



燕麦是营养丰富的乳制品替代源

OATS ARE A NUTRITIOUS ALTERNATIVE SOURCE OF DAIRY PRODUCTS

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燕麦基是煮熟的全燕麦经过水解和提取后的液体，特有工艺创造出的浓缩燕麦基具有平衡的燕麦香味和柔滑质地，同时保持了天然的甜味和优越口感。

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.

虽然无法预测未来，但我们非常肯定它将成为一场植物基绿色革命。生产一升牛奶需要 628 升水，而生产一升燕麦只需 48 升水。燕麦奶的碳水化合物、糖和饱和脂肪含量低于牛奶，并且不含胆固醇。

Can't predict the future but we're pretty sure it will be plant-based- Green revolution. It takes **628 litres** of water to create one litre of cow's milk vs **48 litres** Oat . Oat milk is lower in carbs, sugar and saturated fat than cow's milk, and contains **zero cholesterol**.

不含乳糖；营养丰富；调节血糖；促进消化.....

Lactose-free; rich in nutrients; regulates blood sugar; promotes digestion

燕麦奶相比牛奶，其碳水化合物、糖和饱和脂肪含量都更低，而且不含胆固醇。

Oat milk is lower in carbs, sugar and saturated fat than cow's milk, and contains zero cholesterol.

针对植物基产品有大量个性化产品方案，无论是出于健康、文化、可持续性还是个人信念，越来越多的人将牛奶排除在饮食之外，

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,

烘焙产品；饮料；冰淇淋和冷冻甜点、水果零食和酸奶、烹饪奶油、涂抹酱和便携式饮品。

Bakery Products; Beverages ; Ice Cream and Frozen Desserts, Fruit Snacks and Yogurts, cooking creams, spreads and on-the-go drinks.



高葡萄糖当量值与低葡萄糖当量值燕麦：我们提供两种不同葡萄糖当量值燕麦：一种 DE 为 35，另一种 DE 为 68。DE 值高的表示水解程度更高，味道更甜和更可溶，适用于某些产品应用；而较低 DE 值的味道少甜些并保留了更多燕麦的原始特性，适合不同的应用。

High DE vs. Low DE Oats: We offer oats with two different levels of dextrose equivalent (DE): one with a DE of 35 and another with a DE of 68.

The higher DE value indicates a higher level of hydrolysis, which results in a sweeter taste and a more soluble product suitable for certain applications, while the lower DE value provides a less sweet flavor and retains more of the oat's original properties, suitable for different applications.

这两种燕麦的独特特性，都可以增强食品和饮料的感官品质，可根据最终产品所需的甜度、质地和营养成分选择低 DE 或高 DE。

Both types of oats offer unique properties that can enhance the sensory qualities of foods and beverages, with the choice between Low DE and High DE depending on the desired sweetness, texture, and nutritional profile of the final product.

560.005 低葡萄糖燕麦浓缩物：

o 我们特别的低葡萄糖浓缩物，是寻求健康而又不想牺牲口味的人的完美选择。

560.005 Low Dextrose Oat Concentrate:

o Discover our special low dextrose concentrate, perfect for those seeking healthy options without sacrificing taste.

560.003 标准葡萄糖燕麦浓缩物：

o 我们的标准葡萄糖燕麦浓缩物完美平衡了能量和风味，为您的日常生活提供必要的能量。

560.003 Standard Dextrose Oat Concentrate:

o Our standard option that perfectly balances energy and flavor, providing the necessary boost in your daily routine.

- 消费者正积极主动的关注他们的健康，这开始影响他们在食品、饮料和补品类别中的购买行为。
- 消费者正在寻求在饮食中添加更多高纤维食物，以促进消化和肠道健康。
- Consumers are taking a proactive approach to their health, which is beginning to influence their purchasing behaviour in the food, beverage and supplement categories.
- Consumers are looking to add more fibre-rich foods to their diets to support digestive and gut health.



燕麦浓缩基料 65° 白利度 (可溶性固形物含量 65%)

- 。液体燕麦基料是一种燕麦浓缩物，可帮助制造商获得甜味和柔滑的质地
- 。我们的液体燕麦基料解决了标准植物基料中常见的口感粗糙问题
- 。它可轻松融入各种饮料和乳制品替代品中
- 。这种液体燕麦基料在成品中具有令人愉悦的甜味感官特征

Oat concentrate base 65° brix.

- o Liquid Oat Base is an oat concentrate that can help manufacturers achieve a sweet taste and a smooth texture.
- o Our liquid oat base solves the common challenge of grittiness found in standard plant-based options.
- o It is easily incorporated into a variety of beverages and dairy alternative applications.
- o This liquid oat base delivers a pleasantly sweet sensory profile in the finished product.

我们是如何制作燕麦的——独特的制造工艺！

研磨：工艺的第一阶段，我们将燕麦与水混合，然后将这些柔软的混合物在研磨室中研磨。

酶解：在酶解罐中利用天然酶将燕麦淀粉分解成较小的分子，如麦芽糖，这会使得产品自然的变甜。

分离：在分离过程中，我们去除麸皮，即燕麦的松散外壳，留下散纤维，即β-葡聚糖。最终我们得到了燕麦基，这是一种极好的营养来源。它含有燕麦中的大量营养素，也就是蛋白质、脂肪和碳水化合物。

THIS IS HOW WE MAKE OUR OAT: our unique manufacturing process!

MILLING: During the first stage of the process, we mix oats with water and mill the soft mixture in our milling room

ENZYMING: In the enzyming tanks, we add natural enzymes that break the oat starch down into smaller components, like maltose (also called malt sugar), which sweetens our products naturally.

SEPARATION: During the separation, we remove bran, that is to say, the loose shells from the oats. That leaves the loose fibers, the beta-glucans.

Now we have our oat base, an excellent source of nutrition. It contains macronutrients from the oats, in other words, protein, fat, and carbohydrates.