Mak The food company

Orange 360°

www.makfoodcompany.com

HIGH QUALITY SUSTAINABLE NATURAL

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HIGH QUALITY · SUSTAINABLE · NATURAL

Fruit Juices
Concentrates ,Purees & Plant Based Alternatives

Spanish Manufacturer

We are pioneers in the production and creation of fruit juice solutions, plant based alternatives and tailor-made products for the entire food industry.

Growing & Sourcing

Squeezing & Proccesing

Research & Innovation

Technologies & Expertise

Tailor-made Blending

Final Product Applications

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- Fruit Concentrates & Purees
- Plant Based Concentrates
- Rectified
- Deionized
- Energy Drink
- Neutral Fruit Concentrates
- Tailored Blend Formulation

COMPANY R&D · MADE IN SPAIN · REFRIGERATED PRODUCT · LOCAL RAW MATERIAL

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ASEPTIC FILLING

6 FRUIT PROCESSING INDUSTRIAL LINES

125,000 MT PROCESSING CAPACITY

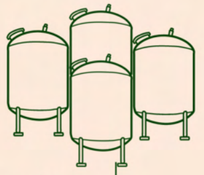
100% Puree line 12000kg/h

Pulp line 8000 kg/h

FRUITS

Concentration line 6 effects evaporator 9000 kg/h

FRUITS



Alternative Plant based line

Oats

Almond

Hemp

Sunflower

Pulses, Cereals, Seeds and Nuts and Dried Fruits

Strategic Citrus Partner - La paz

NATIONAL PRODUCTION

Castellón
Valencia
Alicante
Murcia
Albacete
Ciudad Real
Málaga
Sevilla
Córdoba
Huelva

PRODUCTION CAPACITY

Conventional Product
50.000 kg/h

Organic Product
25.000 kg/h

QUALITY CERTIFICATES

BRCGS Food Safety CERTIFICATED · GLOBALG.A.P. · CBP CA · IFS Food · Sedex · SMETA · GRASP GlobalG.A.P. · Naturland · demeter · CERT.

Lemon
86.000 TN

Orange
140.000 TN

Mandarin
19.000 TN

Grapefruit
11.000 TN

Lime
1.700 TN

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Logistics & Packaging

Drum
180-260 kg

ASEPTIC CONDITIONS

Refrigerated: 18 months
Frozen: 24 months

Octobin
1000 kg

ASEPTIC CONDITIONS

Refrigerated: 18 months
Frozen: 24 months

IBC
1200 KG

Refrigerated 3-6 months

Flexitank
18000-24000 kg

ASEPTIC CONDITIONS

Refrigerated: 18 months
Frozen: 24 months

Roadtank
25000 kg

1 month from the date of manufacture

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OUR CERTIFICATES

We guarantee the quality of our processes and products.

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Product Overview and Key Feature

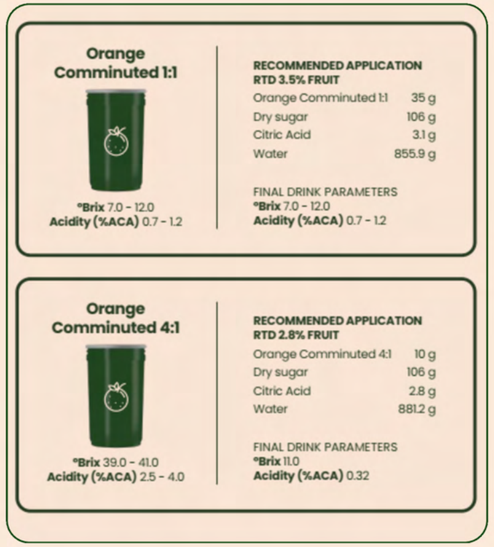
Orange Juice Concentrate
Blend of orange juice from different sources—Spain, Brazil, Mexico, South Africa, and Italy—to ensure a stable supply over time and a customized organoleptic profile.

Orange Concentrate Blend
Blend of Orange Juice + Orange Extract+ Orange Clear-Deionized
Cost-effective blend: By keeping the same fresh citrus organoleptic qualities, we reduce cost prices by 25%-30% based on 30% blend or up to 50% if exchange by 100%.

