

# BevOat™ LV

## Bebida de avena de Baja Viscosidad

Bebida de avena de baja viscosidad con tecnología BevOat™ LV con café.

### BENEFICIOS

- Sabor limpio y suave
- Ingredientes de origen vegetal
- Sin gluten
- Gracias a la tecnología BevOat™ LV se puede mezclar con café sin afectar su consistencia y resultando en una bebida con cuerpo agradable a la vista y al gusto.

### Tabla Nutricional

| Tamaño de la porción            | (100 ml)         |
|---------------------------------|------------------|
| <b>Contenido energético</b>     | 45 kcal (190 kJ) |
| Proteínas                       | 2g               |
| Grasas Totales                  | 0g               |
| <b>Grasas saturadas</b>         | <b>0g</b>        |
| <b>Grasas trans</b>             | <b>0mg</b>       |
| Hidratos de carbono disponibles | 7g               |
| Azúcares                        | 1g               |
| <b>Azúcares añadidos</b>        | <b>0g</b>        |
| Fibra dietética                 | 2g               |
| <b>Sodio</b>                    | <b>35 mg</b>     |

\*El % del Valor Diario se refiere a cuanto un nutriente en una porción de alimento contribuye a una dieta diaria de 2000 calorías al día usado en avisos nutricionales generales.

### DECLARACIÓN DE INGREDIENTES

Agua, avena BevOat™ LV (10%), povidexrosa, sal de mar, fosfato dipotásico, goma guar

**INFORMACIÓN SOBRE ALÉRGENOS: no se conocen alérgenos**



SOLUTION INFORMATION

## BevOat™ Low Viscosity

Oat flour designed to remain pourable in heat-treated plant-based beverages.

Better nutrition,  
built around you.



# Oats See Continued Growth As the New Go-To Base for Plant-Based Drinks

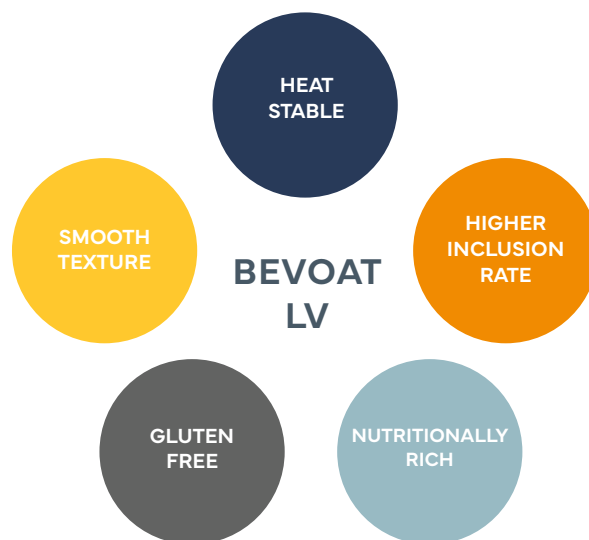
Launch activity of plant-based beverages boomed in 2021 as consumers increasingly looked to healthier options in the food and drink choices<sup>1</sup>. Specifically, consumers want plant-based beverages with functional

benefits<sup>2</sup>. With 60% of consumers interested in immunity and 61% in cardio health<sup>3</sup>, opportunity exists to take advantage of consumers interest in oat and build awareness of oat's intrinsic health benefits.

## BevOat LV is Specifically Designed To Support Oat Beverage Development

Available oat ingredients for beverages can't stand the heat and congeal during heat processing, limiting the inclusion capacity and the nutrition brands can deliver. Introducing BevOat Low Viscosity (LV), a hydrolyzed oat flour designed to remain pourable, even when exposed to heat processing conditions, allowing for a higher inclusion rate and greater nutritional content.

- Silky, smooth mouthfeel, clean oaty flavor
- Heat and shelf stable in ready-to-drink beverages, allowing for a higher inclusion rate
- Naturally rich in fiber and beta glucans
- Secure processing with our OatSecure close loop supply chain that ensures:
  - Guaranteed gluten-free - max 10ppm gluten
  - Food safe: low heavy metals and validated micro control step
  - Extended shelf life



## Compared at 10% Inclusion Rate After Heat Treatment



## BevOat Low Viscosity Applications



1. Mintel. A year of innovation in plant-based drinks, yogurt & ice cream, 2022. 2. Mintel. A year of innovation in plant-based drinks, yogurt & ice cream, 2021. 3. Mintel/Lightspeed. Base: 2,000 Internet users aged 18+

# BevOat™ Low Viscosity

BevOat™ Low Viscosity is manufactured from 100% whole grain oats which are de-hulled, milled, heat treated and hydrolyzed. Oats are grown under a Glanbia growing program, by Glanbia Co-op members bound by contract on rotation monitored land. The oats are specially grown, harvested, stored, milled and tested to ensure compliance with EU legislation and which permits the use of the term “Gluten Free.” The OatSecure supply chain is designed and independently validated to QAI/NSF Protocol P404 to control the risk of gluten cross contamination from cereals such as wheat, barley and rye. NOTE: All product data is preliminary and subject to change.

