



FROM PLANT TO PLATE

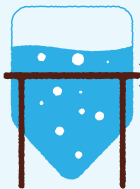
1. GROWN CLOSE TO HOME

European oats and Mediterranean almonds! All our soya is non GMO and mostly grown right here in Europe (the remainder comes by boat from Canada)



3. SET...

The products are then sterilized into a **UHT product** (long shelf life) or heat treated, fermented and made into a **fresh (chilled) product**.



2. READY...



SOYA BEANS

The soya beans are cleaned and cracked. What's left are two cotyledons, containing the high quality soya proteins. These are used to make **the basis for the soya drink**.



ALMOND

For the almond drink, the almonds are first peeled and then **ground into a paste**.



OAT

The oat is peeled and the oat flakes are **grounded into flour and processed into a syrup**.



Once the basic drinks are ready, ingredients such as **cocoa, vitamins and calcium** can be added.

4. GO!

The products are **filled** on the production lines...



and sent to the chilled or ambient warehouse, **ready to be enjoyed... by you!**

