

Mak The food
company

Fruit Juices, Concentrates, Purees & Plant-Based Alternatives



Mak Food Co.

Mak Food Co. is a leading Spanish producer of fruit & vegetable juices, concentrates, purees and plant-based alternatives.

Growing & Sourcing

Squeezing & Processing

Research & Innovation

Unique Technologies & Expertise

Tailor-Made Blending

Final Product Applications



Manufacturer



6 fruit processing
industrial lines

125,000 mT total
processing capacity

Aseptic
filling



- 01 Plant Based Concentrates**
- 02 Fruit Concentrates**
- 03 Fruit Purees**
- 04 Deionized/Rectified**
- 05 Neutral Fruit Concentrates**
- 06 Tailored Blend Formulations**
- 07 Packaging Solutions**
- 08 Certifications**

01.Plant Based Concentrates

Oat Concentrate

- Oat 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?



Applications



Food industry



Functional foods



Sport nutrition



Baby food



Pet food

01.Plant Based Concentrates

Oat Concentrate Standard 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



01.Plant Based Concentrates

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**

Oat Barista



Caramel

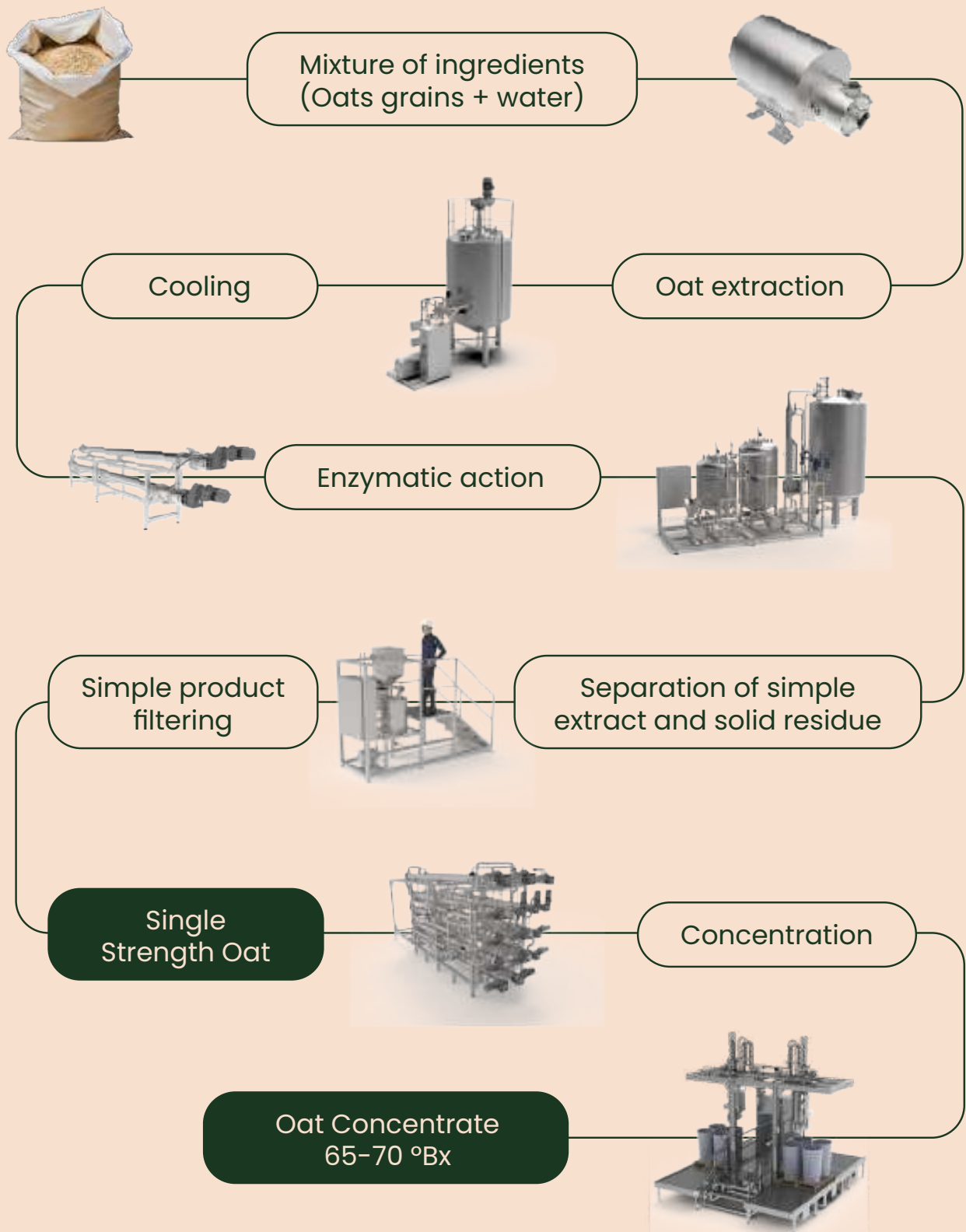


Vanilla

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

01.Plant Based Concentrates

Flow Chart



02.Fruit Concentrates

Citrus



Orange

65°Bx



Blood Orange

55°Bx



White Grapefruit

65°Bx



Lemon

55°Bx



Lemon & Mint

45°Bx



Mandarin

65°Bx

Stone Fruits



Apricot

65°Bx-Clear



Peach

65°Bx-Clear



White Grape

65°Bx



Red Grape

65°Bx



Apple

70°Bx



Pear

69°-71°Bx

Soft Fruits

Red Fruits



Pomegranate

65°Bx-Clear/
Cloudy



Cranberry

65°Bx



Blackcurrant

65°Bx-Clear



Strawberry

65°Bx-Clear



Cherry

65°Bx-Clear



Blackberry

65°Bx-Clear

Tropical



Pineapple

65°Bx



Passion

55°Bx



Mango

65°Bx



Kiwi

55°Bx



Banana

40°Bx



Coco

18-24% fat

