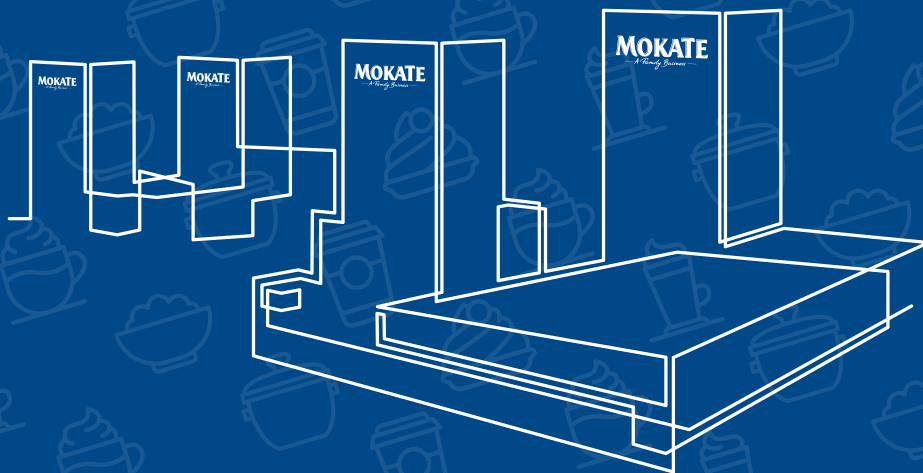


MOKATE

INGREDIENTS

Power of towers



Make it together

MOKATE

— *A Family Business* —



Power of towers...

OUR FOCUS IS TO ASSIST YOU IN YOUR BUSINESS

MOKATE GROUP

MOKATE is the world's leading manufacturer in the food industry and a recognised exporter of high quality raw materials (creamers/whiteners for beverages, high fat creamers/whiteners, fat powders, foamers, vending products, topping bases) and high quality food products (coffee mixes, cappuccino, coffee beans, ground and instant coffee, chocolate drinks, biscuits and many types of black, green, fruit, herbal teas etc.). With many years of experience in the highly dynamic FMCG sector, Mokate is seen as a proven and internationally recognised partner in the B2B market.

MOKATE was established in the early 1990s as a family business. Today, Mokate Group consists of

several companies operating in Poland, the Czech Republic, Slovakia, Hungary, the UK and Dubai and supplies its products to over 80 countries worldwide. The company has three large production facilities - in Ustroń, Żory and the Czech town of Votice. Mokate employs over 1,500 people around the world.

Mokate Group's products are present on every important market and the list of customers is growing dynamically. Mokate's strategy is to build long term co-operation with experienced partners and FMCG experts on the world markets in such a way that the needs and high expectations of the customers are fulfilled with a strong focus on availability and quality of distribution.



ŻORY
Poland



USTROŃ
Poland



VOTICE
Czech Republic



CZĘSTOCHOWA
Poland



MOKATE INGREDIENTS

Mokate Ingredients was established in 2000 as a result of continuous development of the Mokate Group. Dynamic expansion of the machine park, as well as observation of the market led to the decision to create a special dedicated team, whose task was and is to this day the creation and sale of materials and raw materials for food production. The positive response from the market only confirmed that this was the right decision. Mokate Ingredients rapidly developed sales initially in the family market and then in other countries across Europe.

Subsequent new investments in the Żory plant, on the other hand, enabled Mokate Ingredients to spread its wings even further. Thanks to them, as well as the courage, determination and experience of the extremely committed team, year after year the group of customers

was steadily expanding with new partners from different continents. The result of these activities was the consolidation of Mokate Ingredients' position as a global, stable and trustworthy business partner.

Today, Mokate Ingredients products are present on six continents and in more than 80 countries. You can also meet us at the most important trade shows for our product segment. In line with the Mokate Group's philosophy, the Mokate Ingredients team is constantly evolving, looking towards achieving long-term results. Thanks to this approach, our products are constantly being improved, and we understand our customers even more and respond to their needs. We believe that using our experience helps to create products that serve people around the world even better.

In the photo, Katarzyna Mokrysz, PhD – MOKATE Group General Director , Adam Mokrysz, PhD – MOKATE Group CEO



MOKATE
INGREDIENTS

MOKATE INGREDIENTS

ABOUT US

● EUROPEAN PRODUCER OF GLOBAL COVERAGE

Mokate Ingredients is a globally recognised European producer of creamers, frothing bases, fat concentrates and toppings. Mokate Ingredients is a separate business unit within the Mokate Group. Our passion is to create the highest quality product solutions and raw materials for the food industry delivered to customers around

the world. Thanks to our own R&D department and state-of-the-art machine park we also realise orders tailored to individual, advanced requirements and guidelines of our customers. Mokate Ingredients is a stable and reliable business partner in the field of semi-finished food products.

● LEADERS OF FOOD INGREDIENTS

Mokate Ingredients production is based on the latest technologies, which ensure the high quality and safety of the offered products, while taking care of the environment. We attach great importance to creating unique and innovative solutions which will satisfy even the most demanding customers. We employ experts who constantly care for the highest quality of our products. Our highly qualified technologists are willing to support

our customers with technological knowledge regarding the use and application of our products. Mokate Ingredients' experienced team, innovative technologies, high production capacity, quality certificates, developed supply chains and business flexibility place Mokate Ingredients among the world leaders in the production of creamers of different fat content, frothers, toppings, fat powders and vending products for the food industry.

● KNOWLEDGE-BASED COOPERATION

Understanding the customer and creating lasting relationships is of paramount importance to us. We believe that it is only through commitment and listening to the needs of our customers that we are able to achieve

our goal of providing innovative and high-quality products that meet the demands of an ever-changing market. Only in this way can we succeed together.



Make it together



MOKATE INGREDIENTS

OUR STRENGTHS



MODERN TECHNOLOGY

for safety, quality preference and environmental care. One recent investment is a case in point: the high-capacity FIL ERMAT® 630 dryer.

TAILOR MADE PRODUCTS & SOLUTIONS

Mokate Ingredients provides individual, flexible solutions for companies tailored to the needs of our partners



SUSTAINABLE DEVELOPMENT

We are responsible, we are thoughtful - for the sake and future of our planet

CERTIFIED PRODUCTS

Available options: HALAL, KOSHER, BADATZ, UTZ, RAINFOREST, RSPO. MOKATE has implemented and constantly fulfils requirements of the following quality systems: ISO 14001, ISO 22000, IFS, BRC.



MOKATE INGREDIENTS

OUR STRENGTHS



EXPERIENCED TEAM

highly qualified experts in production and food technology.

DEDICATED SALES AND CUSTOMER SERVICE

Professional sales managers and customer service team.
Highly motivated to meet your demands and care for your individual needs.



EXPERIENCED SUPPLY MANAGEMENT

in the purchase of stock market raw materials, specialised analyses and market forecasts.

SUPPLY CHAINS

developed over many years. Many years of experience and thousands of deliveries carried out on all continents have made Mokate Ingredients a stable and reliable partner for customers from all over the world.



[ABOUT US](#)

MOKATE INGREDIENTS

RESEARCH AND DEVELOPMENT

AN EXCELLENTLY ORGANISED R&D DEPARTMENT

Functioning within the structure of our company, is involved in constant product research and development. In the Mokate laboratory we evaluate the important organoleptic and physical-chemical parameters in the offered semi-finished products. Our team of quality control specialists, in order to make sure that the shipped goods meet the specification, carry out in-process analyses using fast methods that allow us to obtain a result even in a few minutes.

In our laboratory, we are able to carry out analyses such as fat determination using the Soxhlet method, protein determination using the Kjeldahl method, rapid

fat and protein analysis for spray-dried products, ash determination by sample mineralisation, or bulk density measurement in the free and compacted state. We also cooperate with recognised accredited laboratories, using their services when the results of internal analyses need to be verified and validated and when specialised additional tests are required.

