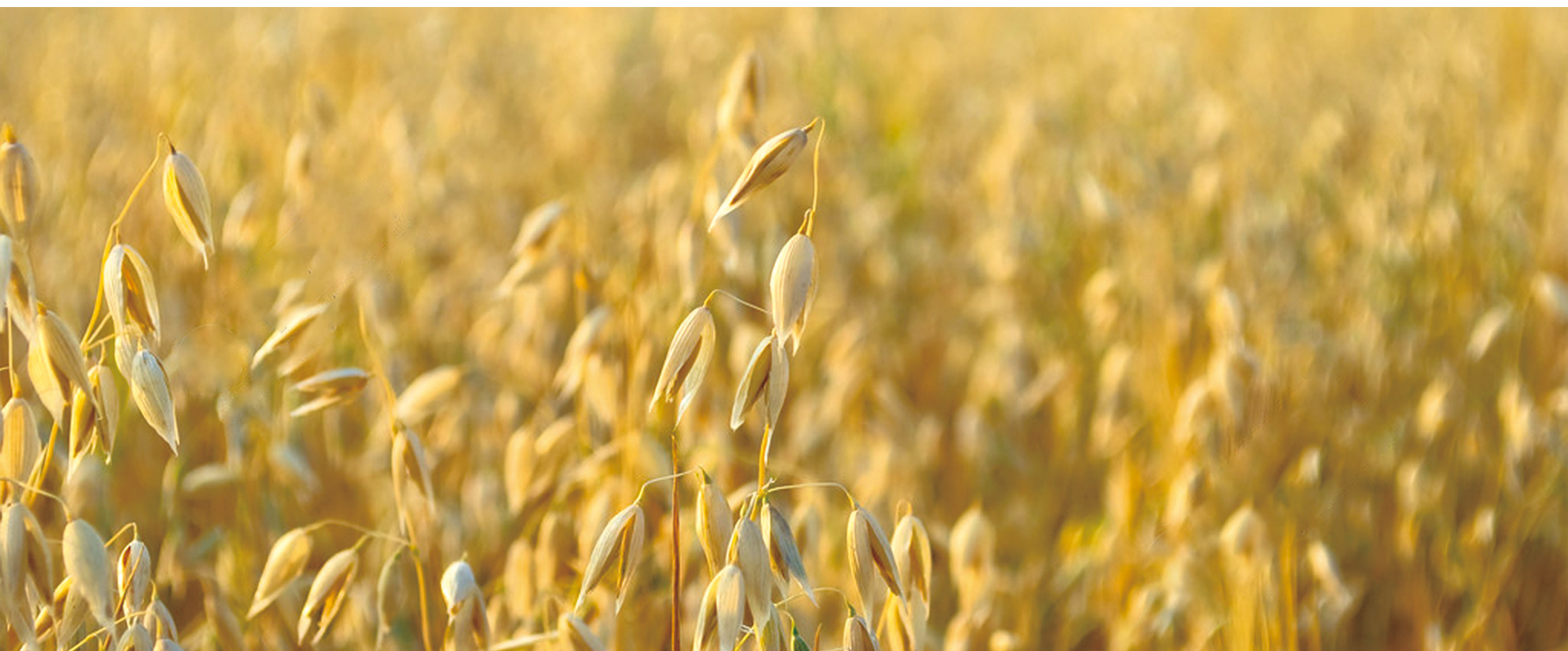


OAT POWDER

Always focus on the natural and healthy products

- Choosing high-quality oats, processing oats by baking, drum drying, puffing, spray drying and enzymolysis to produce a variety of oat powder suitable for various applications.
- Manufacture has ISO22000、 HACCP、 HALAL certificates.



BEST-SELLER

Type	DE Value	Process	Application	Features
GMFO09	DE=23~26	Enzymatic + Spray drying	Oat milk beverage	Low viscosity, slightly sweet
GMFO11	DE=26~32		Oat milk beverage, oat solid drinks	Good solubility in warm water
GMFO12	DE=32~36		Used as dairy-alternative or creamer-alternative in ice cream, Oat milk beverage, oat solid drinks	Good solubility in room temperature water
GMFO13	DE=32~36	Enzymatic+Spray drying, add food ingredients	Especially for coffee, bubble tea and latte.	Good solubility in room temperature water

OAT POWDER CONTENT

Type	Process	Application
GMFO01	Light Baking	Oat milk beverage
GMFO02	Medium Baking	Oat milk beverage
GMFO03	Darker Baking	Mix with enzymolysis oat powder.
GMFO04	Drum Drying	Baked food, Oat milk beverage, meal replacement powder
GMFO05	Enzymatic+Drum Drying	Oat milk beverage, Rush regulating grain food, oat solid drinks
GMFO06	Puffing	Steamed bread, noodles, Rush regulating grain food
GMFO07	Enzymatic+Puffing	Yogurt, meal replacement powder
GMFO08	Enzymatic+Spray drying	Oat milk beverage
GMFO09		Oat milk beverage
GMFO10		Oat milk beverage
GMFO11		Oat milk beverage, oat solid drinks
GMFO12		Used as dairy-alternative or creamer-alternative in ice cream, Oat milk beverage, oat solid drinks
GMFO13		Enzymatic+Spray drying, add food ingredients
GMFO14	Enzymatic+Spray drying, add food ingredients	Especially for tea.