Orange Concentrate Clear 65°
Natural juices are often cloudy due to the presence of insoluble cell content. During the clarification process, highly active enzymes are used to break down pectin, reducing viscosity and improving filtration, followed by ultrafiltration to eliminate pectins and pulp, resulting in clear and stable concentrates.

Mix Fruit Blend Concentrate 70°
Neutral blend of concentrates: apple, grape, peach, orange, and/or pear, as a neutral base for fruit mixes
The deionization/rectification process produces a product with high concentrations of pure sugars from the fruit, free from minerals, acids, and other typical fruit components. Deionized/rectified juice is completely natural, stable, and colorless, making the fruit sugars technically healthier than other sugars.
This is a neutral concentrated base blend for cost-effectiveness and neutral flavor that does not alter the final profile in the application, aroma, and taste.

Fiber Concentrate 80/85%
"[Fructooligosaccharides to reduce calories and increase fiber content], derived from sugar cane, extracting fructooligosaccharides and thus providing fiber, thereby declaring fiber and fewer calories in the product, reducing them by up to 30%."



Orange juice vs Oarange juice+fibre comparison

COST EFFECTIVE & HEALTHY CLAIM

100% Juice

NUTRITION DECLARATION
(per 100 g)

Energy	1151,5 kJ / 271 kcal
Total fats (g)	0
of which saturates(g)	0
Carbohydrates (g)	66
of which sugars (g)	65
Fiber (g)	0,5
Protein (g)	1,5
Salt (g)	0

6,5 €

70% Juice 30% Fibre

NUTRITION DECLARATION
(per 100 g)

Energy	1062 kJ / 251,9 kcal
Total fats (g)	0,0
of which saturates(g)	0,0
Carbohydrates (g)	53,3
of which sugars (g)	49,2
Fiber (g)	17,4
Protein (g)	1,1
Salt (g)	0,0

30% 3 €
70% 6,5 €
5´3 - 5,5 €

8% LESS CALORIE CONTENT

25% LESS SUGAR CONTENT

35% TIMES MORE FIBRE CONTENT

SAVE 1000 € PER TON

Orange juice vs Oarange juice+fruit comparison

COST EFFECTIVE

100% Juice

NUTRITION DECLARATION
(per 100 g)

Energy	**1151,5 kJ / 271 kcal**
Total fats (g)	0
of which saturates(g)	0
Carbohydrates (g)	66
of which sugars (g)	**65**
Fiber (g)	**0,5**
Protein (g)	1,5
Salt (g)	0

6´5 €

70% Juice 30% Fruit

NUTRITION DECLARATION
(per 100 g)

Energy	**1062 kJ / 251,9 kcal**
Total fats (g)	0,0
of which saturates(g)	0,0
Carbohydrates (g)	65,4
of which sugars (g)	**64,9**
Fiber (g)	**0,4**
Protein (g)	0,4
Salt (g)	0,0

