

# Ready to Crunch!

REPRESENTS OUR MIXES OF OILSEEDS, CEREALS,  
PSEUDO-GRAINS AND COMBINATIONS OF THESE,  
WHICH ACQUIRE CRUNCHINESS AND  
AN INVITING FRAGRANCE AFTER TOASTING AND  
RAPID COOLING!



[www.cerealveneta.it](http://www.cerealveneta.it)



#### Plus line:

These semi-finished products are ready to be eaten or used as an inclusion and/or topping in baked and precooked products.

The thermal-treatment and cooling with liquid nitrogen permits the crunchiness and aroma to last throughout the shelf-life of these products, and of course, with no preservatives added!

Depending on the individual *Ready to Crunch* products there are also outstanding nutritional characteristics, particularly with the protein and fibre and micronutrients such as omega series



#### Areas of application:

Bakery  
Snacks

Ready to eat mixes also pre-cooked.

#### How to use:

Products can be used in variable mixtures with other components up to 100%.



# Ready to Crunch!

The *Ready to Crunch* line has, as its main feature, the thermal-treatment and subsequent rapid cooling of the roasted materials through the use of liquid nitrogen. This allows a considerable extension of the shelf-life of these products, both from the microbiological point of view and enzymatic inactivation (and consequently, no generation of altered flavours), there is also the permanent toasted and crunchy aroma throughout the shelf life of the products. Their high versatility and stability permit the generation of many combinations in order to obtain the most suitable product for the customer, with a reassurance of the quality and stability.

## TOASTED GRANULATED CORN GERM



### Nutritional Values

Energy 471 Kcal  
Protein 17,5 g  
Lipids 23 g  
Saturated 1,2 g  
Carbohydrates 44 g  
Sugars 5 g  
Fibre 9 g



## TOASTED BUCKWHEAT GRITZ



### Nutritional Values

Energy 366 Kcal  
Protein 13,5 g  
Lipids 3,3 g  
Saturated 0,6 g  
Carbohydrates 67,6 g  
Sugars 1,2 g  
Fibre 6 g



## TOASTED MALTED SOFT WHEAT GRITZ



### Nutritional Values

Energy 357 Kcal  
Protein 12 g  
Lipids 2,7 g  
Saturated 0,5 g  
Carbohydrates 67 g  
Sugars 4,4 g  
Fibre 12 g



## TOASTED GOLDEN/BROWN LINSEEDS



### Nutritional Values

Energy 523 Kcal  
Protein 23 g  
Lipids 41 g  
Saturated 3,4 g  
Carbohydrates 2 g  
Sugars 1,5 g  
Fibre 24 g



## TOASTED CHIA SEEDS



### Nutritional Values

Energy 500 Kcal  
Protein 23,2 g  
Lipids 37 g  
Saturated 3,3 g  
Carbohydrates 2,5 g  
Sugars 2 g  
Fibre 32,5 g



## TOASTED PUMPKIN SEEDS



### Nutritional Values

Energy 584 Kcal  
Protein 36 g  
Lipids 46,5 g  
Saturated 9,4 g  
Carbohydrates 2,5 g  
Sugars 1,3 g  
Fibre 6 g



## CEREALVENETA PLUS LEGEND

<b>SF</b> Source of Fibre	<b>SP</b> Source of Protein	<b>Ω</b> Source of Omega-3	<b>LP</b> Low Peroxide Content and Fat Acidity
<b>HF</b> High Fibre	<b>HP</b> High in Protein	<b>Ω+</b> High Omega-3	<b>LA</b> Low Acrylamide
<b>W&amp;F</b> Water and Fat Binding Capacity	<b>LML</b> Low Microbiological Load	<b>NO ADD</b> NO Additives Added	<b>LEA</b> Low Enzymatic Activity



### TOASTED SUNFLOWER SEEDS



#### Nutritional Values

Energy 614 Kcal  
Protein 21,6 g  
Lipids 54 g  
Saturated 4,4 g  
Carbohydrates 10,6 g  
Sugars 2,6 g  
Fibre 10 g



### TOASTED POPPY SEEDS



#### Nutritional Values

Energy 600 Kcal  
Protein 18,2 g  
Lipids 41,8 g  
Saturated 4,5 g  
Carbohydrates 28,1 g  
Sugars 4 g  
Fibre 19,5 g



### MIX - SUNFLOWER SEEDS, RED QUINOA, OAT FLAKES



#### Nutritional Values

Energy 427 Kcal  
Protein 13,2 g  
Lipids 15,4 g  
Saturated 0,5 g  
Carbohydrates 51,6 g  
Sugars 1 g  
Fibre 10,6 g



## BORN TO BE CRUNCHY... AND TOPPING

The **Ready to Crunch** product line, with its wide range of applications, is the optimal solution for topping or inclusion products due to its flavour profile and crispiness.

Such properties are achieved through targeted heat treatments of the selected raw materials. Such treatments modify not only the sensory profile, texture, flavour and taste, but also enable the necessary conditions to ensure the sale of a healthy product that can be branded as **"Ready to eat"**.

The experience gained alongside a numerous variety of customers ensures the perfect control on the reduction of the bacterial load, while also allowing to restrain undesirable side elements such as acrylamide and peroxides.

The continuous collection of processing data, the bacteriological analysis of raw materials and semi-finished products by accredited laboratories, and the integration of such data, have led to validate CerealVeneta's stabilization process.

Thus, enabling the supply of seeds, gritz and ready-to-eat mixtures.







**CEREALVENETA SRL**

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