded starch-based snacks
- ✓ Meat substitutes (TVP)
- ✓ Cereals bars and raw bars
- ✓ Multigrain and rye bread
- ✓ Gluten-free brown breads
- ✓ Meatballs

This ingredient is naturally dark and gives a healthy image.

Appearance: Coarse, dark brown-coloured powder. Flavour: Malty and cereal-like.

BlackGrain from Yellow Fields™, labelled on products as "partially defatted rapeseed powder", is authorised as a Novel Food in the Commission Implementing Regulation (EU) 2021/120 amending Commission Implementing Regulation (EU) 2017/2470. Please see the maximum levels in the specified food categories and the additional specific labelling requirement.

For more information and questions please contact us <https://blackgrain.com/contact-us/>. Contact info can also be found at end of this document.

BlackGrain from Yellow Fields™ in raw bars

- ✓ Perfect solution for dietary fibre and protein enrichment
- ✓ Provides all the essential amino acids
- ✓ Dark colour from a natural source
- ✓ Mild taste, easy to flavour
- ✓ Does not increase the sugar content in the final product
- ✓ Helps to maintain the texture of the bar
- ✓ Enhances the handling of the mix



Ingredient	Input
Dates	23%
BlackGrain	20%
Walnuts	15%
Cocoa powder	14%
Quinoa	10%
Almonds	10%
Syrup	4,5%
Almond butter	2%
Cinnamon	1%
Vanilla powder	0,5%
Total	100%

Nutritional content per portion g/100 g	
Energy	1970 kJ
	467 kcal
Fat	20
saturated fat	3
Carbohydrates	46
sugars	25
Dietary fibre	19
Protein	17
Salt	0,37

Nutrients

Average nutritional value per 100 g

Energy (kJ/kcal)	1619/387
Fat (g)	18
of which saturated (g)	1,4
monounsaturated (g)	10,9
polyunsaturated (g)	5,6
Carbohydrates (g)	0,5
of which sugars (g)	0,1
Fibre (g)	38
Protein (g)	38
Salt (g)	0,05

Fatty acids per 100 g

Omega-3 fatty acids (g)	1,8
Omega-6 fatty acids (g)	3,8
Omega-6 / Omega-3 ratio	2,1

Minerals per 100 g

Phosphorus (mg)	714
Potassium (mg)	346
Calcium (mg)	636
Magnesium (mg)	314
Iron (mg)	13
Sodium (mg)	3
Sulphur (mg)	464

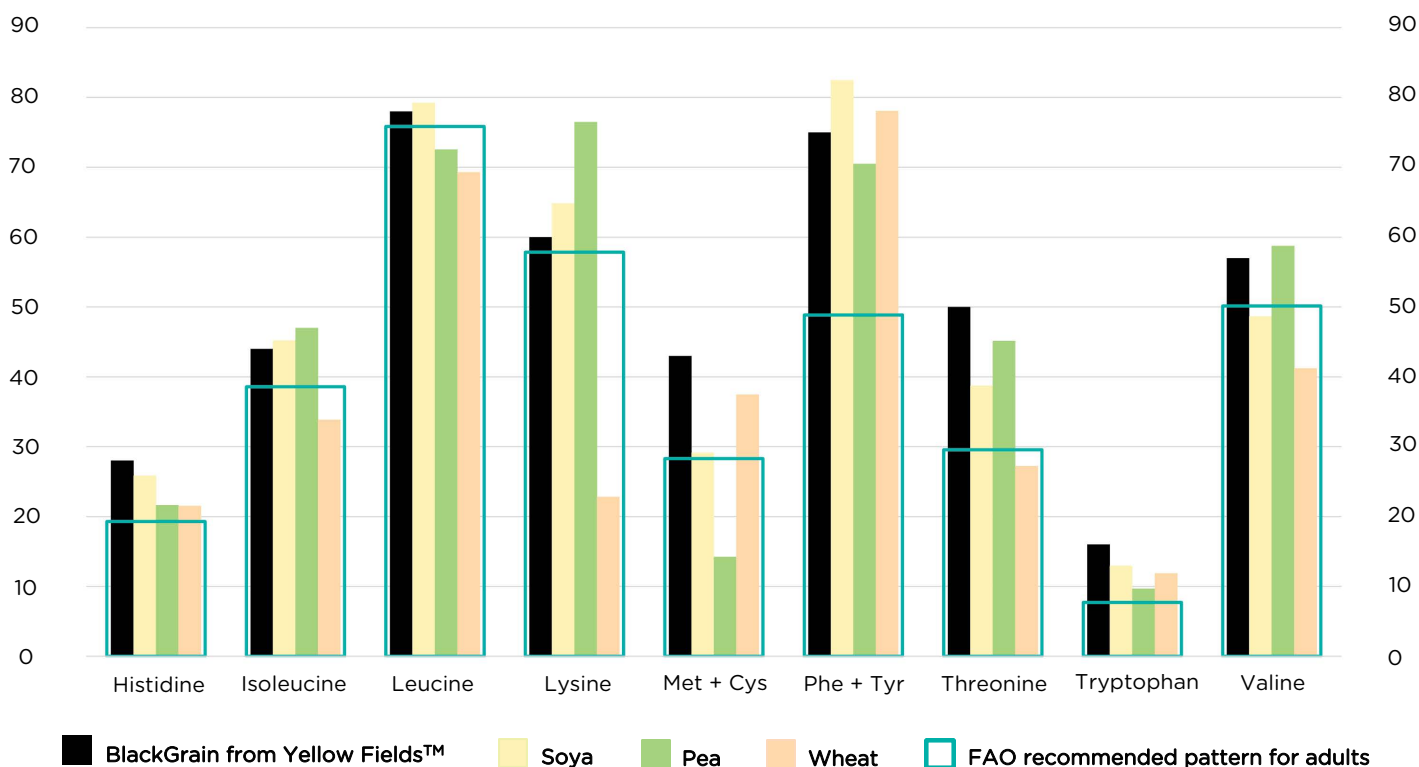
Dietary fibre composition

Water-soluble low-molecular-weight fibre (%)	< 0,3
Water-soluble high-molecular-weight fibre (%)	0,5-3
Water-insoluble high-molecular-weight fibre (%)	33-41

Essential amino acid content of BlackGrain from Yellow Fields™

Using the FAO recommended patterns for adults we have compared the amino acid profiles. BlackGrain as a rapeseed material is characterized for having a balanced ratio of amino acids when compared with popular pulses and wheat.

(mg/g protein)



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