

Café Mocha Oat Smoothie

Creamy coffee and chocolate
plant based smoothie

Featured Products & Benefits

JOHA® B50

- Buffer, pH stability and processability in UHT
- Prevents heat induced protein precipitation and fouling in heat exchangers

BEKAPLUS® B10

- Plant-based (meets vegan requirements)
- Stabilisation of oat, coffee and cocoa
- Texture and mouthfeel improvement

Café Mocha Oat Smoothie

A creamy oat smoothie with coffee and chocolate for a delicious anytime treat

Ingredients	total %
Water, tap	84,52%
White Sugar	7,00%
Oat Powder Instant Flakes	4,00%
Sunflower Oil	2,50%
Instant Coffee Powder	1,00%
Cocoa	0,80%
JOHA® B 50	0,10%
BEKAPLUS® B 10	0,08%
TOTAL	100%

Nutrition Facts	per 100 g
Fat	2,8
Protein	0,8
Carbohydrate	9,5
Total Sugar	7,1

* Theoretically calculated nutrition facts

Percentage in final product

Name of material	ICL - Product No.	Amount
JOHA® B 50	77014	0,10%
BEKAPLUS® B 10	77735	0,08%

Preparation Instructions

1. Add all ingredients into preparation tank
2. Mix at 1000 rpm for 10 minutes with a high-shear mixer
3. Adjust the pH to 7.5 (we recommend using JOHA® T New for pH adjustment)
4. Preheat the prepared solution to 60°C prior to passing through UHT
5. Using indirect steam, heat UHT to 140°C for < 4,1 second
6. Homogenize with a double-stage homogenizer 200/50 bar
7. Fill sterile under laminar flow



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