Our team of specialists is also constantly working on the development of new Mokate Ingredients products and applications and ensures the quality and safety of the offered solutions, which not only meet our customers expectations, but also meet market trends.



MOKATE INGREDIENTS ADVANCED TECHNOLOGY

INNOVATIVE TECHNOLOGY & KNOW-HOW

The versatile spray-drying technology is applicable to a wide range of products, enabling the manufacture of semi-agglomerated free-flowing powders with a maximum fat content of up to 50%. Products dried using Filtermat technology cover the entire range of properties available on the market, particularly with regard to fat content and the physical properties of the powder, where the maximum fat content can be increased to 80%.

Such advanced technology is dedicated to products that are difficult to dry by conventional means or sensitive to high temperatures. The lower drying temperatures used with Filtermat technology ensure gentle drying of powders even with high fat content, high carbohydrate content and high protein content. Our technology line is constantly being upgraded to offer the widest range of formulation options for our customers.



MOKATE INGREDIENTS

QUALITY IS OUR KEY TO SUCCESS

HIGH QUALITY

Quality management is a key element in creating our company's competitiveness in both domestic and international markets. Suppliers of all the raw materials we use in production are carefully assessed and verified, and each stage of the production is subject to systematic checks and audits. Therefore, Mokate Ingredients products guarantee the highest quality, safety and functionality.

The high quality of Mokate Ingredients products is guaranteed by the implemented HACCP system, which has been developed with full consideration of the highest standards of Good Manufacturing Practice (GMP), Good Hygiene Practice (GHP) and Good Laboratory Practice (GLP). These three pillars are the foundation of our business and

are the company's priorities. Mokate Ingredients operates according to an integrated quality, environmental and food safety management system, which is reflected in the certificates and standards we hold, such as BRC Global Standard for Food Safety and International Food Standard (IFS Food), as well as EN-ISO 22000:2018 and EN-ISO 14001:2015 standards.

Our overarching goal is continuous development and improvement, which allows us to maintain the highest quality products. Thanks to these efforts, Mokate Ingredients not only meets but exceeds our customers' expectations, delivering products of unparalleled quality.



MOKATE INGREDIENTS

KEY CHARACTERISTICS



SPRAY-DRIED, ENCAPSULATED INGREDIENTS

meeting the highest quality standards

VEGETABLE FATS

based on hydrogenated and non-hydrogenated oils



AVAILABLE WITH A TRANS FATTY ACID CONTENT

of less than 1%

100% NON-DAIRY ALTERNATIVES

to follow plant based market trends



EXTENSIVE RANGE OF APPLICATIONS

for the products offered

COLD SOLUBLE VARIANTS

for cold water soluble applications



Mokate Ingredients products are manufactured in two factories located in the south of Poland. For many years our coffee creamers/whiteners, frothers/foamers, topping bases and fat powders have been our flagship export products with a high increase in sales from year to year. Our ingredients find customers in over 80 countries around the world. Particularly valued on the European market is the Mokate foamer, an exquisite cappuccino base that provides exceptionally stable foam.



ABOUT US

MOKATE INGREDIENTS

OUR PORTFOLIO



WHITENERS / CREAMERS



HIGH FAT WHITENERS



FAT POWDERS



FOAMERS



TOPPING BASES



VENDING PRODUCTS

MOKATE INGREDIENTS LATEST DEVELOPMENTS

COLD SOLUBLE
WHITENERS / CREAMERS

WHITENERS / CREAMERS
FREE FROM STABILISERS

COLD SOLUBLE FOAMERS

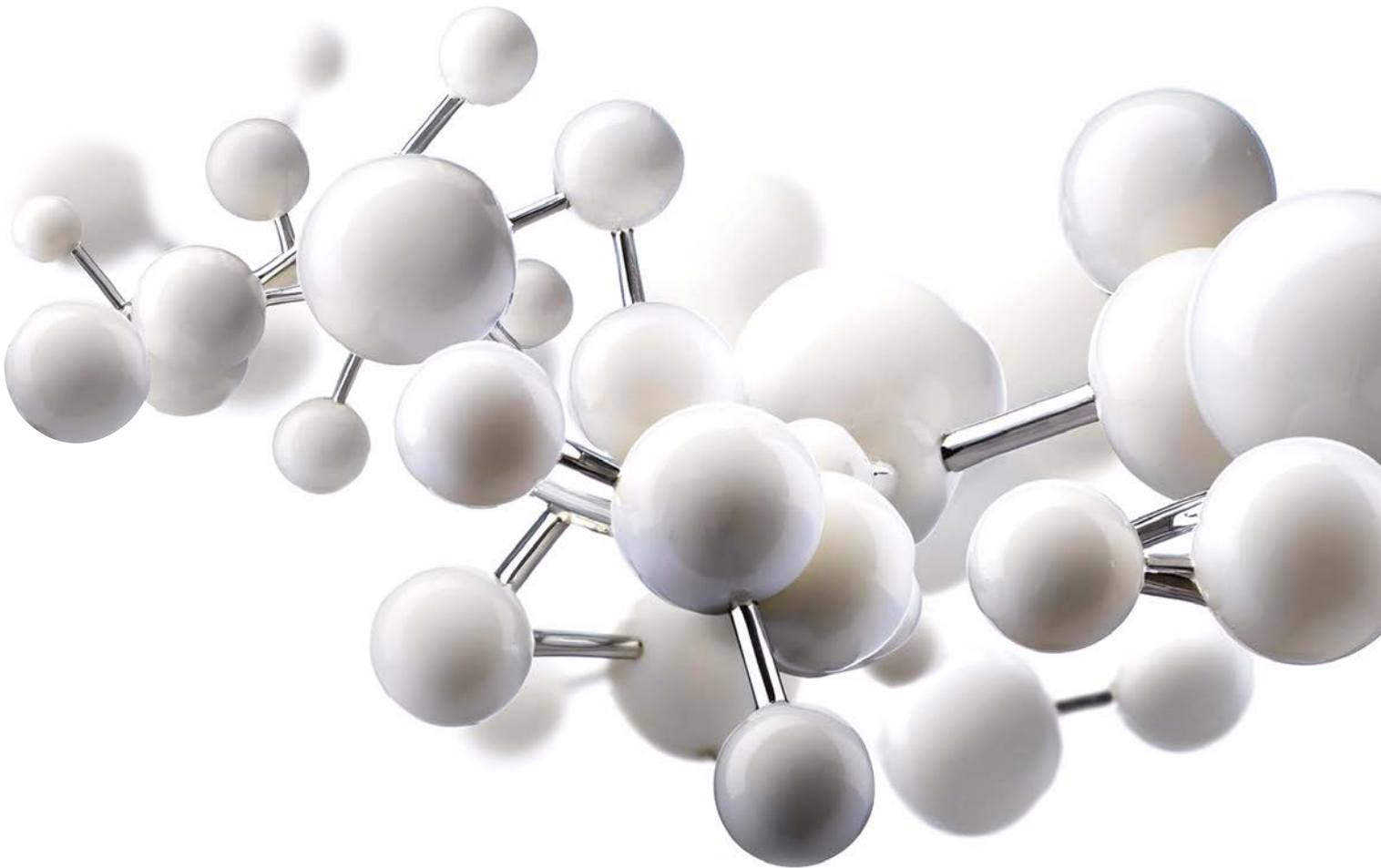
NON-DAIRY WHITENERS

NON-DAIRY FOAMERS

GLUTEN FREE SOLUTIONS

PLANT BASED ALTERNATIVES

PALM FREE VARIANTS



ABOUT US



WHITENERS /CREAMERS



MOKATE INGREDIENTS

WHITENERS / CREAMERS

GROUP DESCRIPTION

Our whiteners are primarily based on vegetable fats, glucose syrup, and milk proteins. Additionally, we offer plant-based options without any dairy ingredients in the recipes.

