



OAT EMULSIFY™ PL20

ADVANCED OAT LIPID CONCENTRATE

The Functional Oat Oil

Organic Danish Oat Oil enriched with 20% concentrated functional phospholipids. Enhanced emulsification. Enhanced stability. Enhanced performance. Developed by Endoca.

What Is OAT EMULSIFY™ PL20?

OAT EMULSIFY™ PL20 is a next-generation oat lipid ingredient that combines premium organic oat oil with a concentrated phospholipid system. Unlike standard oat oils, PL20 is designed to deliver meaningful functional performance — bridging the gap between natural oat identity and advanced ingredient functionality.

The result is a single, clean-label ingredient that provides natural emulsification, improved stability, and enhanced formulation performance — all under a trusted oat banner.

→ Natural emulsification

Phospholipids bridge oil and water phases effectively

→ Improved stability

Robust formulation robustness across applications

→ Premium oat positioning

Clean-label, organic, and traceable origin story

Typical Composition

Component	Content
Oat Oil	~80%
Functional Phospholipids	~20% Functional Phospholipids

✔ A balanced ratio delivering functional phospholipid performance while retaining the premium oat oil identity that formulators and brands demand.



Why PL20 Matters

Standard oat oils are limited to the oil phase — they contribute flavor and fatty acid profile, but fall short when formulations demand emulsification, dispersion, or water-phase compatibility. OAT EMULSIFY™ PL20 changes that equation entirely.

Standard Oat Oil

Limited emulsification

No meaningful oil-water bridging capability

Oil phase only

Cannot engage with aqueous formulation systems

Lower functionality

Contributes nutrition but minimal processing benefit

OAT EMULSIFY™ PL20

Natural emulsification

Phospholipids stabilize oil-water interfaces naturally

Oil and water compatibility

Ampiphilic structure works across both phases

Enhanced performance

Improved stability, texture, and ingredient delivery

The Best of Both Worlds

OAT EMULSIFY™ PL20 is uniquely positioned at the intersection of two powerful ingredient narratives — the authenticity of oats and the functional power of phospholipids. Neither story is compromised. Both are amplified.



Oat Identity

- Organic oat origin with full traceability
- Premium oat story brands and consumers trust
- Natural oat lipid profile intact
- Clean-label declaration



Phospholipid Functionality

- Powerful natural emulsification capacity
- Enhanced dispersion of lipid components
- Improved formulation stability over time
- Broad application performance

Functional Benefits

The 20% functional phospholipid concentration in OAT EMULSIFY™ PL20 is not incidental — it is designed to deliver a meaningful functional contribution across four critical performance dimensions relevant to food, bakery, and specialty formulations.



Emulsification

Phospholipids stabilize oil-water interfaces, supporting the creation of uniform, stable emulsions without synthetic emulsifiers.



Stability

Improves formulation robustness against separation, oxidation, and phase instability over shelf life.



Texture

Supports improved sensory and mouthfeel performance in baked goods, spreads, and emulsified systems.



Ingredient Delivery

Enhances lipid dispersion and even distribution of fat-soluble actives throughout the food matrix.

Applications

OAT EMULSIFY™ PL20 is a versatile platform ingredient suited for any formulation requiring natural emulsification, lipid functionality, and a clean, premium ingredient declaration.

Food & Bakery



Laminated & Premium Bakery

Croissants, laminated doughs, and premium baked goods benefit from improved layering, fat distribution, and crumb structure.



Margarine & Spreads

Supports stable water-in-oil emulsion systems with improved consistency and texture profile.



Dressings & Sauces

Natural emulsification for oil-based dressings and sauce systems requiring clean-label stabilization.

Cosmetic & Specialty



Creams & Lotions

Phospholipid-rich oat oil provides skin-compatible emulsification with a premium natural positioning.



Serums & Premium Skincare

High polar lipid content supports sophisticated formulations where oat actives and skin affinity are valued.



Why Oats?

Consumers understand oats.

Oats carry a level of universal consumer trust that few ingredients can match. Brands leverage oats. Formulators know how to work with them. Retailers embrace them. That recognition is a competitive asset built into every drop of OAT EMULSIFY™ PL20.

Growing Demand Signals



Plant-Based

100% plant-derived, aligning with the fastest-growing segment in food and personal care



Clean Label

No synthetic additives — a declaration formulators and procurement teams can stand behind



