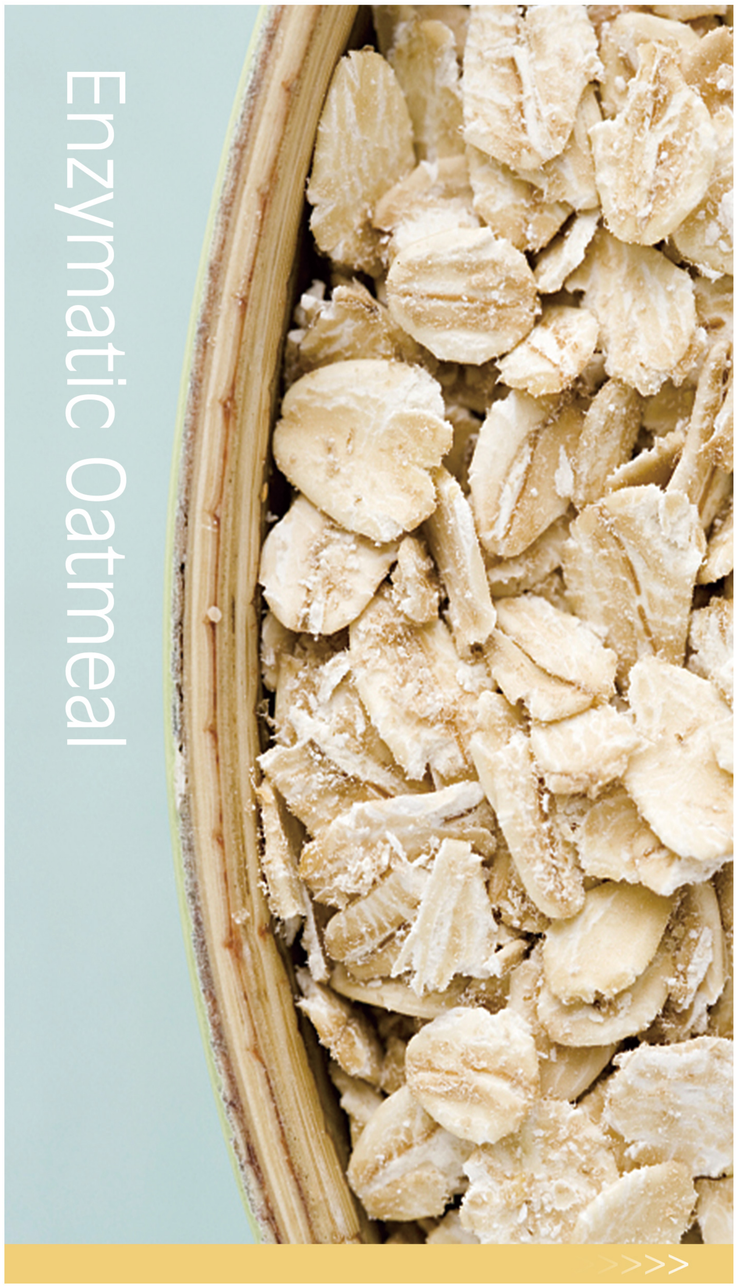
FEATURES

- The raw material of oats was selected from the origin of golden oats at 41 degrees north latitude.
- The raw starch from oat was processed by deep enzymatic hydrolysis and was prepared by spray drying.
- It can provide high-quality plant protein, fat, soluble dietary fiber and natural sweetness by keeping soluble nutrients in oat.
- It has excellent fermentability, perfect solubility and stability, good acid resistance and heat resistance.
- Oat flavor is pure, fresh, delicate and smooth.



What Is Enzymolysis?

Enzymatic hydrolysis is the hydrolysis of a special substance with biologically active enzymes under normal temperature and pressure. Amylase is used to hydrolyze amylase in grains so that long-chain macromolecules of starch can be broken down into short-chain molecules such as dextrin, maltose ,oligosaccharide and glucose, making them easier for the body to absorb and even for babies to absorb.

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Difference between ordinary grains flou and enzymatic grains flour

	Ordinary grains flour	Enzymatic grains flour
Powder process	Baking + grinding/pregelatinization + drum drying extrusion puffing + crushing	Spray drying
Fineness	Rough	Fine uniform
Viscosity	High	Reduce viscosity, facilitates to process
Sweetness	No	Sweet
Flavor	Rough	Delicate lubrication, fresh and pure flavor
Solubility	Insoluble and precipitate	100 % Dissolved
Characteristics of digestion and absorption	-	Easier to digest and absorb
Mixability	Bad	Can be perfectly integrated with milk, vegetable protein and juice,etc.

Product features

Cereal food in infants

Instant cereal solid beverage

Oat health food

Refreshing oatmeal beverage

Oatmeal fermented beverage

Good filler for solid drinks

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