CERTIFICATIONS

COMMITMENT TO QUALITY AND STANDARDS.

We take pride in our Halal, Kosher, and RSPO certifications, which demonstrate our dedication to quality, ethical standards, and environmental sustainability.

PRODUCT RANGE

We provide a variety of products with different fat and protein contents, each offering unique whitening properties and mouthfeeling. Vegetable fats can come from coconut, palm, sunflower, or palm kernel sources, with levels ranging from 6.5% to 35%. In addition to regular options, MOKATE offers cold-soluble products. Furthermore, our non-dairy solutions are free from any animal-derived components.

VERSATILE APPLICATION

FROM INSTANT DESSERTS TO BAKERY PRODUCTS.

Our whiteners seamlessly enhance the texture and flavour in instant desserts, ready meals, and various bakery and confectionery items.



DISCOVER THE ADVANTAGES OF MOKATE COFFEE & TEA WHITENERS:

EXCELLENT SOLUBILITY

our products dissolve perfectly every time ensuring consistent quality

MULTIFUNCTIONALITY

designed for various applications, our products provide tailored solutions for your needs

STABILITY

our whiteners remain stable even in high temperatures and low pH conditions





LONG SHELF LIFE

enjoy extended shelf life with standard room temperature storage, reducing waste and costs

CONVENIENCE

easy to process, store, and handle

CUSTOMISATION

We offer personalised solutions to fit your specific requirements

SUSTAINABLE OPTIONS

choose from our palm-free, non-HVO, and RSPO variants, aligning with environmental and sustainability goals

MOUTHFEEL AND WHITENING EFFECT

enhance taste perception and achieve the same whitening effect as milk



MOKATE INGREDIENTS APPLICATIONS



BEVERAGES

coffee drinks, cappuccino, latte, frappe, chocolate drinks, fruit cocktails, tea



INSTANT DESSERTS

sweet puddings, yoghurt bases



SAVOURY

soups, sauces & dips, purees, sausages, paté



EXAMPLE RECIPES

BEVERAGES

3 IN 1 COFFEE DRINK

INGREDIENTS	%
Icing Sugar	40.0
MOKA FI CW 35 CR MIX	40.0
Instant Coffee	10.0
Skimmed Milk Powder	5.0
Maltodextrin	5.0
Flavouring	q.s.

POSSIBLE MOKATE VARIATIONS:

- MOKA FI CW 30 PVN
- MOKA FI CW 33 CR 01 ND
- MOKA FI CW 35 PKR MIX

DOSAGE:

Coffee mix: 18 g
Hot water (~80 °C): 180 ml

PREPARATION METHOD:

Mix all dry ingredients. Add 18 g of coffee mix in a cup. Pour 180 ml of hot water and stir it well.



ICED COFFEE CARAMEL

INGREDIENTS	%
Icing sugar	54.5
MOKA FI CWMS 28 HOSO	37.0
Instant coffee	8.0
Thickeners	0.5
Caramel flavouring	q.s.

DOSAGE:

Coffee mix: 20 g
Cold water: 200 ml

PREPARATION METHOD:

Mix all dry ingredients. Add 20 g of powder mix to 200 ml of cold water. Mix well or shake until the powder is completely dissolved and add ice cubes.



EXAMPLE RECIPES

DESSERTS AND SAVOURY

YOGHURT BASE

INGREDIENTS	%
Icing sugar	34.0
MOKA FI CWM 21 C	45.0
Modified starch E1442	18
Citric Acid	2
Yoghurt powder	1
Flavourings	q.s.

POSSIBLE MOKATE VARIATIONS:

- MOKA FI CWM 21 C
- MOKA FI CW 26 CR 01

TO BE USED IN:

Fruit cocktails, milk cocktails, iced coffee, yoghurts, shakes, mousses.

PREPARATION METHOD:

Mix all dry ingredients until a homogeneous powder is formed.



INSTANT CREAMY MUSHROOM SOUP

INGREDIENTS	%
MOKA FI CW 30 P VN	55.0
Wheat flour	18.5
Potato starch	10.0
Whey powder	5.0
Salt	4.0
Yeast extract	4.0
Mushroom flavour	2.0
Meat flavour	1.0
Chives (dried)	0.2
Pepper	0.1
Turmeric	0.1
Nutmeg	0.1
Mushroom pieces (dried)	q.s.

POSSIBLE MOKATE VARIATIONS:

- MOKA FI CW 30 P VN
- MOKA FI CW 30 C GF
- MOKA FI CW 35 CR MIX
- MOKA FI CW 33 CR ND 01

PREPARATION METHOD:

Mix all dry ingredients. Spoon 14 g of soup mix into a cup. Pour 150 ml of hot water and stir well until dissolved.







HIGH FAT WHITENERS



MOKATE INGREDIENTS

HIGH FAT WHITENERS

OUR PORTFOLIO

Diverse and Multifunctional Ingredients

We offer a comprehensive range of multifunctional ingredients, tailored to meet various fat and protein requirements. Our selection includes diverse types of vegetable fats, emulsifiers, and specialised additives, ensuring compatibility with a wide array of applications.

ENHANCED PRODUCTS

Quality with High Fat and Protein Bases

Depending on the physico-chemical parameters high fat creamers vary in whitening properties and the intensity of the milk profile boosting the taste and aroma. Notably, their excellent stability contributes to an extended shelf life, setting your products apart in their category with superior quality attributes.

VERSATILE APPLICATIONS

From Instant Drinks to Savoury and Bakery Products

Our high fat whiteners are versatile and can be seamlessly integrated into instant desserts, ready meals and a variety of bakery and confectionery items, enhancing both texture and flavour. Additionally they are a perfect choice for blending in instant drinks recipes.

PREMIUM WHITENERS

Higher Fat Content

In comparison to standard low fat whiteners these products contain up to 60% vegetable fat, sourced from high-quality coconut and palm oils. Mokate provides options both with and without milk proteins, catering to different dietary needs and preferences.

DRYING TECHNOLOGY

FILTERMAT™ Spray Dryers

Spray dryers represent the pinnacle of our drying technology, enabling lower temperatures during the drying process. This gentle approach preserves the integrity of powders with high fat, carbohydrate, and protein content, preventing thermal degradation. The semi-agglomerated structure of FILTERMAT powders ensures improved flowability and solubility.

CERTIFICATIONS

Commitment to Quality and Standards

We are proud to hold Halal, Kosher, and RSPO certifications, reflecting our commitment to quality, ethical standards, and environmental sustainability.



BENEFITS OFFERED BY HIGH FAT WHITENERS:

SOLUBILITY

emulsified and encapsulated fat,
which is soluble in aqueous solutions

MOUTHFEEL

supports the perception of taste
and aroma, creaminess and richness
enhance the overall sensory experience

STABILITY

shelf life is extended, with some
products maintaining quality for up
to 24 months

HEALTH CONSIDERATIONS

trans fatty acids content below 1%,
meeting healthy standards

CONVENIENCE

good flowability, easy to process,
store and handle





WHITENING EFFECT

gives the same whitening as adding cream, they help create a visually appealing appearance in beverages like coffee and tea

CUSTOMISATION

tailor-made solutions, which allow manufacturers to address specific product requirements effectively

BLENDING FLEXIBILITY

by mixing high-fat whiteners with ingredients like glucose syrup powder, maltodextrin or whey permeate you can create lower fat creamers while still achieving desired functionality

STRUCTURE

improve texture and viscosity of final product

MULTIFUNCTIONALITY

these products find applications across various food and beverage categories

CERTIFICATES

Kosher, Halal, RSPO SG – available upon request ensuring compliance with dietary and ethical standards



MOKATE INGREDIENTS

APPLICATIONS



SAVOURY

Instant soups, instant sauces, dressing, cheese analogues



BAKERY

Rolls, tortillas, bakery creams, sand cakes



DESSERTS

Home-made ice cream, soft serve ice cream (Italian style), mousses, milk shakes, instant puddings



READY MEALS

Potato puree, frozen dishes, frozen desserts, frozen cakes



EXAMPLE RECIPES

SAVOURY APPLICATIONS

BECHAMEL SAUCE

INGREDIENTS	%
Potato starch	35.0
Wheat flour	28.0
MOKA FI FP 60 PR 01	29.7
Salt	6.0
Yeast extract	0.5
Nutmeg	0.5
White pepper	0.3

POSSIBLE MOKATE VARIATIONS:

- MOKA FI SW 50 C 01
- MOKA FI SW 50 CR 02
- MOKA FI SW 50 CR 03 ND
- MOKA FI SW 60 CR 03
- MOKA FI SW 60 CR 04
- MOKA FI SW 60 PR 01

PREPARATION METHOD:

Mix the ingredients. Blend 180 g of mix with 1 L of cold milk. Heat it up in a pot and simmer for 5 min.



