

Looking for something warm and delicious to sip on? This dairy-free hot cocoa capitalizes on oat milk's popularity to deliver a rich, creamy, chocolatey experience. Kids and adults alike will never know the difference

Oat Milk Hot Cocoa

Control	Weight	%
Water	922 g	78.15
BGI Oat Milk Powder 25% Fat BDF0641	125.4 g	10.63
Brown Sugar	104 g	8.81
100% Cocoa	26 g	2.20
Vanilla Powder	1.6 g	0.14
Fine Sea Salt	0.8 g	0.07

Don't take our word for it.

Try it yourself.

- Bring water to 180F in a medium to large pan
- 2 Blend dry ingredients together in a separate bowl
- 3 Add dry blend to hot water
- Mix dry blend into hot water with a stick blender or whisk until well incorporated

*Organic Oat and 5% Fat options available



The Agile Kitchen at Bluegrass is a creative space that blends innovation and insights to deliver formulations and products that align with pressing consumer trends. Bluegrass Ingredients food scientists and culinary experts partner with customers to use these powders and all our products to invent and improve the future of food.

Delivering Great Taste

Bluegrass Ingredients operates at the cutting edge of taste and flavor trends. **The Bluegrass Agile Ingredient Innovation®** Model is custom built to help brands and flavor houses achieve the rapid food innovation they need to stay ahead of today's dynamic consumer taste and dietary demands.

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