



Plus line:

Supply of ethical and green products that meet current and future consumer demands.

The nutritional aspect is valuable giving a high percentage of fibre, protein and good lipids (*Omega 3*) for well-being.

The technological functions, such as water absorption and emulsifying effect, are the additional aspects that lead to the elimination of E-numbers resulting in a clean label.

Révalue

THE REUTILIZATION OF SUPPLY CHAIN BY-PRODUCTS
HAS ENABLED THEIR TRANSFORMATION
INTO NUTRITIONALLY RICH, FUNCTIONAL AND
ETHICAL PRODUCTS, IMPLEMENTING A
GREEN AND CIRCULAR ECONOMY
AIMED AT REDUCING WASTE TO ZERO.



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.



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Révalue

The products in this line are obtained by processing by-products from production chains such as cereal and oil production. Heat-treatment and cryo-milling are designed to stabilise these new raw materials, which historically are products destined for disposal and may present problems due to the high microbiological load and stability of the fat component. The re-processing of cereal brans or legumes and oil cakes allows to obtain high quality products that enable the achievement of nutritional claims such as sources rich in protein, fibre and **omega-3** fatty acids.

BROWN/GOLDEN LINSEED CAKE FLOUR



Nutritional Values

Energy 353 Kcal
Protein 32 g
Lipids 15 g
Saturated 1 g
Carbohydrates 5,7 g
Sugars 1,5 g
Fibre 34 g



WHOLEMEAL SUNFLOWER CAKE FLOUR



Nutritional Values

Energy 379 Kcal
Protein 23,5 g
Lipids 20,1 g
Saturated 1,76 g
Carbohydrates 6 g
Sugars 0,5 g
Fibre 40 g



TOASTED GREEN PEAS BRAN FLOUR



Nutritional Values

Energy 209 Kcal
Protein 6,5 g
Lipids 1 g
Saturated 0,1 g
Carbohydrates 3,5 g
Sugars 0,3 g
Fibre 80 g



TOASTED CHICKPEA BRAN FLOUR



Nutritional Values

Energy 202 Kcal
Protein 7 g
Lipids 0,5 g
Saturated 0,1 g
Carbohydrates 9,5 g
Sugars 0,5 g
Fibre 70 g



TOASTED CORN GERM FLOUR



Nutritional Values

Energy 432 Kcal
Protein 15,5 g
Lipids 21,1 g
Saturated 1,5 g
Carbohydrates 39 g
Sugars 2,2 g
Fibre 13,2 g



TOASTED SOFT WHEAT GERM FLOUR



Nutritional Values

Energy 388 Kcal
Protein 31 g
Lipids 10,5 g
Saturated 1,6 g
Carbohydrates 37,5 g
Sugars 6 g
Fibre 10 g



CEREALVENETA PLUS LEGEND

SF Source of Fibre

SP Source of Protein

Ω Source of Omega-3

LP Low Peroxide Content and Fat Acidity

HF High Fibre

HP High in Protein

Ω+ High Omega-3

LA Low Acrylamide

W&F Water and Fat Binding Capacity

LML Low Microbiological Load

NO ADD NO Additives Added

LEA Low Enzymatic Activity

TOASTED SOFT WHEAT BRAN FLOUR



Nutritional Values

Energy 290 Kcal
Protein 17,9 g
Lipids 5,4 g
Saturated 0,6 g
Carbohydrates 19,7 g
Sugars 0,4 g
Fibre 46 g



TOASTED RICE BRAN FLOUR



Nutritional Values

Energy 364 Kcal
Protein 13,5 g
Lipids 10 g
Saturated 1,5 g
Carbohydrates 36,5 g
Sugars 1,1 g
Fibre 27 g



TOASTED CORN BRAN



Nutritional Values

Energy 317 Kcal
Protein 10,5 g
Lipids 7 g
Saturated 1,5 g
Carbohydrates 32 g
Sugars 2,2 g
Fibre 42 g



SUSTAINABLE, NUTRITIOUS... LABEL CLEANER!

Increased consumer awareness of chemical additives commonly used by the agri-food industry brings a note of distinction to those brands that can, and do manage to do without.

The use of additives that also act as a technological agent, such as emulsifiers, water binders and stabilisers, allows **E-numbers** to be removed from the label, giving a distinctive, quality note to the finished product.

The line offers products designed for this purpose such as flours made from cold-pressed oilseeds, which have an adequate protein and fibre content.





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