INSTANT ASPARAGUS SOUP

INGREDIENTS	%
Wheat flour	25.0
Potato starch	21.0
MOKA FI FP 60 CR 03	34.0
Salt	5.5
Whey powder	4.0
Yeast extract	4.0
Maltodextrine	3.3
Asparagus flavour	2.5
Beef flavour	0.3
Parsley (dried)	0.1
Pepper	0.1
Curcuma	0.1
Nutmeg	0.1
Asparagus pieces (dried)	q.s.

POSSIBLE MOKATE VARIATIONS:

- MOKA FI SW 50 C 01
- MOKA FI SW 50 CR 02
- MOKA FI SW 50 CR 03 ND
- MOKA FI SW 60 CR 03
- MOKA FI SW 60 CR 04

PREPARATION METHOD:

Mix the ingredients. Mix 80 g of soup mix with 1 L of cold water. Heat it up in a pot and simmer for 5 min.



EXAMPLE RECIPES

BAKERY APPLICATIONS

PUDDING CREAM (FOR BAKING AND FREEZING)

INGREDIENTS	[G]
Icing sugar	170
MOKA FI SW 50 CR 01	125
Modified potato starch E1414	80
Colours	q.s.
Flavourings	q.s.

POSSIBLE MOKATE VARIATIONS:

- MOKA FI SW 45 CR 02
- MOKA FI CWM 47 CR
- MOKA FI CWM 50 CR
- MOKA FI SW 60 CR 03
- MOKA FI SW 60 CR 04

PREPARATION METHOD:

Pour the blend (375 g) with 50 ml of cold water into the planetary stirrer, then mix for 3-5 min until you receive a thick and smooth cream.



MUG CAKE / CUP CAKE

INGREDIENTS for cake premix:	%
Flour Type 550	26.0
Sugar	16.7
MOKA FI SW 60 PR 01	14.3
Sorbitol	0.3
Baking powder	0.15
Modified starch	q.s.
Egg powder	0.4
Skimmed milk powder	27.0
Emulsifiers mix	14.15
Chocolate flavouring	1.0
Cocoa powder	q.s.
INGREDIENTS final recipe for baking:	[G]
Mug cake premix	50 g
Water	40 g

POSSIBLE MOKATE VARIATIONS:

- MOKA FI SW 55 PR 01 MIX
- MOKA FI SW 60 PR 01

PREPARATION METHOD:

Add mug cake mix to your cup. Carefully pour the water over the cup contents and stir to ensure they are fully dissolved (be sure to scrape the bottom of the mug). Add chocolate pieces, if desired. Cook in a microwave for about 80 seconds. Allow to rest in a microwave for another 2 minutes before consuming.



EXAMPLE RECIPES

DESSERT APPLICATIONS

ICE CREAM BASE

INGREDIENTS Soft ice cream base - cream flavoured	[G]
Icing Sugar	46.5
MOKA FI SW 60 CR 03	20.0
Dextrose	3.5
Skimmed milk powder	18.0
Topping Mokaero CR	7
Modified starch E1442	2.5
Stabilising and emulsifying mix	2.5
Flavourings	q.s.

POSSIBLE MOKATE VARIATIONS:

- MOKA FI SW 50 CR 01
- MOKA FI SW 60 CR 03
- MOKA FI SW 60 CR 04

DOSAGE:

1 part of powder mixed with 2.5 parts of water.

PREPARATION METHOD:

Measure 1 kg of ice cream base and 2.5 L of water. Pour the water into a bowl and mix together with ice cream powder using a confectionery whisk. Next, sieve the mixture. Pour the sieved mixture into the ice cream machine and cool it to 8°C.



GRANITA

INGREDIENTS	[G]
Icing Sugar	26.0
MOKA FI SW 47 CR	16.7
Dextrose	14.3
Skimmed milk powder	0.3
Topping Mokaero CR	0.15
Thickeners	q.s.
Salt & Flavourings	0.4

POSSIBLE MOKATE VARIATIONS:

- MOKA FI CWM 47 CR
- MOKA FI CWM 50 CR

DOSAGE:

30 g of powder / 200 ml of milk.

PREPARATION METHOD:

Dissolve the desired amount of premix in milk. Pour the ready mixture into the granita container and turn on the machine. Product will be ready after around 30 minutes (when aeration occurs, there will be a significant volume increase of the product).



EXAMPLE RECIPES

READY MEALS APPLICATIONS

MASHED POTATOES WITH TOMATOES & MOZZARELLA CHEESE

INGREDIENTS	%
Potato flakes/ grits	62.7
MOKA FI FP 60 PR 01	18.1
Mozzarella cheese powder	5.0
Dried tomatoes	5.0
Skimmed milk powder	3.0
Salt	4.0
Onion pieces (dried)	1.5
Parsley (dried)	0.3
Pepper	0.1
Garlic powder	0.1
Cheese flavour	0.1
Curcumin	0.1

POSSIBLE MOKATE VARIATIONS:

- MOKA FI SW 55 PR MIX

PREPARATION METHOD:

Mix the ingredients. Add 50 g of mix to 180 ml of boiling water. Stir well for 1 min.



MASHED POTATOES WITH BACON & ROASTED ONION

INGREDIENTS	%
Potato flakes/ grits	62.4
MOKA FI FP 60 PR 01	18.0
Skimmed milk powder	5.0
Salt	5.0
Roasted onion	5.0
Bacon powder	2.0
Onion powder	1.0
Yeast extract	0.8
Basil	0.25
Parsley	0.25
Pepper	0.1
Garlic powder	0.1
Bacon flavour	0.1

POSSIBLE MOKATE VARIATIONS:

- MOKA FI SW 55 PR MIX

PREPARATION METHOD:

Mix the ingredients. Add 50 g of mix to 180 ml of boiling water. Stir well for 1 min.







FAT POWDERS



MOKATE INGREDIENTS

FAT POWDERS

OUR PORTFOLIO

Diverse and Multifunctional Ingredients.

We offer a comprehensive range of multifunctional ingredients, tailored to meet various fat and protein requirements. Our selection includes diverse types of vegetable fats, emulsifiers, and specialised additives, ensuring compatibility with a wide array of applications.

ENHANCED PRODUCT

Quality with High-Fat Bases.

The use of high-fat bases significantly enhances the structural integrity, viscosity, and overall taste profile of the end products. Notably, their excellent stability contributes to an extended shelf life, setting your products apart in their category with superior quality attributes.

VERSATILE APPLICATION

From Instant Desserts to Bakery Products.

Our fat powders are versatile and can be seamlessly integrated into instant desserts, ready meals, and a variety of bakery and confectionery items, enhancing both texture and flavour.

PREMIUM VEGETABLE FATS

Up to 80% Content.

Our products boast up to 80% vegetable fat content, sourced from high-quality coconut, palm, and sunflower oils. Mokate provides options both with and without milk proteins, catering to different dietary needs and preferences.

