

How a muesli bar is made

It all starts with cereal crops such as oats and wheat harvested from the field.

1. Harvesting, cleaning and rolling



Australian-grown **oats** are harvested in late spring and early summer. The harvested oats are cleaned with the inedible outer layer removed. Oats are then dried, steamed and rolled into whole grain flakes.

Australian whole grain **wheat** undergoes a cleaning process after harvest, then steamed and rolled into flakes.

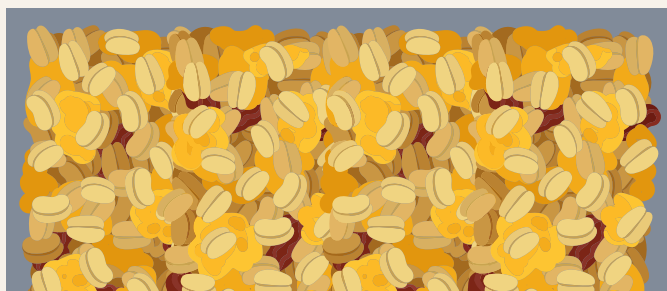
2. Blending

Whole grains, fruit and binding ingredients are blended.



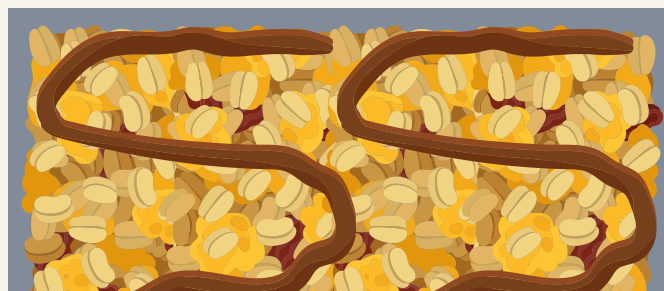
3. Pressing

The delicious blended whole grains and fruit mixture is pressed into a flat uniform layer.



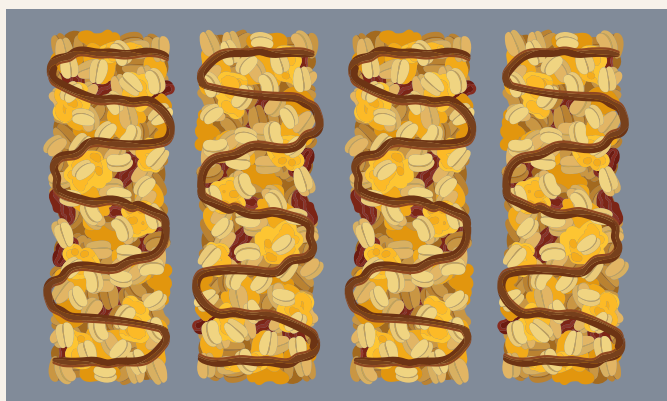
4. Decorating (optional)

Choc Chips are placed on top or chocolate drizzled on top of the pressed layer.



5. Cooling and cutting

The pressed layer of muesli bar mixture is cooled and cut into individual bars.



6. Packaging

Individual bars are wrapped to ensure the freshness of the final muesli bar and packed into cartons for transportation and sale.

