

Mak The food
company



OAT SYRUP CONCENTRATE 100%

Natural taste



Oat Concentrates

Oat Basic



**Oat Concentrate
Standard**



**Oat Concentrate
Low Dextrose**

Oat Icon



Coffee



Cocoa



Almond



Pistachio



Hazelnut



Peanut

Oat Nuts

Oat Tasty



Strawberry



Banana



Passionfruit



**Cinnamon -
Lemon**



Caramel



Vanilla

Oat Barista

***Available in: Whole - Semi - Light**

Oat Syrup Concentrate

- Oat Syrup Concentrate is a plant-based alternative
- 100% made from oats
- With no added ingredients
- Naturally sweet, thick with mild & nutty flavour
- For dairy and plant-based products (drinks, yogurts, biscuits, cereals, breakfast, sauces, baby food ...)

How to make the oat drink?



100g Oat Syrup Concentrate

+



900g Water

=



1kg Oat Drink

Play with **Aromas**



Play with **Fruits**



Oat Syrup Concentrate Standard

OAT CONCENTRATE 65 BRIX – 62DE/68DM



Ingredients: Oats, water.

Physical and Chemical Characteristics

Solids Soluble in °Bx (20°C) (%w/w):	63.0 – 66.0
pH (pH units):	5.50 – 6.50
Dry matter (%w/w):	65.0 – 72.0
Brookfield Viscosity (cps):	10,000 – 16,000

Nutritional Characteristics

Energy	1,276 kJ/302 kCal
Total fat	4.4 g
of which saturates	0.9 g
Carbohydrates	55.0 g
of which sugars	36.0 g
Fiber	2.0 g
Proteins	9.5 g
Salt	0.03 g



APPLICATIONS



Oat Syrup Concentrate Unsweetened

OAT CONCENTRATE 65 BRX – 35DE/70DM



Ingredients: Oats, water.

Physical and Chemical Characteristics

Solids Soluble in °Bx (20°C) (%w/w):	63.0 – 66.0
pH (pH units):	5.50 – 6.50
Dry matter (%w/w):	68.0 – 72.0
Brookfield Viscosity (cps):	10,000 – 16,000

