

# *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.





# Legumi

## WHEN YOU ONLY WANT THE BEST...

The gluten-free pasta sector is experiencing rapid expansion, legumes constitute the main raw material for characterizing or replacing corn and rice, both of which are widely used.

The technological aspect is ensured by legumes that undergo a pre-gelatinization process, thereby minimizing waste in the pasta manufacturing. **Legume pasta** differs from other products by offering a unique taste and a sensory profile enhancement 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** aiming to maintain high taste and aroma profile.



### Plus line:

Sensory profile enhancement.

Dry heat treatments guarantee the elimination of the 'beany' note in legumes, resulting in a better flavor for such raw materials, rich in fiber and protein. The pre-cooked versions grant enhanced 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.

# 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. Additionally, technological and sensory capacities remain unaltered thanks to cryo-milling, which minimizes stress during the milling phase, thus improving stability over time.



## WHOLEMEAL CHICKPEA FLAKES

**Nutritional Values**  
Energy 350-1463 Kcal/kJ  
Protein 23 g  
Lipids 5 g  
Saturated 0,7 g  
Carbohydrates 39,9 g  
Sugars 2 g  
Fibre 20,1 g  
Salt 0,01 g



## WHOLEMEAL GREEN PEA FLAKES

**Nutritional Values**  
Energy 336-1420 Kcal/kJ  
Protein 22 g  
Lipids 2 g  
Saturated 0,3 g  
Carbohydrates 52 g  
Sugars 2,6 g  
Fibre 11 g  
Salt 0,01 g



## HULLED GREEN PEA GRITZ

**Nutritional Values**  
Energy 336-1420 Kcal/kJ  
Protein 22 g  
Lipids 2 g  
Saturated 0,3 g  
Carbohydrates 52 g  
Sugars 2,6 g  
Fibre 11 g  
Salt 0,01 g



## HULLED YELLOW PEA GRITZ

**Nutritional Values**  
Energy 336-1420 Kcal/kJ  
Protein 22 g  
Lipids 2 g  
Saturated 0,3 g  
Carbohydrates 52 g  
Sugars 2,6 g  
Fibre 11 g  
Salt 0,01 g



## BLACK BEAN GRITZ

**Nutritional Values**  
Energy 335-1401 Kcal/kJ  
Protein 20,6 g  
Lipids 1,4 g  
Saturated 0,4 g  
Carbohydrates 52,3 g  
Sugars 2,1 g  
Fibre 15,2 g  
Salt 0,01 g



## TOASTED WHOLEMEAL CHICKPEA FLOUR

**Nutritional Values**  
Energy 355-1487 Kcal/kJ  
Protein 23 g  
Lipids 5 g  
Saturated 0,7 g  
Carbohydrates 42,9 g  
Sugars 2 g  
Fibre 23,1 g  
Salt 0,01 g



## PRECOOKED HULLED RED LENTIL FLOUR

**Nutritional Values**  
Energy 332-1392 Kcal/kJ  
Protein 24 g  
Lipids 1,5 g  
Saturated 0,3 g  
Carbohydrates 52 g  
Sugars 2,4 g  
Fibre 7,4 g  
Salt 0,01 g



## PRECOOKED HULLED GREEN PEA FLOUR

**Nutritional Values**  
Energy 336-1420 Kcal/kJ  
Protein 22 g  
Lipids 2 g  
Saturated 0,3 g  
Carbohydrates 52 g  
Sugars 2,6 g  
Fibre 11 g  
Salt 0,01 g



## PRECOOKED HULLED YELLOW LENTIL FLOUR

**Nutritional Values**  
Energy 332-1392 Kcal/kJ  
Protein 24 g  
Lipids 1,5 g  
Saturated 0,3 g  
Carbohydrates 52 g  
Sugars 2,4 g  
Fibre 7,4 g  
Salt 0,01 g



# 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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