



Legumi

ITALY'S NATURAL VOCATION TOWARDS
THE CULTIVATION AND CARE OF LEGUMES
COMBINED WITH DIFFERENT PROCESSING
METHODS LEADS TO A VARIED RANGE OF
PRODUCTS WITH A HIGH SENSORY ASPECT AND
RICH NUTRITIONAL PROFILE.



Plus line:

Sensory profile
enhancement.

Dry thermal processes
guarantee the removal
of the "beany" note of
legumes: a better flavour
for raw materials rich in
fibre and protein.

The pre-cooked versions
have improved functional
properties for the food
industry.

Organic.

Made in Italy.

Gluten Free.



Areas of application:

Bakery
Pasta
Snacks

Sauces and soups
Vegetable drinks
Meat analogues.

How to use:

Between 5% and 100%
depending on the
finished product and
industry sector.

www.cerealveneta.it



Legumi

We obtain semi-finished products with a wide range of uses thanks to the physical and thermal conditioning. The applied technologies allow for a grain size range from gritz to the finest flour. In addition, the technological and sensory capacities are unaltered thanks to cryo-milling, which avoids stress during the milling phase and thus improves stability over time.

HULLED CHICKPEA FLOUR



Nutritional Values

Energy 359 Kcal
Protein 22,8 g
Lipids 6,9 g
Saturated 0,4 g
Carbohydrates 47 g
Sugars 2,5 g
Fibre 9,2 g



PRE-COOKED RED LENTIL FLOUR



Nutritional Values

Energy 332 Kcal
Protein 24 g
Lipids 1,5 g
Saturated 0,3 g
Carbohydrates 52 g
Sugars 2,4 g
Fibre 7,4 g



RED BEAN FLOUR



Nutritional Values

Energy 309 Kcal
Protein 24,4 g
Lipids 0,3 g
Saturated 0,1 g
Carbohydrates 39,8 g
Sugars 3,2 g
Fibre 24,9 g



GREEN PEA GRITZ



Nutritional Values

Energy 336 Kcal
Protein 22 g
Lipids 2 g
Saturated 0,3 g
Carbohydrates 52 g
Sugars 2,6 g
Fibre 11 g



BLACK BEAN GRITZ



Nutritional Values

Energy 335 Kcal
Protein 20,6 g
Lipids 1,4 g
Saturated 0,4 g
Carbohydrates 52,3 g
Sugars 2,1 g
Fibre 15,2 g



CEREALVENETA PLUS LEGEND



Source of **Fibre**



Source of **Protein**



Source of **Omega-3**



Low **Peroxide Content** and **Fat Acidity**



High Fibre



High in Protein



High Omega-3



Low **Acrylamide**



Water and Fat Binding Capacity



Low **Microbiological Load**



NO Additives Added



Low **Enzymatic Activity**



CerealVeneta
CEREAL, SEED AND PULSE PROCESSING

WHOLEMEAL CHICKPEA FLAKES



Nutritional Values

Energy 350 Kcal
Protein 22,8 g
Lipids 4,3 g
Saturated 0,1 g
Carbohydrates 47,3 g
Sugars 0,5 g
Fibre 15,3 g



TOASTED WHOLEMEAL CHICKPEA FLOUR



Nutritional Values

Energy 369 Kcal
Protein 22 g
Lipids 6,1 g
Saturated 0,7 g
Carbohydrates 49,4 g
Sugars 2 g
Fibre 15,2 g



Legumi... when you only want the best

The gluten-free pasta sector is rapidly expanding and legumes constitute the core raw material to characterise or replace corn and rice, which are widely used.

The technological aspect is guaranteed by legumes which have undergone a pre-gelatinization process, thus ensuring zero-waste in the pasta mixture.

Legume based pasta differs from other products by offering a naturally enriched flavoured product and a superior sensory experience to the final customer, thus giving the brand's distinctive note.

Similarly, toasted legume flours and grains can be easily used in the **baking sector**, **vegetable drinks** and **vegetable burgers** with the aim of maintaining high taste and aroma profiles of the finished product.





CerealVeneta

CEREAL, SEED AND PULSE PROCESSING



CEREALVENETA SRL

Via Motte 1/B, 35018 San Martino di Lupari - Padua - ITALY | VAT IT05123870288

Phone: +39(0)49 5952785 | info@cerealveneta.it | www.cerealveneta.it