

## PRODUCT SPECIFICATIONS

**Mak** The food  
Company

Product	OAT CONCENTRATE 65 BRIX – 29DE/70DM BARISTA	HS Code	2202.99.19	Version	1
Material Code	560.020	Product Code	AVE – 020	Date	30/12/2024

### Product description

Concentrated oat product with high protein value and enriching nutritional characteristics for the organism. Stabilized variety to be mixed with coffee and obtain a homogeneous product without separation between phases.

Oat concentrate 35DE/70DM BARISTA is the product obtained from the edible part of oat grains, subjected to a hydrolysis process for liquefaction, with the help of natural enzymes, and subsequently to a physical process sufficient to increase the content of soluble solids present in the product. obtaining a stability suitable for mixing with coffee.

Ingredients: Oat, water.

### Intended Use

The intended use of oat concentrate is human food, and it can be used in baking, cooking, etc. or consumed directly or mixed with coffee. The consumption of this product is suitable for the whole population, paying attention and considering the gluten-allergic population as vulnerable.

### Application

Dosage for 1 kg RTD of Oat concentrate 65 Brix:

**860 g/kg water**

**140 g/kg concentrate**

### Physical and Chemical Characteristics

Characteristics	Unit of measure	Parameters
Solids Soluble in °Brix, (20°C)	% w/w	63,0 – 66,0
pH	pH units	5,70 – 6,20
Dry matter	% w/w	68,0 – 72,0
Brookfield Viscosity	cps	10.000 – 16.000

### Sensorics Properties (on RTD)

Characteristics	Specification
Color (visually)	Typical
Odour	Characteristic
Taste	Characteristic
Cleaning	No foreign bodies present

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### Microbiological Characteristics

Characteristics	Unit of measure	Parameters
Aerobic Mesophilic	cfu/g	< 1000
Coliform bacteria	Absence/10 g	Absence
Escherichia coli	Absence/10 g	Absence
Listeria monocytogenes	Absence/25 g	Absence
Molds and Yeasts	cfu/g	< 100
Salmonella	Absence/25 g	Absence
Staph. Aureus	Absence/10 g	Absence

### Storage and packing information

The oat concentrate is presented in the following formats:

Aseptic:

- Metal drums to 265 kg ( $\pm$  1,5%) with plastic lid. Shelf-life: 6 months.
- Carton bins to 1.000 kg ( $\pm$  1,5%). Shelf-life: 6 months.

Non aseptic:

- IBC Container to 1.200 kg ( $\pm$  1,5%). Shelf-life: 1 month.

Storage temperature of all the formats named above: Should be storage at 1-8°C to avoid changing color and taste and to maintain the organoleptic characteristics in the best way.

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### Allergens Information

The following table lists the ingredients, adjuvants or fillers that have been considered allergens and whose labeling is mandatory under European Regulation 1169/2011.

Allergens according to EU/1169/2011		Contain	May contain	Free from
Cereals containing gluten and/or varieties thereof:	Wheat		X	
	Rye		X	
	Barley		X	
	Oats	X		
	Spelt		X	
	Kamut			X
	Derivative products			X
Crustaceans and crustacean products				X
Eggs and egg products				X
Fish and fish products				X
Peanuts and peanut-based products				X
Soy and soy products				X
Milk and milk products				X
Celery and celery products				X
Mustard and mustard products				X
Sesame seeds and sesame seed products				X
Sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/liter in terms of total SO <sub>2</sub> , for products ready for consumption or reconstituted according to the manufacturer's instructions.				X
Lupin and its derivatives				X
Molluscan shellfish and molluscan shellfish products				X

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### Regulation

The product complies with EC Regulation 1881/2006 setting maximum levels for certain contaminants and EC Regulation 396/2005 on maximum residue levels of pesticides in foodstuffs.  
Packaging material intended to come into contact with food complies with the requirements of EC Regulation No. 1935/2004 on materials and articles intended to come into contact with food.  
This product does not contain ingredients that contain OGM or consist of OGM or were produced from OGM. Therefore, it does not require OGM-labelling according to EC Regulation 1829/2003.  
The product complies with EC Regulation 178/2002 laying down the general principles and requirements of food law.

### Remarks

This product is prepared according to the general principles of food hygiene recommended by the Codex Alimentarius. It remains the responsibility of the customer to ensure that the use of the product and subsequent labelling in compliance with relevant legislation.  
It's the duty of the user to ensure that the use of our product and the placing on the market of the food made with it complies with the local applicable legal requirements, taking also into consideration specific needs.  
It replaces all previous version, and this specification will come into force with the acceptance of the contract without signature needed.

### Nutrition declaration (per 100 g)

Energy	1186,7 kJ /281 kCal
Total Fats	4,8 g
of which saturates	0,9 g
Carbohydrates	48,2 g
of which sugars	18,5 g
Fiber	3,1 g
Proteins	9,7 g
Salt	0,175 g

The salt content is calculated using the formula: salt = sodium × 2,5.