DRYING TECHNOLOGY

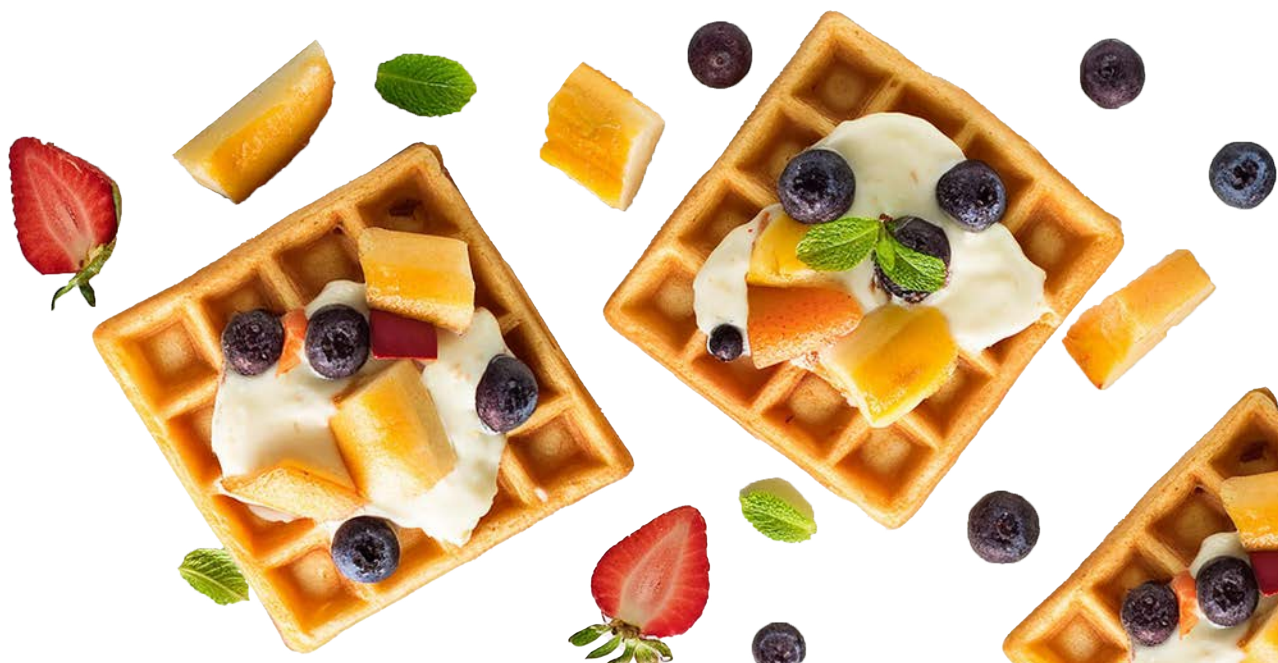
FILTERMAT™ Innovative Spray Dryers.

Our drying technology, enabling lower temperatures during the drying process. This gentle approach preserves the integrity of powders with high fat, carbohydrate, and protein contents, preventing thermal degradation. The semi-agglomerated structure of FILTERMAT powders ensures improved flowability and solubility.

CERTIFICATIONS

Commitment to Quality and Standards.

We are proud to hold Halal, Kosher, and RSPO certifications, reflecting our commitment to quality, ethical standards, and environmental sustainability.



BENEFITS OFFERED BY FAT POWDERS

MOUTHFEEL

supports the perception
of taste and aroma

STRUCTURE

improve texture and viscosity
of final product

WHITENING EFFECT

gives the same whitening
as the addition of cream

CONVENIENCE

good flowability, easy to
process, store and handle

EFFICIENCY

thanks to emulsifying properties,
they reduce water separation in
the dough

CERTIFICATES

Kosher, Halal, RSPO SG





STABILITY

fat powders are much more stable compared to margarine or butter (both products contain more water and must be stored at low temperatures), shelf life up to 24 months

SOLUBILITY

emulsified and encapsulated fat, which is soluble in aqueous solutions

BLENDING

fat powders allow you to prepare lower fat creamers by mixing them with ingredients like: glucose syrup powder, maltodextrin or whey permeate—economic solutions (cost saving)

CUSTOMISATION

tailor-made solutions, which target products' functionality

MULTIFUNCTIONALITY

covers many different areas of applications



MOKATE INGREDIENTS

APPLICATIONS



MILK SUBSTITUTES

Fat filled milk powder



SAVOURY

Instant soups, instant sauces, dressings, cheese analogues



BAKERY

Bread improver, white bread, rolls, tortillas, bakery creams, sand cakes



CONFECTIONERY

Cake fillings and creams, decoration creams, cookies, cakes, muffins, pancakes, waffles



DESSERTS

Home-made ice cream, soft serve ice cream (Italian style), mousses, milk shakes, instant puddings

MOKATE INGREDIENTS

MILK SUBSTITUTE APPLICATION



FAT POWDER 80 CR 01 / PR 01

FFMP: AN OPTIMAL MILK REPLACER

- **Fat Filled Milk Powder (FFMP)**
serves as an excellent milk substitute, combining premium dairy components with nutritious vegetable fats for a balanced formulation.
- **Protein-Rich Ingredients**
FFMP features a protein-rich blend, primarily composed of **skimmed milk powder**, **whey powder**, and **milk proteins**, ensuring a high nutritional value.
- **Superior Solubility and Preservation**
Notable for its exceptional solubility, FFMP maintains the functional qualities and authentic taste of milk over an extended period, surpassing traditional milk powders in longevity.
- **Cost-Effective Dairy Alternative**
As a budget-friendly alternative to standard milk powder, FFMP offers an attractive price point without compromising on quality or taste.

TYPICAL RECIPE FOR BLENDING:

Rec.1. Milky Mix, 14% protein, 27% fat

INGREDIENTS	%	PROTEIN %	FAT %
FAT POWDER 80 CR 01 / PR 01	32.8	0.68	25.91
Skimmed milk powder	26.2	8.91	0.33
Sweet whey powder (demineralised)	41.0	4.61	0.51
	100	14.2	26.75



EXAMPLE RECIPES

SAVOURY APPLICATIONS

INSTANT TOMATO SOUP

INGREDIENTS	%
Tomato powder	40.7
Modified starch E1422	12.0
CMC	0.4
Skimmed milk powder	10.0
Salt	5.0
Maltodextrin	10.0
MOKA FI FP 80 CR 01	20.0
Yeast extract	0.5
Tomato flavour	1.0
Beef flavour	0.2
Parsley (dried)	0.1
Chives (dried)	0.1

POSSIBLE MOKATE VARIATIONS:

- MOKA FI FP 80 CR 01
- MOKA FI FP 80 CR 01 ND
- MOKA FI FP 80 PR 02 ND

PREPARATION METHOD:

Mix the ingredients. Add 30 g of soup mix to a cup. Pour 20 ml of hot water and stir it well.



GOUDA CHEESE ANALOGUE

INGREDIENTS for Gouda Cheese Analogue dry mix	%
Modified Starch E1412	13.77
Modified Starch E1422	33.0
MOKA FI FP 80 PR 01	44.74
Salt	2.5
Yeast extract	0.8
Dextrose	3.0
Flavourings	q.s.
Preservative: Potassium Sorbate	0.31
Colour: E160a	0.01
Paprika extract: E160 c	0.03
PREPARATION	%
Gouda Cheese Analogue dry mix	50
Water	50

POSSIBLE MOKATE VARIATIONS:

- MOKA FI FP 80 PR 01
- MOKA FI FP 80 CR 01
- MOKA FI FP 80 PR 04
- MOKA FI FP 80 PR 01 RSPO SG

PREPARATION METHOD:

Add water to a Thermomix® (or similar equipment) and heat it up to 50°C while mixing on low speed. Once required temperature is achieved, add Gouda cheese analogue mix, increase mixing speed a little bit and heat the contents to 80°C. At the end of the cooking process, cheese should be smooth and homogeneous. Pasteurise the mixture at 80°C for 5 minutes. While still hot, fill the containers with prepared cheese, close them and turn upside down. Let the product cool down before consuming.



