Book of Abstracts

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P4. The potential of different Oat Varieties for Oat Drink (POATential)

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Objectives:

To strengthen the primary production of plant-based foods by identifying high-quality oat varieties suitable for oat drink. This study evaluates 10 oat varieties of different origin - grown under different cultivation conditions – for oat drink production, by analyzing agronomic, functional and sensory traits. The aim is to provide knowledge that enables farmers to optimize oat cultivation and to meet the increasing demand for quality raw materials for oat drink from oat drink producers.

Methods:

In field trials and at the mill yield, growth traits, and grain quality was recorded. Laboratory analyses assessed protein fractions/ solubility at varying pH and salt concentrations, and fat content (polar/nonpolar) – the latter also in the oat base. Oat drinks will be analyzed for foamability/stability, bubble size and draining and evaluated by a sensory specialist in autumn.

Key Findings:

Protein and fat content/composition varies significantly between varieties, and also kernel size, hectoliter weight, dehulling ability etc. Sensory evaluation showed high overall quality across varieties, but with differences between varieties. Results for the oat drinks will be available during early autumn. The results offer valuable insights to support farmers in producing oats with improved quality characteristics and to oat drink producers to improve product quality.