

## SIMAT – NEXT GENERATION DAIRY GRANULES IN THE ZAGATTO PORTFOLIO

### More control. Better taste. Higher profitability.

Zagatto expands its portfolio with selected products from **SIMAT (Spain)** – a well-established European manufacturer of soluble dairy granules for professional use in HoReCa, vending, and office coffee solutions.

The new products are developed with a clear focus on:

- consistent taste;
- excellent solubility;
- precise dosing;
- full control over beverage cost.

### WHY SIMAT?

**Made in the EU** – fully compliant with European quality and food safety regulations

**GMO Free | Suitable for coeliacs**

**Agglomerated structure** – fast and complete dissolution, no sediment

**Stable taste in every cup** – independent of operator or machine

SIMAT is a preferred partner for professional coffee operators seeking the optimal balance between quality, efficiency, and cost.

---

## NEW PRODUCTS IN THE PORTFOLIO

### 1. SIMAT NEVADA – CLASSIC MILK WITH A CREAMING EFFECT

- Partly skimmed milk with whey
- Creamy taste, close to fresh milk
- Suitable for coffee with milk, cappuccino, and vending applications
- Recommended dose: **6 g / 100 ml**

**Customer benefit:** rich mouthfeel and stable milk foam with controlled cost per cup.



### 2. SIMAT PURE 100% – PURE SKIMMED MILK

- 100% skimmed milk powder
- High protein content (34%)
- Clean milk taste, no additives
- Recommended dose: **4.5 g / 100 ml**

**Customer benefit:** ideal for outlets looking for a clean-label milk solution.



### 3. SIMAT SEMI-SKIMMED – THE PERFECT BALANCE

- Semi-skimmed milk powder
- Fuller taste than skimmed milk, lighter than whole milk
- Recommended dose: **4.5 g / 100 ml**

**Customer benefit:** a versatile solution suitable for a wide range of consumers.



### 4. SIMAT NAT'TOPPING – NATURAL COFFEE TOPPING

- Skimmed milk with whey
- Light texture and mild dairy taste
- Excellent solubility in vending systems
- Recommended dose: **5.5 g / 100 ml**

**Customer benefit:** lower dosing without compromising taste or performance.



---

### PRACTICAL BENEFITS FOR YOUR BUSINESS

- Lower cost per cup
- Fewer customer complaints
- Improved performance of coffee machines
- Consistent quality in every beverage
- Reliable supply through Zagatto

With Zagatto, you receive more than a product – you receive a **working solution**, supported by:

- commercial consultancy;
- product testing and tastings;
- technical compatibility with your equipment;
- long-term product availability.

***Please contact your Zagatto sales representative:***

Ivelina Pesheva, e-mail: [ivelina@zagatto.com](mailto:ivelina@zagatto.com)

Website: [www.zagatto.com](http://www.zagatto.com)

Address: 1 Kukush street,

1345 Sofia, Bulgaria