



Oat iced espresso

- sweet and soft with hints of vanilla



Oat iced espresso

Delightful and creamy - on the go

Why does taste matter? Everything we consume we evaluate. From appearance to mouthfeel – but most important is taste. This is rated highest by consumers and is the biggest contributor to turning back to the product.

Therefore combining the right raw materials are essential. Coffee in a rice beverage might not sound appealing and mixing oat with strawberry flavours is not a fit.

However, mixing cold brew coffee with an oat beverage you get one of the most delightful creamy products. The sweetness and nutty flavour from the oats combined with the balance of flavours where sweet, bitter and acidic notes all work pleasantly together from the coffee

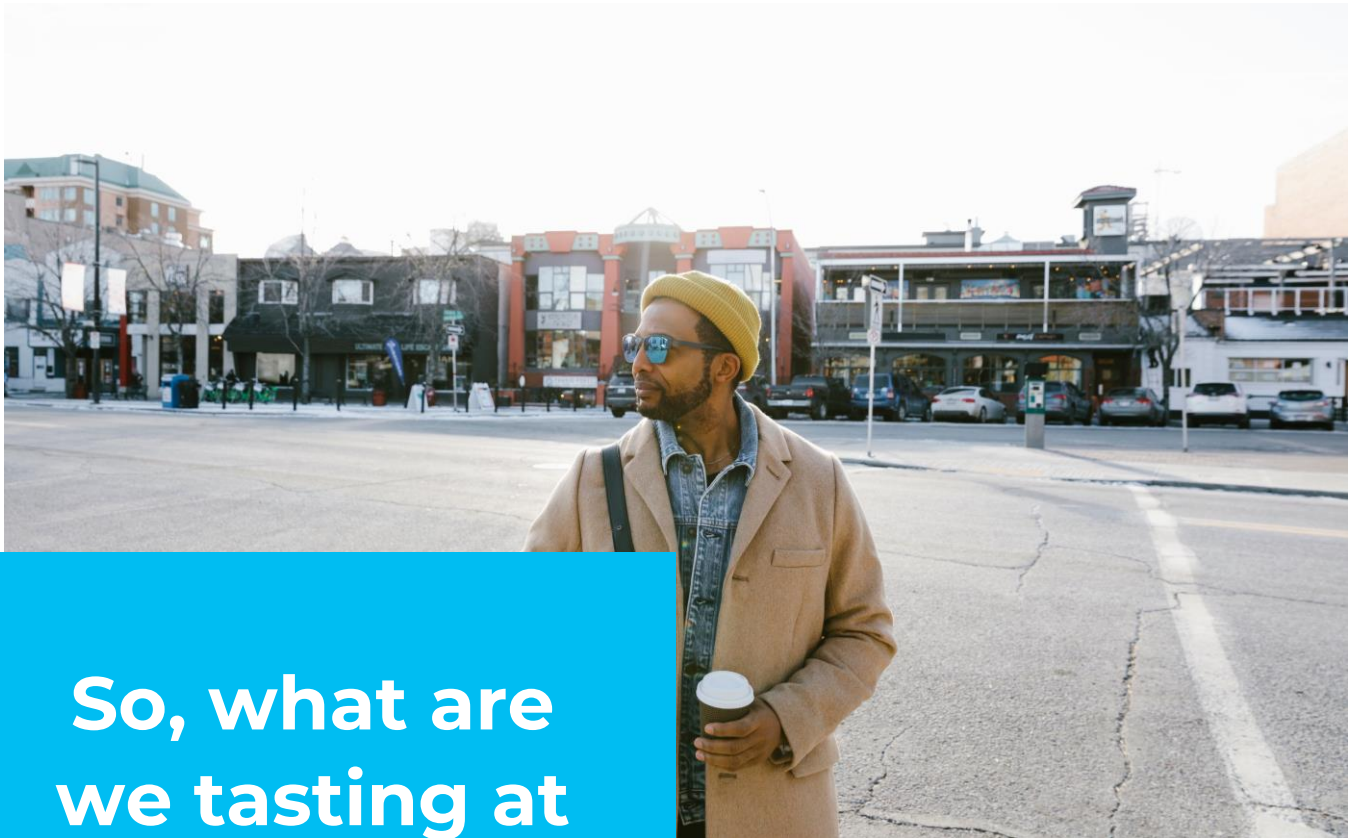
It just combines perfect!

So, what are you waiting for?

Predicting the future development

Coffee consumption is on the rise and trendy amongst millennials. The coffee market size worth USD 112.8 billion by 2030 at 5.12% CAGR. Oat is still booming and expected to reach a market size of USD 5.37 Billion in 2029 with CAGR (2023 - 2029) 13.57 %.





So, what are we tasting at Gulfood 2023?

“Oat iced espresso”

Nutrition Facts	100 ml
Calories	58
Total Fat	1.5g
Saturated Fat	0.5g
Trans Fat	0.0g
Cholesterol	0mg
Sodium	46mg
Total Carbohydrate	10.0g
Dietary Fibers	0.7g
Total Sugars	7.3g
Includes added sugar	2.3g
Protein	0.6g

Ingredients list

Water, oat, concentrated coffee, sucrose, chia oil, vanilla flavour, E460, E466, E418, phosphates, salt

Processing parameters

Add all powders and liquids at 10°C

Adjust pH to 3.90

Hydrate 10 min w. slow agitation, 10°C

Preheating 65°C

Pasteurisation at 95°C/6 sec

Flash cooling 65°C

Two stage homogenization 150/30 bars

Cooling and septic filling 20°C



