

Publications associated with the OatHow research project, VTT Finland

(See the accompanying “Speaking of Oats...” presentation on this topic [here](#).)

OatHow - Master’s Thesis works

Iina Jokinen, 5/2020, University of Helsinki. *Variation in dietary fibre content, starch quality and pasting properties of oat flours - Understanding the effect of oat milling process.*

<http://urn.fi/URN:NBN:fi:hulib-202006052561>

Aino Rissanen, 5/2020, University of Helsinki. *Optimizing whole grain oat baking.* EKT Series 1937. <http://urn.fi/URN:NBN:fi:hulib-202006173070>

Sari Mustonen, 5/2020, University of Turku. *Kauran aromiaktiiviset yhdisteet ja prosessoinnin vaikutus kauran aromiin.* <https://urn.fi/URN:NBN:fi-fe2020061845068>

Joakim Rantanen, 8/2020, University of Turku. *Analysis and composition of lipids in oats.*

<https://urn.fi/URN:NBN:fi-fe2020091669887>

Anna-Maria Sneck, 9/2020, University of Helsinki. *Physiochemical properties of oat-based milk substitutes and their relation with oat composition.* EKT Series 1951.

<http://urn.fi/URN:NBN:fi:hulib-202012104896>

Matti Seväkivi, 10/2020, University of Helsinki. *Oat peroxygenase activity and working range.*

EKT series 1960. <http://urn.fi/URN:NBN:fi:hulib-202011114431>

Pinja Pöri, 11/2020, Aalto University. *Enzymatic modification of oat protein concentrate for increased fibrillation during high-moisture extrusion cooking.*

<https://aaltodoc.aalto.fi/handle/123456789/97586>

Anna Fedotov, 5/2021, University of Helsinki. *Saponins in oat and effect of processing on the contents.* EKT series 1994.

<http://urn.fi/URN:NBN:fi:hulib-202105122182>

Miikka Laitinen, 6/2021, University of Helsinki. *Extractability and viscosity of β -glucan from oat bread during in vitro digestion.* EKT series 1998.

<http://urn.fi/URN:NBN:fi:hulib-202106183114>

Master’s Thesis work of Lauri Huitula, 12/2021, Aalto University. *Identifying quality indicators of wholegrain oats to predict extrusion performance in directly expanded snacks.*

<https://aaltodoc.aalto.fi/handle/123456789/111818>



OatHow - Scientific publications

Jokinen, I., Sammalisto, S., Silventoinen-Veijalainen, P., Sontag-Strohm, T., Nordlund, E., Holopainen-Mantila, U., 2022. **Variation in the physical properties of oat groats, flakes and oat flake flour – Processability of thirty pure cultivar oat batches from Finland.** LWT 163, 113595. <https://doi.org/10.1016/J.LWT.2022.113595>

Jokinen, I., Pihlava, J.-M., Pukanen, A., Sontag-Strohm, T., Linderborg, K.M., Holopainen-Mantila, U., Hietaniemi, V., Nordlund, E. 2021. **Predicting the properties of industrially produced oat flours by the characteristics of native oat grains or non-heat-treated groats.** Foods 10(7):1552. <https://doi.org/10.3390/foods10071552>

Liu, F., Kariluoto, S., Edelmann, M., Piironen, V. (2021). **Bioaccessibility of folate in faba bean, oat, rye and wheat matrices.** Food Chemistry, 350: 129259. <https://doi.org/10.1016/J.FOODCHEM.2021.129259>

Pöri, P., Nisov, A., Nordlund, E., 2022. **Enzymatic modification of oat protein concentrate with trans- and protein-glutaminase for increased fibrous structure formation during high-moisture extrusion processing.** LWT 156, 113035. <https://doi.org/10.1016/j.lwt.2021.113035>

Sammalisto, S., Laitinen, M., Sontag-Strohm, T., 2021. **Baking Quality Assessment of Twenty Whole Grain Oat Cultivar Samples.** Foods 10, 2461. <https://doi.org/10.3390/FOODS10102461>