

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.



Révalue

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 manage to do it without.

The use of some **Revalué** products can 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.



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.



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.

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.



TOASTED WHEAT GERM FLOUR

Nutritional Values

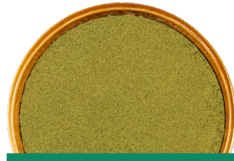
Energy 388-1628 Kcal/kJ
Protein 31 g
Lipids 10 g
Saturated 1,6 g
Carbohydrates 37,5 g
Sugars 6 g
Fibre 10 g
Salt 0,03 g



DEOILED CORN GERM FLOUR

Nutritional Values

Energy 375-1569 Kcal/kJ
Protein 18 g
Lipids 7,5 g
Saturated 1,5 g
Carbohydrates 56 g
Sugars 2,2 g
Fibre 5,5 g
Salt 0,04 g



DEOILED HULLED PUMPKIN FLOUR

Nutritional Values

Energy 377-1586 Kcal/kJ
Protein 64 g
Lipids 9,8 g
Saturated 1,8 g
Carbohydrates 2,4 g
Sugars 1,7 g
Fibre 12 g
Salt 2,2 g



DEOILED GOLDEN OR BROWN LINSEED FLOUR

Nutritional Values

Energy 353-1482 Kcal/kJ
Protein 32 g
Lipids 15 g
Saturated 1 g
Carbohydrates 5,7 g
Sugars 1,5 g
Fibre 34 g
Salt 0,05 g



NIXTAMALIZED CORN MIX FLOUR

Nutritional Values

Energy 312-1307 Kcal/kJ
Protein 10,5 g
Lipids 7 g
Saturated 1,5 g
Carbohydrates 30,5 g
Sugars 2,2 g
Fibre 40,5 g
Salt 0,017 g



TOASTED RICE BRAN FLOUR

Nutritional Values

Energy 361-1513 Kcal/kJ
Protein 13 g
Lipids 10 g
Saturated 1,5 g
Carbohydrates 36,5 g
Sugars 1,1 g
Fibre 27 g
Salt 0,01 g



TOASTED YELLOW PEA BRAN

Nutritional Values

Energy 198-800 Kcal/kJ
Protein 4,6 g
Lipids 0,53 g
Saturated 0,2 g
Carbohydrates 3,7 g
Sugars 0,1 g
Fibre 79,92 g
Salt 0,002 g



TOASTED YELLOW CORN GERM FLOUR

Nutritional Values

Energy 432-1812 Kcal/kJ
Protein 15,5 g
Lipids 21,1 g
Saturated 1,5 g
Carbohydrates 39,8 g
Sugars 2,2 g
Fibre 13,2 g
Salt 0,04 g



High in Protein



High Fibre



Source of Omega-3



Water and Fat Binding Capacity

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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