Nutritional Characteristics

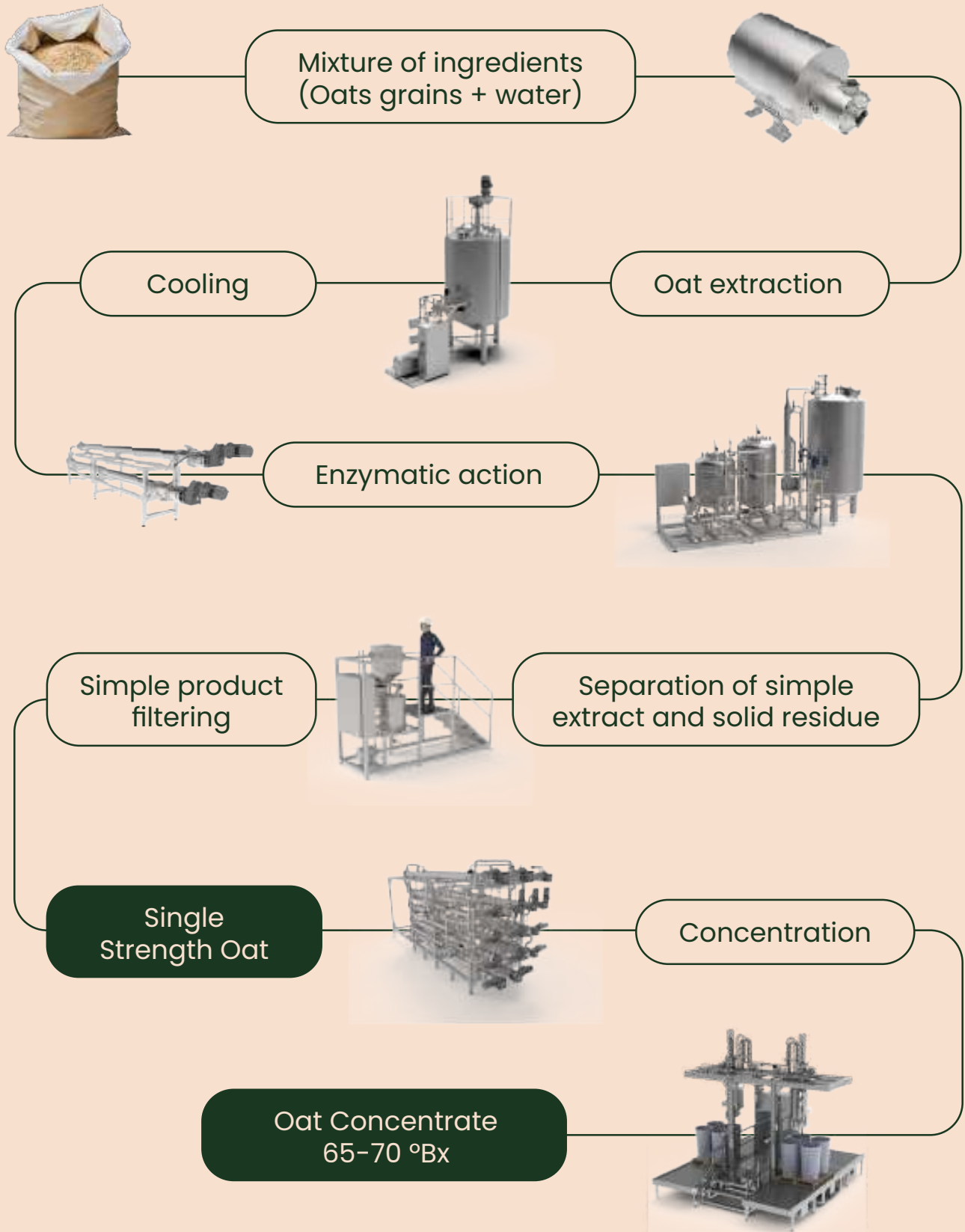
Energy	1,254 kJ/297 kCal
Total fat	4.4 g
of which saturates	0.9 g
Carbohydrates	54.1 g
of which sugars	26.9 g
Fiber	1.8 g
Proteins	9.2 g
Salt	0.03 g



APPLICATIONS



Flow chart Oat Syrup Concentrate



Packaging Solutions



BIB
5-10-20 kg



Drum
200 – 260 kg



Octobin
1.000 kg



Flexitank
18.000 – 24.000 kg



Applications



Dairy Alternative: Ideal for lactose-intolerant or vegan individuals



Smoothies and Shakes: Common bases, enhancing texture and flavor



Coffee and Tea: With a veg “milk-like” substitute providing richness and foam



Culinary Uses: Versatile in cooking and baking, replacing traditional milk



Athletic Nutrition: Source of protein for muscle recovery and performance



Breakfast Staples: Used in cereals, contributing nutrition to morning meals



Advantages



Dietary Diversity: inclusive diet options for various preferences and restrictions.



Environmental Sustainability: lower environmental impact compared to dairy production.



Cholesterol-Free: heart-healthy, suitable for managing cholesterol level.



Lactose-Free: ideal for those intolerant to lactose, reducing digestive discomfort.



Rich in Nutrients & High Protein: plant sources offer essential vitamins, minerals and antioxidants.



Ethical Considerations: aligns with vegan and cruelty-free lifestyles, addressing ethical concerns.



Environmental Footprints Comparison of Dairy Milk vs. Plant-Based Alternatives

Land Use



Greenhouse Gas Emissions



Water Consumption Comparison (per 1 Liter of Dairy Milk vs. Plant-Based Alternative Produced)



Manufacturer



Mak Food Co. is at the forefront of the **green** industrial revolution. We are pioneering a new era of **plant-based alternatives**, with our 100% natural **Oat Syrup Concentrate** as our flagship product. We are deeply committed to maintain a **sustainable environmental footprint**.

Growing & Sourcing

Processing

Research & Innovation

Unique Technologies & Expertise

Tailor-Made Blending

Final Product Applications

Mak

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**Switch to plant-based drinks and
help saving the cows!**



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