



Oat Milk Powder

Organic & Conventional

## What is BeyondOats™?

**BeyondOats™** is a premium oat milk powder crafted to deliver the creamy taste and nutrition of oats in a convenient, shelf-stable format. Made from **gluten free oats and processed without artificial additives**, BeyondOats™ offers clean-label functionality for beverages, nutrition products, and plant-based applications. It is available in both **organic and conventional versions** to support a wide range of brand strategies.

BeyondOats™ provides a **balanced profile of carbohydrates, protein and fiber**. With excellent solubility, a mild oat flavor, and consistent quality, it is an ideal base for oat lattes, smoothies, RTD formulations, creamers, and powdered mixes. Choose BeyondOats™ for the appeal of oat milk without refrigeration or short shelf life.

## Why BeyondOats™?

### 1 Natural Enzymatic Processing

Created with **natural enzymatic methods** that preserve oat character and sensory quality. You get a clean, **slightly sweet oat profile** without unwanted additives, delivering a familiar taste that fits modern clean-label builds.

### 2 Clean Label Confidence

Made **without preservatives, artificial additives, or carriers**, BeyondOats™ supports transparent ingredient panels. Organic and conventional versions give brands the flexibility to target both natural and mainstream markets.



## Creaminess Builder

A quick set of inclusion levels for the mouthfeel you want:

- **Light Body:** Start around 5-7% for refreshing beverages or lighter mixes
- **Balanced and Creamy:** Target 8-10% for lattes, smoothies, and everyday RTD
- **Rich and Indulgent:** Go to 10-12% when you want extra body and fuller dairy-like experience

## 3 Ease of Formulation

BeyondOats™ **dissolves easily in water**, producing a smooth, creamy texture with a **slightly sweet oat flavor**. Its stable powder form ensures consistency in applications like RTD beverages, creamers, and powdered blends.

## 4 Flexible for Formulators

Typical **usage levels of 5-12%** let you dial creaminess and flavor to target. BeyondOats™ excels in both hot and cold processes with no special equipment, keeping development fast and simple.

### The Enzymatic Advantage

BeyondOats™ is crafted with **natural enzymatic processing** that preserves the wholesome oat essence while delivering **exceptional solubility** and stable performance across applications. The result is a smooth, slightly sweet oat profile with a creamy mouthfeel consumers love.

#### How it Works

Gluten free oats are hydrated and milled into a slurry, then gently enzyme-modified. A dedicated separation step removes insolubles, followed by heat treatment and spray drying to create a consistent, easy-to-use powder. This process is designed for quality, uniformity, and reliable mixing in real-world formulations.

#### Why It Matters

By preserving sensory qualities and removing insolubles, BeyondOats™ disperses smoothly in hot or cold processes and maintains a creamy texture in beverages, creamers, and powdered mixes. You get authentic oat taste, dependable solubility, and the same performance in organic and conventional options.

### Specifications

**Shelf Life:** 18 months      **Solubility:** Freely Soluble to Water  
**Dose:** 5-12% Inclusion      **Appearance:** Light Yellow Powder  
**Format:** Bulk Powder      **Taste:** Characteristic

### Claims:

- USDA Organic
- Non-GMO
- Gluten Free
- Vegan
- Self-Affirmed GRAS