## PRODUCT CHARACTERISTICS

- Gluten free
- Dispersible
- Heat treated
- Color: white to yellow brown

## PRODUCT APPLICATIONS

- Gluten free Ready-to-Drink applications (oat milk/ juice)
- Non-dairy alternatives (ice cream, yogurt)

## PACKAGING

- Multi-wall, Kraft paper sacks
- Net weight: 25 Kg (55.116 lb)

## STORAGE AND HANDLING

Store in a cool, dry, clean environment below 22°C (72°F) and at relative humidity below 65%

Keep away from strong odors and other contaminants

Use stocks in rotation for up to 18 months

## SUGGESTED LABELING

Hydrolyzed gluten free oat flour, tocopherol

Suitable for vegans

Kosher approved

Allergen information: no known allergens

**BevOat™ Low Viscosity  
Technical Overview – 03/2022**

**For further information please contact  
Glanbia Nutritionals:  
Tel: 844 303 7304  
[www.glanbianutritionals.com](http://www.glanbianutritionals.com)**

Information in this bulletin is believed to be accurate and is offered in good faith for the benefit of the customer. However, we cannot assume any guarantee against patent infringement, liabilities or risks involved from the use of these products, formulas and information. The information and / or opinions contained in this document may be changed at any time without notice.

## NUTRITIONAL INFORMATION / 100G

|                     |          |
|---------------------|----------|
| Calories            | 372      |
| Energy              | 1,569 kJ |
| Total Fat           | 5.4 g    |
| Saturated Fat       | 1.1 g    |
| Polyunsaturated Fat | 2.4 g    |
| Monounsaturated Fat | 1.9 g    |
| Cholesterol         | <1 mg    |
| Total Carbohydrate  | 72.9 g   |
| Dietary Fiber       | 10.3 g   |
| Sugars              | 1.33 g   |
| Protein, as is      | 13.1 g   |
| Vitamin D           | <0.1 mcg |
| Calcium             | 72.5 mg  |
| Potassium           | 378 mg   |
| Sodium              | 6.2 mg   |
| Iron                | 3.9 mg   |
| Phosphorus          | 399 mg   |

## TYPICAL ANALYSIS AND LIMITS

| CHEMICAL ANALYSIS     | LIMITS   |
|-----------------------|----------|
| FAT                   | < 7.0%   |
| PROTEIN               | > 11%    |
| PROTEIN IN DRY MATTER | > 12%    |
| DIETARY FIBRE         | > 7.0%   |
| GLUTEN                | < 10 ppm |
| MOISTURE              | < 12%    |

| MICROBIOLOGICAL ANALYSIS | LIMITS         |
|--------------------------|----------------|
| STANDARD PLATE COUNT     | < 5,000 cfu/g  |
| BACILLUS CEREUS          | < 50 cfu/g     |
| YEAST & MOULD            | < 100 cfu/g    |
| E. COLI                  | Negative       |
| LISTERIA                 | Negative/25 g  |
| SALMONELLA               | Negative/200 g |
| COAG POS STAPH           | < 10 cfu/g     |
| ENTEROBACTERIACEAE       | < 10 cfu/g     |

## TYPICAL PHYSICAL PROPERTIES

|              |                    |
|--------------|--------------------|
| Bulk Density | 450-550            |
| Flavor       | Clean, Fresh, Oaty |

## TYPICAL AMINO ACID PROFILE

| AMINO ACID    | G / 100G POWDER | AMINO ACID    | G / 100G POWDER |
|---------------|-----------------|---------------|-----------------|
| Aspartic Acid | 0.96            | Tyrosine      | 0.44            |
| Threonine     | 0.40            | Phenylalanine | 0.63            |
| Serine        | 0.58            | Histidine     | 0.27            |
| Glutamic Acid | 2.49            | Lysine        | 0.51            |
| Glycine       | 0.60            | Arginine      | 0.82            |
| Alanine       | 0.56            | Proline       | 0.68            |
| Valine        | 0.58            | Cystine       | 0.36            |
| Isoleucine    | 0.41            | Methionine    | 0.20            |
| Leucine       | 0.91            | Tryptophan    | 0.19            |

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