

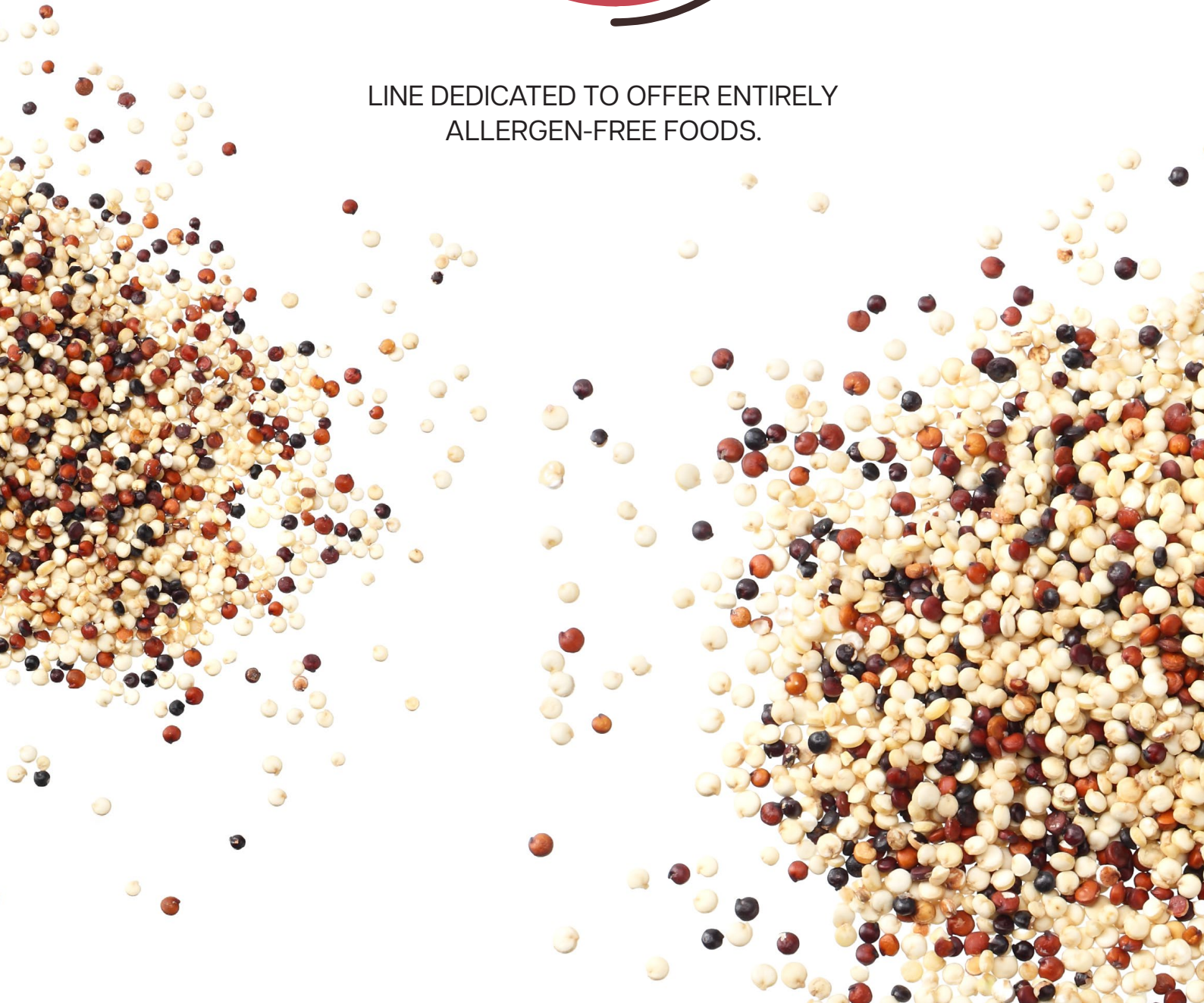


# CerealVeneta

CEREAL, SEED AND PULSE PROCESSING



LINE DEDICATED TO OFFER ENTIRELY  
ALLERGEN-FREE FOODS.







## NEW PLANT ENTIRELY ALLERGEN FREE.

The plant aims at becoming a centre of excellence for the development and the production of functional and technological semi-finished products for the food industry.

The plant is equipped with an innovative line for stabilising and toasting grains, seeds and pulses, which is the result of the company's **30 years of experience** in managing cold and heat treatments.

The plant is fitted with cutting-edge, fully automated processing lines, from raw material loading to semi-finished product packing.

The entire plant is remote-controlled: each operation and parameter is recorded for complete traceability of the semi-finished product.

To support the production department, there are two laboratories: an analytical quality control laboratory for raw materials and semi-finished products, and a second laboratory, which is a technological centre, completely dedicated to the development, design and testing of new semi-finished products to meet innovative market demand.



### Plus line:

The new plant means that **CerealVeneta** can offer entirely allergen-free ingredients.

Daily analyses are conducted in the internal laboratory on both raw materials and semi-finished products.

Additionally, we provide analytical certificates from external accredited laboratories on each delivered product.

Constant research and collaboration with customers and external laboratories ensure the identification and control of the allergenic compounds.



### Areas of application:

Bakery  
Pasta  
Snacks  
Vegetable drinks  
Sauces and soups.

### How to use:

Between 5% and 100%, depending on the finished product.