03.Fruit Purees (3 Fold)



Passionfruit



Apricot



Peach



Pineapple



Apple



Pomegranate



Strawberry



Red Grape



Kiwi



Mango



Banana



Orange

We offer concentrated purees of 3-fold and 4-fold that add fiber and pulp to your application and, at the same time, allow cost-savings thanks to their high concentration.

Applications



Food industry



Functional foods



Sport nutrition



Baby food



Pet food

04. Deionized/Rectified



White Grape

65°Bx - Clear

Pineapple

65°Bx - Clear

Apple

70°Bx - Clear

Deionized Juice Concentrate is also called Rectified Concentrate.



Deionized fruit concentrates are highly concentrated liquid **pure fruit sugars** obtained by deionization/rectification process during which we eliminate minerals, acids and other components that characterise the fruit.

Deionized/rectified fruit concentrates are **colorless, transparent, stable, neutral, without any characteristic fruit taste** and recognized for their healthiness.

Applications

Food industry

Functional foods

Sport nutrition

Baby food

Pet food

05. Neutral Fruit Concentrates

(for fermentation)



Apple



White Grape



Peach



Pear



Vinegar



Cider

We provide ready-to-ferment fruit concentrates for the cider and vinegar industry.

- **Cider Production:**
During the alcoholic fermentation of the juice, yeasts utilize sugars from the juice to produce ethanol in an anaerobic process, resulting in the creation of cider.
- **Vinegar Production:**
In contrast, the production of vinegar includes an additional aerobic fermentation process. In this stage, the ethanol present in the cider is further converted into acetic acid.



Applications



Food industry



Functional foods



Sport nutrition



Baby food



Pet food

06.Tailored Blend Formulations

Mix Fruit Filler Concentrate



Ingredients: Pear, apple, white grapes and peach.