EXAMPLE RECIPES

SAVOURY APPLICATIONS

CREAMY CHEESE SOUP

INGREDIENTS	%
MOKA FI FP 80 CR 01	40.0
Whey powder	19.8
Cheddar cheese powder	14.0
Wheat flour	10.0
Tapioca starch	10.0
Salt	5.0
Cheese flavour	0.5
Onion powder	0.4
Parsley (dried)	0.3

POSSIBLE MOKATE VARIATIONS:

- MOKA FI FP 80 CR 01
- MOKA FI FP 80 C 01
- MOKA FI FP 80 PR 01

PREPARATION METHOD:

Mix the ingredients. Mix 65 g of soup powder mix with 250 ml of cold milk or water. Bring to boiling with 10 g of fresh butter and cook for 3-4 min.



DAIRY FREE IMITATION GOUDA STYLE CHEESE

INGREDIENTS for Gouda Cheese Analogue dry mix	%
Modified Starch E1412	13.77
Modified Starch E1422	33.0
MOKA FI FP 80 PR 02 ND	44.74
Salt	2.5
Yeast extract	0.8
Dextrose	3.0
Flavourings	q.s.
Preservative: Potassium Sorbate	0.31
Colour: E160a	0.01
Paprika extract: E160 c	0.03
PREPARATION	
Gouda Cheese Analogue dry mix	50
Water	50

POSSIBLE MOKATE VARIATIONS:

- MOKA FI FP 80 CR 01 ND
- MOKA FI FP PR 02 ND

PREPARATION METHOD:

Add water to a Thermomix® (or similar equipment) and heat it up to 50°C while mixing on low speed. Once required temperature is achieved, add Gouda cheese analogue mix, increase mixing speed a little bit and heat the contents to 80°C. At the end of the cooking process, cheese should be smooth and homogeneous. Pasteurise the mixture at 80°C for 5 minutes. While still hot, fill the containers with prepared cheese, close them and turn upside down. Let the product cool down before consuming.



EXAMPLE RECIPES

BAKERY APPLICATIONS

FLORENTINE COOKIES

INGREDIENTS	[G]
Glucose syrup	60.95
Icing sugar	18.3
MOKA FI FP 80 PR 01 RSPO SG	20.76
PREPARATION for 100 g premix	[G]
Oil	9.4
Water	12.2
Sunflower seeds	35
Sesame seeds	35
Almonds flakes	50

POSSIBLE MOKATE VARIATIONS:

- MOKA FI FP 80 PR 01
- MOKA FI FP 80 PR 04
- MOKA FI FP 80 CR 01

PREPARATION METHOD:

Heat the water and oil in a saucepan, then add Florentines premix and combine all the ingredients by stirring constantly. Next, add the rest of the ingredients: seeds and almond flakes and combine them with the mixture prepared in the first step. Use a spoon to spread the mixture on the baking sheets or to fill silicone moulds. Bake for 15 min at 180 °C (they should become golden brown).



SCONES

INGREDIENTS for cookies premix:	[G]
Sugar	26.0
Wheat flour	16.7
MOKA FI FP 80 PR 01	14.3
Salt	0.3
Baking soda	0.15
Baking powder	q.s.
Pregelatinised potato starch [E1422]	0.4
Whey powder	27.0
Chocolate powder	14.15
Whey (from milk)	1.0
INGREDIENTS final recipe for baking:	[G]
Eggs	25
Milk	20

POSSIBLE MOKATE VARIATIONS:

- MOKA FI FP 80 CR 01
- MOKA FI FP 80 PR 01 RSPO SG
- MOKA FI FP 80 PR 04

PREPARATION METHOD:

Pour the scones premix, eggs and milk into the bowl and stir everything until you receive fine, sticky crumbs (you can use Kitchen Aid mixer). Place the mixture on a floured worktop and slightly knead the dough until it is combined. Use a round cookie cutter to cut the dough into forms. (recommended 2,5" in size) – reshape the dough if it breaks. Press or roll the dough to form 3 cm thick circles. Put the dough rounds onto a baking tray and glaze them with beaten eggs. Bake for 12-15 mins.



EXAMPLE RECIPES

CONFECTIONERY APPLICATIONS

WAFFLES

INGREDIENTS for waffles premix	[G]
Flour type 550	190
MOKA FI FP 80 PR 01	6
Sugar	22.5
Mokaero 10	20
Baking powder	2.8
Salt	0.7
PREPARATION	[G]
Waffles premix	242
Eggs	75
Milk	230

POSSIBLE MOKATE VARIATIONS:

- MOKA FI FP 80 CR 01
- MOKA FI FP 80 PR 01

PREPARATION METHOD:

Preheat the waffle iron according to the manufacturer's instructions. Add all the ingredients together (waffle mix, eggs, milk) and combine them via mixer. The mixture should become pale and fluffy. Take about 2/3 cup of the mixture and fill the preheated waffle iron. Cook until you receive golden brown waffles (usually 4–5 mins).



CHOCOLATE CHIP COOKIES

INGREDIENTS	[G]
Flour	380.0
Sugar	110.0
MOKA FI FP 80 PR 01	100.0
Salt	5.0
Baking Powder	10.0
Vanilla flavouring	q.s.
Chocolate chips	200.0
Milk powder	5.0
PREPARATION for 100 g premix	[G]
Eggs	110
Butter	100

POSSIBLE MOKATE VARIATIONS:

- MOKA FI FP 80 CR 01
- MOKA FI FP PR 01 RSPO SG
- MOKA FI 80 PR 04

PREPARATION METHOD:

Place ingredients in the bowl of a mixer and combine all ingredients with a hook stirrer on slow speed. Roll the prepared dough into the form of small balls, flatten slightly and place them on a baking tray (leave some space between each biscuit as they will spread during baking). Bake for 12–15 minutes at 180°C. Leave to cool down for 5 mins before removing from tray.



EXAMPLE RECIPES

CONFECTIONERY APPLICATIONS

CAKE

INGREDIENTS	%
Sugar	23.56
Wheat flour	23.56
MOKA FI FP 80 PR 01	23.56
Egg	23.56
Water	4.71
Salt	0.12
Leaving agents	0.94

POSSIBLE MOKATE VARIATIONS:

- MOKA FI FP 80 PR 01

PREPARATION METHOD:

Mix powders at low speed. Add egg and mix at speed 3 for 30 s. Add water at speed 2. Mix at speed 4-5 for 30-40 s.

BAKING PARAMETERS:

Baking temperature: 140°C

Baking time: 75 minutes

Bake with fan.



DARK COCOA COATING

INGREDIENTS	%
Icing sugar	23.56
Maltodextrin	23.56
MOKA FI FP 80 PR 01	23.56
Skimmed milk powder	23.56
Dark cocoa powder	4.71
Caramelised sugar	0.12
Gelatine instant	0.94
Glucose syrup	0.94
Emjel (modified potato starch) E1414	0.94
Natural chocolate flavouring	0.94

POSSIBLE MOKATE VARIATIONS:

- MOKA FI FP 80 CR 01
- MOKA FI FP 80 PR 01

PREPARATION METHOD:

Mix all ingredients from the table. Put 100 g of cocoa coating into a planetary stirrer and add 80 ml of water (45°C). Blend the mixture to dissolve it completely. Spread the coating over the dough and enjoy the taste (tip: use immediately after preparing before it hardens).



EXAMPLE RECIPES

DESSERT APPLICATIONS

SOFT ICE CREAM BASE

INGREDIENTS Soft ice cream base - cream flavoured	[G]
Icing Sugar	49.0
MOKA FI FP 80 CR 01 ND	15.0
Dextrose	3.5
Skimmed milk powder	20.0
Topping Mokaero CR	7
Modified starch E1442	2.5
Stabilising and emulsifying mix	2.5
Flavourings	q.s.

