



# Product Ranges

## **Foodservice**





# LE PROFESSIONISTE

Special Flours  
and Fast-and-easy Blends  
glutenfree



# The origins of quality



## **Our concept of a different quality**

### **Our quality assurance** on raw materials

- ✓ coming from the best Italian and European climate zones
- ✓ verified cultivation agreements with farmers
- ✓ accurate monitoring of raw materials.

### **Corn is dried at low temperatures**

- ✓ to keep all the organoleptic characteristics of the selected raw material intact

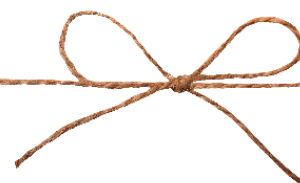
The **delicate milling process with natural processing** of the raw materials guarantees

- ✓ to maintain the original intensity of the organoleptic characteristics of the raw materials
- ✓ to preserve the original nutritional values.

**2 owned patents** contribute to the extraordinary results.

### **100% free from gluten, allergens, OGM, soya**

- ✓ all raw materials are treated in a dedicated contamination-free environment.



Our PROFESSIONISTE, special flours and professional gluten-free blends are created to offer

- ✓ ease of processing
- ✓ optimal total food cost
- ✓ intensity and variety of taste
- ✓ excellent consistency of finished products
- ✓ 100% gluten-free certainty.

### practical packaging

- ✓ Shelf display  
(dim. 160x360)
- ✓ Packaging sizes of  
1,5kg and 2 kg



# LE PROFESSIONISTE

## Special flours and Fast-and-easy Blends



### **RICE FLOUR**

allows various uses in the kitchen, from savoury to sweet preparations

Recipes: Gluten-free Frolla, Gluten-free Sbrisolona.



### **CHICKPEAS FLOUR**

natural thickener, in soups and velvety, vegetable burgers and humus. Mixed with other flours, it increases the protein content and flavour of baked goods, savoury and sweet.

Recipes: Gluten-free Farinata, Omelette with chickpea flour, black cabbage and shallot.



### **YELLOW INSTANT POLENTA**

steamed cornmeal. For the preparation of polenta. Cooking time 3 minutes.

Recipe: Salted gluten-free tart.



### **YELLOW CORN FLOUR FOR POLENTA**

for making polenta.

### **VERY FINE YELLOW CORNMEAL**

use as an ingredient in different types of recipes.

Recipes: Gluten-free shortbread, Cake with vanilla and orange corn flour.





# LE PROFESSIONISTE

Special flours and Fast-and-easy Blends



## FLOUR BLEND FOR PASTRY

for the preparation of fine gluten-free pastries.

Recipes: gluten-free puffs, gluten-free Savoirdi.



## FLOUR BLEND FOR FRIED DESSERTS

For the preparation of traditional gluten-free fried desserts.

Recipes: gluten-free fritters, gluten-free Churros.



## FLOUR BLEND FOR TRADITIONAL DESSERTS

For the preparation of traditional gluten-free cakes.

Recipes: gluten-free yoghurt cake, traditional gluten-free shortbread.



## AMERICAN BREAKFAST

To prepare a perfect gluten Free American Breakfast

Recipes: gluten free Pancakes, gluten free Waffles.



