

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 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 lab assistants constantly test our products at every stage of manufacturing to ensure that our product superiority is constantly maintained.

Even our mixing 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.

That's why at Aussee our oats are always safe, healthy and delicious.

Quality Standards

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



AUSSEE OATS

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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 - one of 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 flavor, 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-honored techniques with the latest technology to create a product line that we take pride in and quality that has now become our trademark.

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

This grain comprises of 26% India's core breakfast cereals 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 option.

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

THE GRAIN OF THE DECADE!



PRODUCT RANGE

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 flavor 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 flavored oats or muesli

7. INTEGRATED PACKAGING

Fully integrated automatic packaging line to pack oats and muesli in different shapes and sizes

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' flavor thus makes it a distinct Aussee product.



ROLLED OATS

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



FLAVORED OATS

What is better than having regular oats? Adding your favorite flavor to it. Any form of Oatmeal can be made interesting with the right flavor and flavored oats allows you to enhance your oatmeal experience.



INSTANT OATS

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



OAT FLOUR

Used in many homes worldwide mainly as a thickening agent in soups and stews and for breading on meats, oat flour is fine powdered oats. 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.



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 favorite because of its nutty taste that no other type of oat contains.



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 soy milk, fruit juice, yogurt or milk. Aussee Oats is the only Indian company that is of muesli right from sourcing raw food to the complete processing and packaging, also carrying out deliveries anywhere across the globe.