POSSIBLE MOKATE VARIATIONS:

- MOKA FI FP 80 CR 01
- MOKA FI FP 80 CR ND

DOSAGE:

1 part of powder mixed with 2,5 parts of water.

PREPARATION METHOD:

Measure 1 kg of ice cream base and 2,5 L of water. Pour the water into a bowl and mix together with ice cream powder using a confectionery whisk. Next, sieve the mixture. Pour the sieved mixture into the ice cream machine and cool it to 8°C.





MOKATE FOAMERS



MOKATE INGREDIENTS

FOAMERS

GROUP DESCRIPTION

Our foamers are primarily based on dairy raw materials, vegetable fats, and carbohydrates. They are designed to create a creamy, thick layer of foam in both hot and cold instant beverages. This effect is achieved through

encapsulated gas and a unique ingredient composition. Our advanced technology ensures that customers can enjoy cappuccinos with stable, smooth, and through foam, similar to steamed milk.

CERTIFICATIONS

COMMITMENT TO QUALITY AND STANDARDS.

Our Halal, Kosher, and RSPO certifications underscore our commitment to quality, ethical standards, and environmental sustainability.

PRODUCT RANGE

We offer foamers with varying protein and fat content, each providing distinct foaming and creaming properties. Alongside regular options, MOKATE also offers cold-soluble products. Additionally, our non-dairy solutions are free from any animal-derived components.



DISCOVER THE ADVANTAGES OF MOKATE FOAMERS

EXCELLENT SOLUBILITY

Our products dissolve perfectly every time, leaving no residue and ensuring a consistent quality experience

MOUTHFEEL

Supports taste and aroma perception

MULTIFUNCTIONALITY

Designed for a variety of applications, our products provide the perfect solution for any need

FUNCTIONALITY

Mokate Foamers serve as an ideal alternative to steamed milk, conveniently available in powder form. These products allow you to create coffee and chocolate drinks rich in milky ingredients, complete with a delightful foam topping





LONG SHELF LIFE

Enjoy extended shelf life with standard room temperature storage, reducing waste and costs

STABILITY

Our products remain stable even in high temperatures and low pH conditions. Low water activity makes the product microbiology safe and stable during proper handling and storage

CONVENIENCE

Good flowability makes them easy to process, store, and handle

CUSTOMISATION

Tailor-made solutions to fit your specific requirements, providing a personalised experience for your customers

PRODUCT VARIANTS

Some of our foamers are available in variants like HF (high foam), which means they are extra boosted in foam to meet higher expectations



MOKATE INGREDIENTS

APPLICATIONS



HOT BEVERAGES

hot coffee drinks, cappuccinos, lattes, frappes, chocolate drinks



COLD BEVERAGES

cold coffee drinks, cappuccinos, lattes, frappes, chocolate drinks



EXAMPLE RECIPES

BEVERAGES APPLICATIONS

CAPPUCCINO DRINK (HOT PREPARATION)

INGREDIENTS	%
Icing Sugar	30.0
FOAMER MOKA CB 6 CR	25.0
MOKA FI CW 35 CR MIX	25.0
Instant coffee	10.0
Skimmed Milk Powder	5.0
Maltodextrin	5.0
Flavouring	q.s.

POSSIBLE MOKATE VARIATIONS:

- MOKA CB 33 CR 01 ND
- MOKA CB 15
- MOKA CB 60 HF
- MOKA CB 6 CR

DOSAGE:

Coffee mix: 20 g
Hot water (~80 °C): 150 ml

PREPARATION METHOD:

Mix all dry ingredients. Add 20 g of powder to a cup. Pour 150 ml of hot water and stir it well.



ICED VANILLA FRAPPE (COLD PREPARATION)

INGREDIENTS	%
Icing sugar	53.0
FOAMER MOKA CBS 11	30.0
Moka FI CWMS 28	10.0
Instant coffee	7.0
Thickeners	0.5
Vanilla flavouring	q.s.

DOSAGE:

Coffee mix: 20 g
Cold water: 150 ml

PREPARATION METHOD:

Mix all dry ingredients. Add 20 g of powder mix to 150 ml of cold water. Mix well or shake until the powder is completely dissolved and add ice cubes.





TOPPING BASES



MOKATE INGREDIENTS

TOPPING BASES

MOKAERO TOPPING BASES

Would you like to prepare very delicious, fancy, yet easy to prepare desserts? Look no further – You are in the right place. We are here to deliver the creamy mouthfeel, perfect aeration, excellent overrun and a good stiffness for all your recipes. Let us introduce to you Mokaero Topping Bases. Our work is our passion, which is why we have many different solutions to meet all your demands for all kinds of applications – tasty mousses, creams, dreamy cake fillings, creamy ice-creams, crunchy waffles, fluffy pancakes, your favourite crème chantilly, etc.

CONVENIENCE WITHOUT COMPROMISE

Products are in powdered form – powder means easy handling, they are stable at room temperature, so there is no need to keep them in a fridge. Just stash them with your go-to ingredients and they are ready whenever the inspiration strikes. Topping base can be combined with hydrocolloids, which modify structure, increase volume and stability. The addition of cocoa, fruit powders and aroma allows the creation of delicious desserts. Mokaero is here to make your dessert game strong and your life easy.



BENEFITS OFFERED BY MOKAERO TOPPING BASES:

PERFECT AERATION

achieve a superior whipped texture for an exquisite mouthfeel

MULTIFUNCTIONALITY

a single product suitable for various applications

EFFICIENCY

with a brief whipping time, streamline your preparation process without sacrificing quality

STABILITY

benefit from a long shelf life and standard room temperature storage, reducing waste and costs





SUSTAINABLE OPTIONS

choose from palm-free and non-HVO variants to align with your environmental commitments

OPTIMAL WHIPPING CONDITIONS

designed to perform best within a 6-25°C temperature range

CUSTOMISATION

tailor-made solutions available to fit your specific culinary needs

CONVENIENCE

easy to handle, ensuring a smooth operational flow in your kitchen

VOLUME

attain an impressive volume increase, maximising profitability



MOKATE INGREDIENTS APPLICATIONS



DECORATIONS & MOUSSES



CREAMS & FILLINGS



ICE CREAM BASES & GRANITA BASES



EXAMPLE RECIPES

TOPPING BASE APPLICATIONS

CHOCOLATE MOUSSE

INGREDIENTS	[g]
Icing Sugar	37
Fat-reduced cocoa powder	12
Skimmed milk powder	20
MOKAERO 9	25
Modified starch (cold soluble)	5
Thickener	1
Flavourings	q.s.

POSSIBLE MOKATE VARIATIONS:

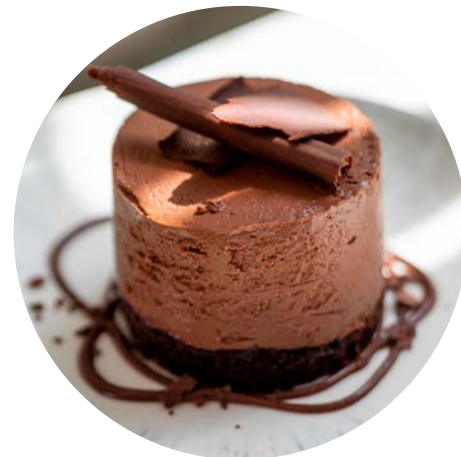
- MOKAERO 9
- MOKAERO 10

DOSAGE:

Mousse base: 100 g
Milk or water: 200 ml

PREPARATION METHOD:

Put 100 g of dry mix into a tall vessel. Add water and stir until the powder is dissolved. Whip the mixture: 1 minute at low speed, then 4 minutes at high speed.



