



From MaK Food Company

Fruit & Vegetable Puree-Concentrated

- ▶ Our high-quality concentrated juice are produced at our production plant from fresh fruit and vegetables, using the most modern technologies. We offer tailor- made quality products in a variety of packaging systems to facilitate transport and the final application of our products according to market requirements.
- ▶ Our facilities allow us to produce concentrated juice and purees all year round for an authentic flavor and colour experience. Our reference catalogue is very extensive covering practically all Mediterranean fruit and vegetables.

Liquid Oat Base

- ▶ Oatbase is the liquid from cooked whole oats hydrolyzed and extracted. proprietary process creates a concentrated oatbase that has a balance of oaty notes and smooth texture, while maintaining a naturally sweet and superior taste.
- ▶ Can't predict the future {but we're pretty sure it will be plant-based) it takes 628 litres of water to create one litre of cow's milk vs 48L Oat . Oat milk is lower in carbs, sugar and saturated fat than cow's milk, and contains zero cholesterol.
- ▶ Wide range of individual product solutions for plant-based products, Whether for health reasons, cultural aspects, sustainability or personal conviction, ever more people are excluding milk from their diets. dairy portfolio, including milks, ice cream, yogurt, cooking creams, spreads and on-the-go drinks.



Fresh Coffe Concentrate

- ▶ Pure Coffee Concentrate, The Original Coffee Concentrate Instantly craft any style coffee that you want in seconds (pour+stir+enjoy) low, midium or high caffeine concentrate
- ▶ Whole roasted coffee beans, Speciality-grade, arabica.

Deionized-Rectified Concentrates

- ▶ Through the deionization / recti cation process we obtain a product with high concentration levels of pure sugars from the fruit of origin, which is free of minerals, acids and other components typical on the fruit.
- ▶ Deionized / rectified ju ice is totally natural, stable and colourless - this sugar from the fruit is technically healthier than other type of sugars.
- ▶ Ideal for use in: Wine, Baby food, Jams, Juice, Ice cream

Malt Extract Concentrate

- ▶ Clasic Malt Concentrate either Lemony and fruity, full-bodied and balanced to taste, the Radler shandy is naturally cloudy concentrate.
- ▶ Our malt extracts can be added to brewing products, baked products, desserts, and milk beverages.



Cider and Vinegar

- ▶ We offer cider and vinegar of different fruit such as: Apple, Grape. In both cider and vinegar production, the organoleptic characteristics of both products are highly dependent on the microorganisms used in the fermentation process, as well as the selected processing techniques.
- ▶ During alcoholic fermentation of the juice, the yeasts use sugar from the juice to produce ethanol in an anaerobic process that creates cider. In contrast, the production of vinegar involves an additional aerobic fermentation process whereby the ethanol in the cider is converted into acetic acid.

Fibre Concentrate

- ▶ We have the best fiber concentrate from 75° brix to 80° Brix
- ▶ That fiber concentrate perfect sources in the enrichment of foods and reduction on sugar and calories.

Fermented Concentrated

sugar reduction technology which can be applied in different product categories, with benefits that go beyond sugar reduction, while reducing the total sugars up to 30% less, with minimal impact on flavor and texture. The reduced sugar ingredients are then used in recipes for various products. No need to add sweeteners or bulking agents to replace the volume of sugar removed.



Taylor-made

Honey&turmeric; Smokey BBQ; Chilli Concentrate; Protein Blends; Energy Concentrat

Sincerely,

Mak Food Company

Mak The food Company

