

Ready
to
Crunch!

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



Ready to Crunch!

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.



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, without the addition of preservatives! Depending on the individual **Ready to Crunch** products, each with specific features, they boast exceptional nutritional characteristics, particularly in terms of protein, fiber, and micronutrients such as the omega series.



Areas of application:

Bakery

Snacks

Ready to eat mixes
also pre-cooked.

How to use:

Products can be mixed with other components in variable proportions, 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 creation of many combinations in order to obtain the most suitable product for the customer, ensuring both quality and stability.



TOASTED GRANULATED YELLOW CORN GERM

Nutritional Values
Energy 471-1973 Kcal/kJ
Protein 17,5 g
Lipids 23 g
Saturated 1,2 g
Carbohydrates 44 g
Sugars 5 g
Fibre 9 g
Salt 0,04 g



STABILIZED HULLED SUNFLOWER SEEDS

Nutritional Values
Energy 614-2574 Kcal/kJ
Protein 21,6 g
Lipids 54 g
Saturated 4,4 g
Carbohydrates 10,6 g
Sugars 2,6 g
Fibre 10 g
Salt 0,02 g



TOASTED HULLED PUMPKIN SEEDS

Nutritional Values
Energy 584-2449 Kcal/kJ
Protein 36 g
Lipids 46,5 g
Saturated 9,4 g
Carbohydrates 2,5 g
Sugars 1,3 g
Fibre 6 g
Salt 0,03g



TOASTED GOLDEN LINSEEDS

Nutritional Values
Energy 522-2187 Kcal/kJ
Protein 22 g
Lipids 40 g
Saturated 4,5 g
Carbohydrates 5 g
Sugars 1,5 g
Fibre 25 g
Salt 0,04 g



TOASTED BROWN LINSEEDS

Nutritional Values
Energy 523-2191 Kcal/kJ
Protein 23 g
Lipids 41 g
Saturated 3,4 g
Carbohydrates 2 g
Sugars 1,5 g
Fibre 24 g
Salt 0,004 g



TOASTED OAT FLAKES, SUNFLOWER SEEDS, RED QUINOA

Nutritional Values
Energy 427-1788 Kcal/kJ
Protein 13,2 g
Lipids 15,4 g
Saturated 0,5 g
Carbohydrates 51,6 g
Sugars 1 g
Fibre 10,6 g
Salt 0,02 g



TOASTED BLACK CHIA SEEDS

Nutritional Values
Energy 500-2065 Kcal/kJ
Protein 23,2 g
Lipids 37 g
Saturated 3,3 g
Carbohydrates 2,5 g
Sugars 2 g
Fibre 32,5 g
Salt 0,004 g



TOASTED MALTED SOFT WHEAT GRITZ

Nutritional Values
Energy 357-1509 Kcal/kJ
Protein 12 g
Lipids 2,7 g
Saturated 0,5 g
Carbohydrates 67 g
Sugars 4,4 g
Fibre 12 g
Salt 0,005 g



High in Protein



High Fibre



Source of Omega-3

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

Via Castellana 108,
San Martino di Lupari
35018, Padua – ITALY

CEREALVENETA SRL

Via Motte 1/B,
San Martino di Lupari
Padua, 35018 – ITALY

Phone: +39(0)49 5952785
info@cerealveneta.it
www.cerealveneta.it
VAT IT05123870288