Nutritional Characteristics

Calories	280
Total fat	0 g
of which saturates	70.0 g
Total Carbohydrate	70.0 g
of which sugars	0 g
Protein	0 g
Dietary Fiber	0 g
Salt	0 g



Zero pesticide residue production

0% Residue" Project aims at offering customers a range of apples, grape, pears and stone fruit with pesticide residues at levels of 0%. Take the possibility to add value to your final product!

APPLICATIONS



06.Tailored Blend Formulations

Fiber Concentrate



Ingredients: Dietary Fiber
(Fructo-oligosaccharides)

Nutritional Characteristics

Calories	222
Total fat	0 g
of which saturates	0 g
Total Carbohydrate	23.0 g
of which sugars	12.0 g
Protein	0 g
Dietary Fiber	65.0 g
Salt	0 g



Our Fiber Concentrate allows for at least a 30% **reduction in sugar** content, increases fiber content, has a prebiotic effect and serves as a **substitute** for sugars, fats and polyols .

Additionally, it **tastes** similar to **sucrose** and **does not alter the appearance** of the products in which it is used.

APPLICATIONS



06.Tailored Blend Formulations

Coffee Concentrate



Ingredients: Arabica coffee, soluble coffee and sugar.

Nutritional Characteristics

Calories	185
Total fat	0 g
of which saturates	0 g
Total Carbohydrate	45.7 g
of which sugars	45.7 g
Protein	0.5 g
Dietary Fiber	0.5 g
Salt	0 g



Our Coffee Concentrate is made with Arabica coffee extract to give the perfect touch to your drinks, dairy or confectionery applications. Available in Smooth and Intense types, it allows you to customize the flavor intensity to suit your needs.

APPLICATIONS



06.Tailored Blend Formulations

Honey Concentrate



Ingredients: natural sugar and aroma.

Nutritional Characteristics

Calories	330
Total fat	0 g
of which saturates	0 g
Total Carbohydrate	83.0 g
of which sugars	35.0 g
Dietary Fiber	1.0 g
Vit	C, B
Minerals	Ca, Mg, Fe, K, Zn



Our Honey Concentrate is developed with the best profiles and custom flavors including eucalyptus, wildflower honey or rosemary, and even with fruits such as strawberry, blueberry and mint.

APPLICATIONS



06.Tailored Blend Formulations

Carob Concentrate



Ingredients: carob, water.

Nutritional Characteristics

Calories	273
Total fat	0.5 g
of which saturates	0.1 g
Total Carbohydrate	66.0 g
of which sugars	25.0 g
Protein	2.0 g
Dietary Fiber	0.5 g
Salt	0.17 g



Carob Concentrate is a natural sweetener that we extract from carob with our state-of-the-art technology. It has several health properties like it helps lowering blood sugar, making it an ideal sweetener for diabetics. Also it has antioxidant, healing and anti-inflammatory qualities.

APPLICATIONS



06.Tailored Blend Formulations

Other Tailored Concentrates



Vanilla Protein



Strawberry Protein



Chocolate Protein

Give a protein boost to your product with our protein concentrate with possibility to reach the daily recommended intake depending on your application. Available plant-based solutions and of animal origin as well.



Smooky Vegan BBQ

We have developed the best ever Vegan Smoky BBQ Concentrate. With its sweet & spicy taste, it is ideal for meats, dishes, marinades or sauces.



Chilli

Add a touch of spice to your food application with our Chilli Concentrate.



Energy

Create your own energy drink with our Energy Concentrate. We are ready to customize our standard recipes according to your needs to create a unique product of classic or tropical taste.

Applications



Food industry



Functional foods



Sport nutrition



Baby food



Gourmet products

07. Packaging Solutions

We adapt the packaging to the needs of each client, guaranteeing the maximum quality and safety of the products.



Bag in box
3-5-10-20 L



Drum
180-265 kg



Octo bin
1.000 kg



IBC
1.200 kg



Flexitank
18.000-24.000 kg



Road Tanker
25.000 kg

08. Certifications



KOSHER CERTIFICATE



Mak

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