## TOASTED WHITE TEFF

### Nutritional Values

Energy 356-1494 Kcal/kJ  
Protein 14 g  
Lipids 2,5 g  
Saturated 0,6 g  
Carbohydrates 65 g  
Sugars 1,9 g  
Fibre 9 g  
Salt 0,001 g



## WHITE TEFF FLOUR

### Nutritional Values

Energy 320-1341 Kcal/kJ  
Protein 11,8 g  
Lipids 2 g  
Saturated 0,7 g  
Carbohydrates 62,7 g  
Sugars 5,4 g  
Fibre 7,6 g  
Salt 0,001 g



## TOASTED HULLED MILLET FLOUR

### Nutritional Values

Energy 381-1596 Kcal/kJ  
Protein 12,5 g  
Lipids 5 g  
Saturated 1 g  
Carbohydrates 69 g  
Sugars 1,5 g  
Fibre 5 g  
Salt 0,01 g



## TOASTED WHOLEMEAL MILLET FLOUR

### Nutritional Values

Energy 329-1380 Kcal/kJ  
Protein 8,5 g  
Lipids 3,5 g  
Saturated 0,5 g  
Carbohydrates 59,5 g  
Sugars 4,8 g  
Fibre 16,9 g  
Salt 0,012 g



## WHITE QUINOA FLOUR

### Nutritional Values

Energy 363-1521 Kcal/kJ  
Protein 15 g  
Lipids 5,9 g  
Saturated 0,7 g  
Carbohydrates 59 g  
Sugars 1,3 g  
Fibre 7 g  
Salt 0,01 g



## WHITE, RED AND BLACK QUINOA SEEDS

### Nutritional Values

Energy 363-1521 Kcal/kJ  
Protein 15 g  
Lipids 5,9 g  
Saturated 0,7 g  
Carbohydrates 59 g  
Sugars 1,3 g  
Fibre 7 g  
Salt 0,01 g



## WHITE QUINOA FLAKES

### Nutritional Values

Energy 367-1478 Kcal/kJ  
Protein 15,2 g  
Lipids 6 g  
Saturated 0,7 g  
Carbohydrates 59 g  
Sugars 1,3 g  
Fibre 8,5 g  
Salt 0,01 g



## WHOLEMEAL BUCKWHEAT FLOUR

### Nutritional Values

Energy 321-1350 Kcal/kJ  
Protein 12,3 g  
Lipids 2,1 g  
Saturated 0,6 g  
Carbohydrates 51,5 g  
Sugars 1 g  
Fibre 22,5 g  
Salt 0,001 g



## HULLED BUCKWHEAT FLAKES

### Nutritional Values

Energy 362-1516 Kcal/kJ  
Protein 13 g  
Lipids 3,2 g  
Saturated 0,6 g  
Carbohydrates 66,5 g  
Sugars 1,2 g  
Fibre 7,5 g  
Salt 0,001 g



## HULLED WHITE SORGHUM FLOUR

### Nutritional Values

Energy 345-1460 Kcal/kJ  
Protein 9,3 g  
Lipids 2,8 g  
Saturated 0,4 g  
Carbohydrates 67,5 g  
Sugars 2 g  
Fibre 6,3 g  
Salt 0,03 g



## HULLED WHITE SORGHUM FLAKES

### Nutritional Values

Energy 353-1480 Kcal/kJ  
Protein 8,5 g  
Lipids 2,1 g  
Saturated 0,4 g  
Carbohydrates 72 g  
Sugars 2 g  
Fibre 6,1 g  
Salt 0,03 g



## ROASTED WHOLEMEAL PURPLE CORN FLOUR

### Nutritional Values

Energy 377-1580 Kcal/kJ  
Protein 9,3 g  
Lipids 5,3 g  
Saturated 0,6 g  
Carbohydrates 67 g  
Sugars 2,5 g  
Fibre 12 g  
Salt 0,01 g



Low Acrylamide



# Research&Development



## THE R&D TEAM

Heterogeneous group from diverse backgrounds.

## R&D ACTIVITIES

- Development of new products;
- Improvement of existing products;
- Process optimization;
- Enhancement of the sensory and nutritional profile of the end products;
- Creation of innovative projects from the internal research team.

## THE R&D LABORATORY

Two plants and two separate laboratories at the service of our customers, contributing to our clients' success through lab analyses, technological analyses, pilot plants and tests on customers' final products.

# Blockchain Traceability



## QUALITY AND TRANSPARENCY

Blockchain is a big shared digital registry, accessible to everyone, unalterable and secure thanks to encryption.

With the project «**Made in Block**», developed by **EZ Lab Blockchain Solutions**, CerealVeneta will be able to offer the possibility to verify and control the declared quality of its products.

**MADE IN ITALY:** thanks to the longstanding collaboration with our suppliers, the raw material origin can be fully certified.

**TRANSPARENCY:** through the Blockchain register, the customer can verify the information related to production, transport, storage and delivery of the semi-finished product, with a digital “**seal**” preserving the authenticity of the data.

## DIGITAL SUPPLY CHAIN:

with the implementation of this innovative technology, the supply chain documentation is **digitally** accessible by the customer **at all times**. In particular, certificates of analysis, transport and process documents may be displayed.

**SUPPORT:** the company provides internal support for the customer, as well as a collaboration with the specialized IT company for technical issues.

## ALLERGEN FREE PLANT

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