70% 6´5 €
30% 3 €
5´3 - 5´5 €

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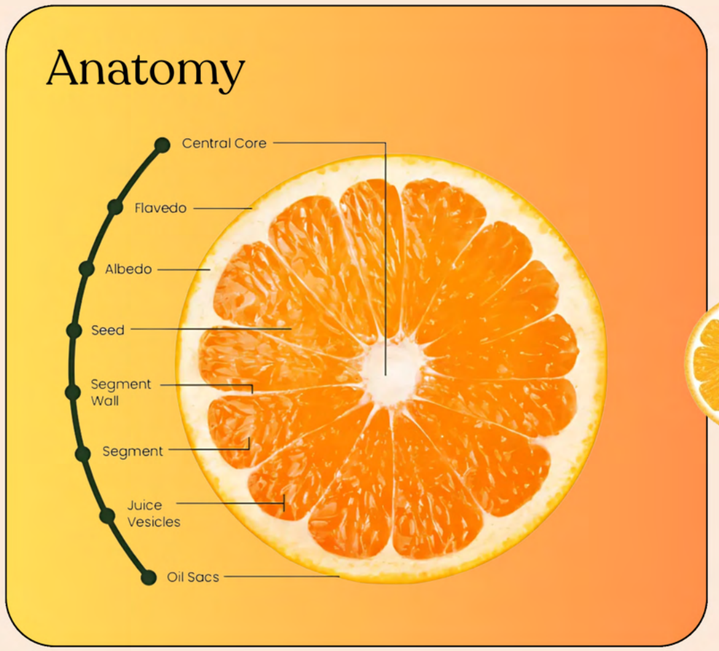
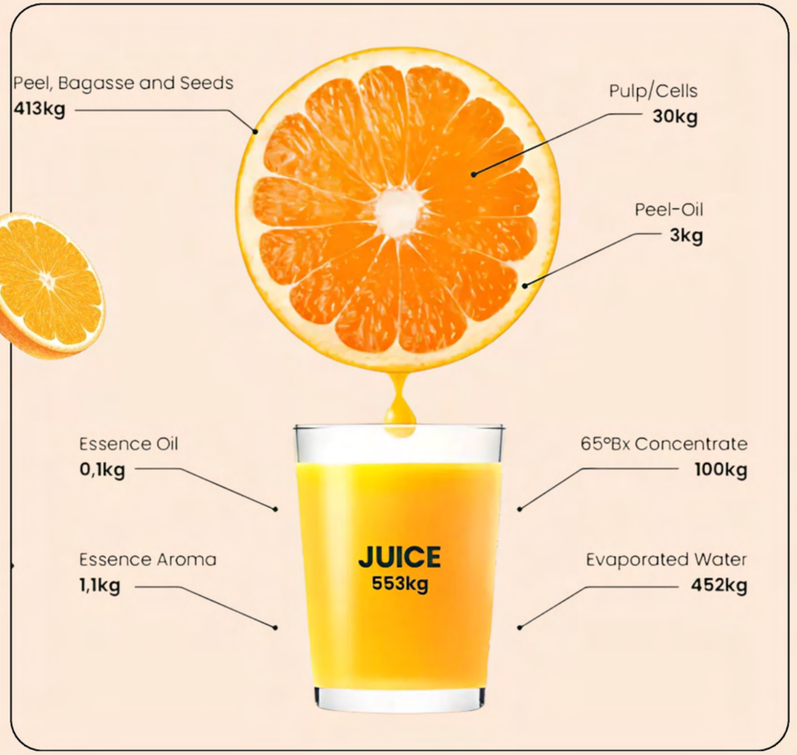
Traditional			Functional		
Vitamins	**Minerals**		**Polyphenols**	**Carotenoids**	**Prebiotics**
Vitamin C	Potassium		Bioflavanoids	Alpha-carotene	Polysaccharides
Thiamin (B1)	Calcium		Phenols/Sterols	Beta-carotene	Resistant Starches
Choline	Manesium		**Antioxidants**	Cryptoxanthin	**Terpenes**
Folic Acid	Iron		Carotenoids	Lutein	d-Limonene
Riboflavin (B2)	**Dietary Fiber**		Vitamin C	Zeaxanthin	Liminoids
Niacin (B3)	Insoluble (Cellulose)		Polyphenols	**Bioenhancer**	
Pyridoxine (B6)	Soluble (Pectin)			Enzymes	

Anatomy





Amounts of Polymethoxylated Flavones (PMF) in the components / by-products of ranges

Rousef and Ting (1979*)
Manthey and Gronhman (1996b)**
Guthie et.al (2000b)***

PMFS are used as value-added speciality food ingredients with pharmacological endpoints such as anti-inflammation, antioxidation and anticancer.

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HIGH RATIO

LOW RATIO

JUICE

STANDARD

LOW PULP

TYPES

BRAZILIA

VALENCIA

FLORIDA

FLAVOURS

SWEET

BITTER

SOFT DRINK

Beverage's formulation

Ingredients

Water
Sugar
Orange fruit
Orange juice
Citric acids, Malic acids
Potassium sorbate +sodium
Metabisulphite
Sodium benzoate
E466 as stabilizer

Sweetened using aspartame and saccharin and features carotenes as colouring, along with other flavouring ingredients

Ingredients

Water
Orange Fruit from Concentrate (10%)
Acid (Citric Acid), Acidity Regulator (Sodium Citrate)
Natural Orange Flavouring with other Natural Flavourings
Preservatives (Potassium Sorbate, Sodium **Metabisulphite)**
Sweeteners (Acesulfame K, Sucralose)
Stabilisers (Cellulose Gum, Sucrose Acetate Isobutyrate)
Emulsifier (Glycerol Esters of Wood Rosins)
Natural Colour (Carotenes).

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Which one would you choose?

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