CAKE CREAM

INGREDIENTS	[g]
Icing Sugar	43
TOPPING BASE MOKAERO G200	49
Salt	q.s.
Colours	q.s.
Modified starch (cold soluble)	6
Thickener	2
Flavourings	q.s.

POSSIBLE MOKATE VARIATIONS:

- MMOKAERO G200
- MOKAERO G400
- MOKAERO 5
- MOKAERO 10
- MOKAERO 21
- MOKAERO FOOD IMPROVE

DOSAGE:

Whipping base: 120 g
Cold water or milk (6-8°C): 300 ml

PREPARATION METHOD:

Mix all dry ingredients. Pour 300 ml of cold water or milk into a tall vessel. Pour 120 g of prepared mixture and stir continuously. Whipping time: 1 minute at low speed, then 3 minutes at high speed.



EXAMPLE RECIPES

TOPPING BASE APPLICATIONS

ICE CREAM BASES & GRANITA BASES

INGREDIENTS	[g]
Icing Sugar	47.5
MOKA F1 SW 60 CR	17.0
Dextrose	3.5
Skimmed milk powder	20.0
TOPPING MOKAERO CR	7
Modified starch	2.5
Stabilising and emulsifying mix	2.5
Flavourings	q.s.

POSSIBLE MOKATE VARIATIONS:

- MOKAERO CR
- MOKAERO 5
- MOKAERO 10
- MOKAERO 21

DOSAGE:

1 part of ice cream powder mixed with 2,5 parts of water

PREPARATION METHOD:

Measure 1 kg of ice cream base and 2,5 l of water. Pour the water into a container, then add the ice cream base powder and mix all together (help yourself by using a confectionery whisk). Wait for 10-15 minutes. Lastly, put the container with prepared ice cream mix into the ice cream machine and freeze it. After around 3 h ice cream should be ready to serve.







VENDING PRODUCTS



MOKATE INGREDIENTS VENDING PRODUCTS

INTRODUCING MOKATE VENDING PRODUCTS

With many years of experience as vending beverage producers, we are proud to present a diverse range of products that cater to every taste. From warming, flavoured teas that evoke the comfort of home-brewed concoctions to rich hot chocolate drinks, our selection is designed to satisfy and delight. Our products undergo rigorous testing in our laboratories to ensure they meet the highest standards. Only those that pass all the required tests earn their place in your vending machine. This meticulous process guarantees that our beverages are perfectly soluble, leaving no residue at the bottom of

your cup. The exceptional taste of our drinks is ensured by the recommended dosage, tailored specifically for your machine. Now, it is your opportunity to offer our products to your clients, addressing their often sophisticated needs with ease. These vending machines are conveniently located in offices, schools, universities, factories, logistic hubs. They can also be found in hospitals, bus and train stations, airports - anywhere there's a need to satisfy consumer cravings. Experience the Mokate difference today and let our vending products take care of your clients' diverse preferences.



DISCOVER THE ADVANTAGES OF MOKATE VENDING PRODUCTS:

MULTIFUNCTIONALITY

Our products are versatile, designed to be suitable for a variety of applications, ensuring you have the perfect solution for any vending need.

STABILITY

Enjoy the benefits of a long shelf life and standard room temperature storage with our products, which helps in reducing waste and costs, making them a smart choice for your business.

CONVENIENCE

Our products are user-friendly, promoting a smooth operational flow in your vending machine, and are easy to handle, saving time and effort.

CUSTOMISATION

We offer tailor-made solutions that can be customised to fit your specific requirements, providing a personalised experience for your customers.





HIGH FOAM

Achieve high foam in any desired application, adding a touch of luxury to every beverage served from your vending machines.

SUSTAINABLE OPTIONS

Choose from our range of palm-free and non-HVO variants, which are not only better for the environment but also align with your sustainability commitments.

EXCELLENT SOLUBILITY

Our products boast superior solubility, ensuring they dissolve perfectly every time, leaving no residue and providing a consistent quality experience.

WIDE RANGE OF BULK DENSITIES

We provide solutions with a wide range of bulk densities, catering to different applications and vending machines, ensuring the right fit for your needs.

HOMOGENITY

Our products are known for their homogeneous composition, forming a compact and uniform structure that guarantees quality and satisfaction.



OUR PRODUCT RANGE

INSTANT COFFEE

MILK AND DARK CHOCOLATE

TOPPINGS

FLAVOURED CAPPUCCINOS

MILK SHAKES

INSTANT TEA FLAVOURED DRINKS

DAIRY AND NON-DAIRY COFFEE WHITENERS

Experience the Mokate difference today and let our vending products take care of your clients' diverse preferences.



COFFEE

Experience the invigorating coffee, rich in aroma and robust in flavour, that will have you coming back for more. We assure you that savoring this exquisite coffee is an experience to remember. We mainly offer a spray-dried coffee for vending operators, but there is also a wide range of grained coffee, especially for the HoReCa sector.



Numerous factors impact the taste and flavour of coffee, such as weather, soil type and the experience of coffee plantation owners. At Mokate we cooperate only with experts specialising in selecting coffee beans of the highest quality.

Our coffee has unique taste properties that make it a perfect base for espresso, americano, and milk-based coffees. Every coffee connoisseur will find something to suit their tastes in the range of Mokate coffees: from subtle and delicate notes to deep and genuinely intense taste.



CAPPUCCINO

CAPPUCCINO

Indulge in our signature cappuccino and feel the atmosphere of an Italian cafe. Our aromatic coffee, infused with premium components and topped with velvety foam, promises to exceed your expectations.

EXPLORE OUR DELIGHTFUL RANGE OF FLAVOURS:

- Vanilla
- Hazelnut
- Irish Cream
- Caramel with a hint of Vanilla



Each flavour is crafted to perfection, ensuring that every sip offers a unique and satisfying experience. Whether you are in the mood for the classic comfort of vanilla or the rich indulgence of caramel, our cappuccino selection is sure to please.



MILK REPLACERS FOR VENDING

OUR TOPPINGS

ensure a delightful coffee drink with a stable and creamy foam. Their granulated form provides superior solubility - the most important parameter for vending machines. With our toppings, you will achieve a delicious milky beverage like cappuccino or latte with frothy milky finish.



OUR WHITENERS

ensure a smooth, satisfying coffee experience every time. Available in both Dairy and Plant-Based versions. Their excellent whitening properties are the secret to crafting the perfect “flat white”. Cater to a variety of preferences and dietary requirements.

Whether you prefer the traditional richness of dairy or the sustainable choice of plant-based ingredients, our whiteners and toppings are the key to true coffee enjoyment.



CHOCOLATE DRINKS

HOT CHOCOLATE

Its velvety texture, aromatic cocoa flavour and the comforting warmth it provides creates an opportunity to relax at every moment. Our range of instant chocolate drinks is crafted to embody these characteristics, offering a variety of cocoa contents to suit every preference.

High tech production processes open vast opportunities for Mokate chocolate drinks.

The key characteristics are:

- milk / water preparation
- wide range of cocoa contents
- variety of flavours
- for vending machines and HoReCa
- RFA certification
- agglomerated or powdered form

Each option is designed to deliver a unique and satisfying chocolate experience, ensuring that there's a perfect match for every hot chocolate lover out there.



TEA FLAVOURED DRINKS

MOKATE TEA DRINKS

A wonderful combination of black tea extract with specially selected ingredients like refreshing lemon and sweet raspberry. This product is a mixture of unique taste and convenience of preparation.

Our most popular flavours are raspberry and lemon.

Lemon guarantees maximum refreshment and raspberry is dedicated to lovers of sweets and amateurs of teas with fruity flavor.



If you are a fan of black tea, just try our delicious Earl Grey and mint flavours.



MOKATE

INGREDIENTS

FOCUSED ON SUPPORTING YOU IN YOUR BUSINESS

Contact us and tell us about your needs.

We will give you our full support, backed by many years of experience.



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