Sustainable & Traceable

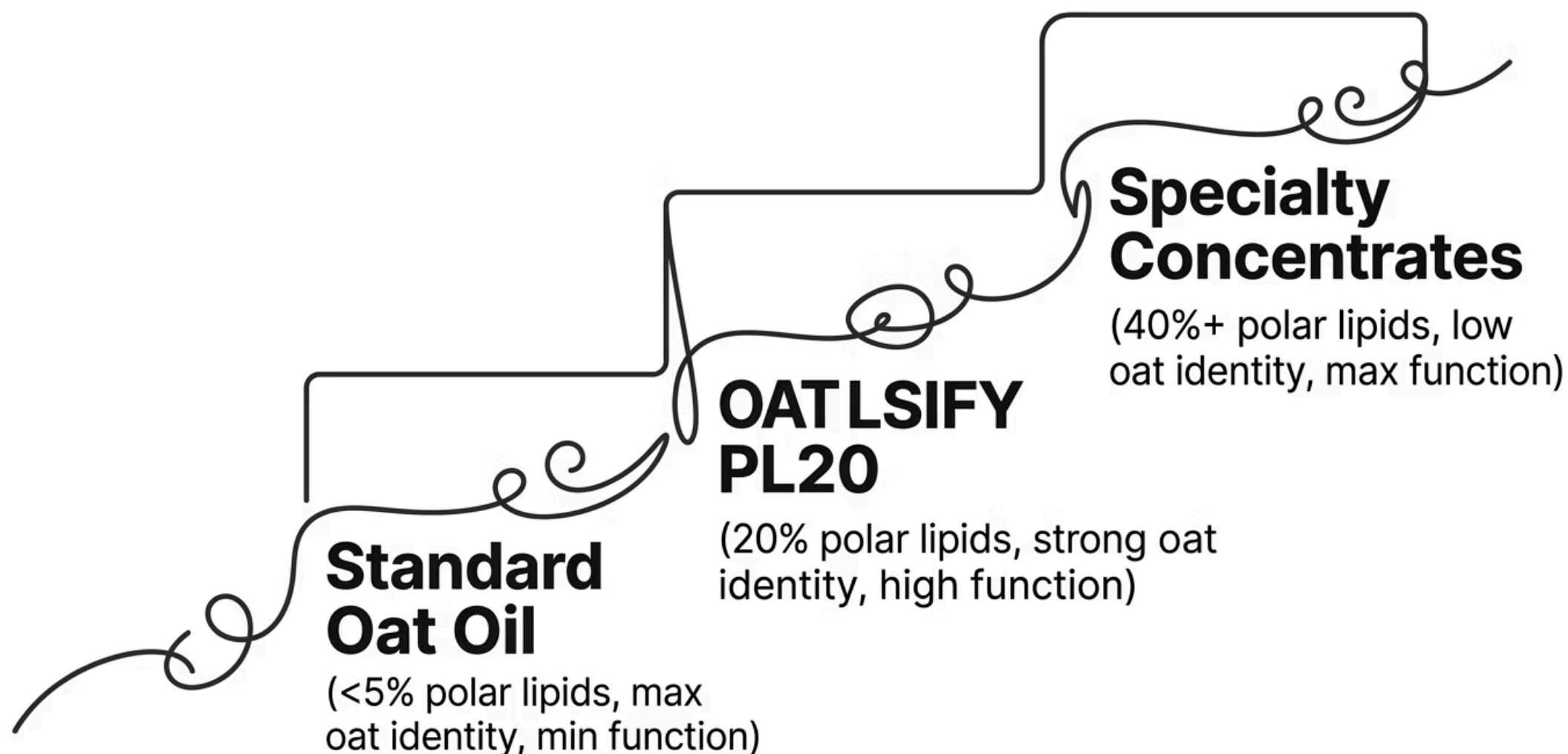
Organic Danish oat origin with full farm-to-ingredient traceability documentation

How PL20 Compares

OAT EMULSIFY™ PL20 occupies a deliberate sweet spot in the functional phospholipid landscape — delivering meaningful functional performance while retaining the high oat oil content that supports a genuine, premium oat ingredient story. Specialty phospholipid concentrates may exceed it in functional phospholipid density, but they sacrifice oat identity and clean-label simplicity.

Product	Functional Phospholipids	Oat Oil Content
Standard Oat Oil	<5%	~95%
OAT EMULSIFY™ PL20	20%	~80%
Specialty Concentrates	40%+	Low

Balanced Functionality
PL20 delivers meaningful phospholipid functionality while preserving a high oat oil base — the ideal balance for formulators who need both performance and a clean, recognizable ingredient declaration.





Produced in Denmark

Quality begins at the source. OAT EMULSIFY™ PL20 is produced from certified organic oats cultivated in Denmark — one of the world's most rigorous agricultural environments — and processed using advanced lipid concentration technology at Danish manufacturing facilities.

Organic Oats

Certified organic raw material, free from synthetic pesticides and GMO cultivation

Danish Cultivation

Grown in Denmark's clean agricultural landscape under strict regulatory oversight

Advanced Processing

Advanced lipid concentration technology preserving phospholipid integrity

Full Traceability

Farm-to-ingredient documentation available — from oat field to finished batch

OAT EMULSIFY™ PL20

BY ENDOCA BIOTECH

Functional oat lipids for modern formulations — where clean-label oat identity meets concentrated phospholipid performance. OAT EMULSIFY™ PL20 gives formulators a tool that does more, without compromising on what the market demands most: naturalness, transparency, and trust.



Samples Available

Request technical samples for your application trials and feasibility studies



Technical Data

Full specification sheets, safety data, and application guidance available on request



Partnership Opportunities

Explore co-development, white-label, and exclusive supply arrangements with Endoca

20% Functional Phospholipids · 80% Premium Oat Oil · Enhanced Functionality · Premium Oat Story