# LE PROFESSIONISTE

Special flours and Fast-andeasly Blends



| EAN CODE      | ITEM NO.    | DESCRIPTION                          | NET<br>WEIGHT<br>KG | PCS /<br>CART. | LAYERS | CART/<br>LAYERS | CART /<br>PAL. | PCS /<br>PAL. |
|---------------|-------------|--------------------------------------|---------------------|----------------|--------|-----------------|----------------|---------------|
| 8000439103152 | 6002FAV4JH2 | RICE FLOUR 2 KG                      | 2                   | 4              | 4      | 12              | 48             | 192           |
| 8000439103114 | 6851FAV4DH2 | CHICKPEA FLOUR 1,5 KG                | 1,5                 | 4              | 4      | 12              | 48             | 192           |
| 8000439103121 | 4204FAV4JH2 | INSTANT YELLOW CORN FLOUR KG. 2      | 2                   | 4              | 4      | 12              | 48             | 192           |
| 8000439103138 | 2401FAV4JH2 | YELLOW CORN FLOUR "BRAMATA"<br>KG. 2 | 2                   | 4              | 4      | 12              | 48             | 192           |
| 8000439103169 | 2801FAV4DH2 | VERY FINE YELLOW CORN FLOUR KG. 1,5  | 1,5                 | 4              | 4      | 16              | 64             | 192           |
| 8000439103176 | 1710FAV4DH2 | BLEND FOR PASTRY KG. 1,5             | 1,5                 | 4              | 4      | 16              | 64             | 192           |
| 8000439103183 | 1711FAV4DH2 | BLEND "FRIED CAKES" KG. 1,5          | 1,5                 | 4              | 4      | 16              | 64             | 192           |
| 8000439103145 | 1709FAV4DH2 | BLEND "TRADITIONAL CAKES" KG. 1,5    | 1,5                 | 4              | 4      | 16              | 64             | 192           |
| 8000439103190 | 1712FAV4DH2 | BLEND "AMERICAN BREAKFAST" KG. 1,5   | 1,5                 | 4              | 4      | 16              | 64             | 192           |

**Shelf life: 12 months**



Native flours

# MIKS Pro Chef



Designed for kitchen professionals, offering innovative solutions for traditional and creative dishes

the ideal ingredient to make the most diverse preparations



## Native flours

rich in fibre, protein and vitamins, from selected crops



## The range

The line is declined in about 20 proposals that in addition to corn and rice, offers cereals, legumes, vegetables and fruit. The whole range is gluten-free and GMO-free.



## Use

MIKS Pro Chef flours can be mixed, to bring to the table more complete dishes both from a nutritional and organoleptic point of view.



## Preparations

Miks Pro Chef allows the realization of various preparations from the most basic to the most complex.

### First dishes

Fresh Pasta  
Salted Crepes  
Velvety / Soups

### Main dishes

Polenta  
Hamburger  
Cremes  
Salads  
Humus

### Pastries Desserts

Ice creams  
Shortbread cookies  
Leavened cakes  
Sweet creams  
Muffins

### Further uses

Snacks  
Chips  
Bread  
Pizza  
Quiche  
Spreadable Creams



Native flours

# MIKS Pro Chef



## Why choose MIKS PRO CHEF?

### QUICK & EASY

it is sufficient to use water, broth and/or liquids to rehydrate the compound in 3/4 minutes.

MIKS PRO CHEF flours accelerate the process of elaboration/cooking thanks to their characteristics.

### GUARANTEE OF OPTIMAL RESULTS

MIKS PRO CHEF flours guarantee optimal results and safe solutions in the kitchen, with stable structure, colours, and the tastiness and freshness of the raw materials.

### INTACT NUTRITIONAL VALUES

MIKS flours guarantee nutritional balance and well-being: most MIKS flours are a source of fibre, protein, minerals and vitamins.

### 100% NATURAL and GLUTEN-FREE

MIKS PRO CHEF are made without chemical treatments, they are derived from 100% natural raw materials.

Gluten-free and allergen-free.

Suitable for vegans.

Native flours

# MIKS Pro Chef



MIKS PRO CHEF **16**  
**WHOLE BLACK RICE 'VENERE'** 400G

MIKS PRO CHEF **18**  
**BEETROOT FIBER** 400G

MIKS PRO CHEF **19**  
**PSYLLIUM FIBER** 400G



MIKS PRO CHEF **20**  
**FLOUR OF LOCUST BEANS SEEDS** 400G

MIKS PRO CHEF **21**  
**WHITE TEFF FLOUR** 400G



MIKS PRO CHEF **23**  
**YELLOW CORN FLOUR** 400G  
precooked

MIKS PRO CHEF **24**  
**RED LENTILS FLOUR** 400G  
precooked

MIKS PRO CHEF **27**  
**CHICKPEAS FLOUR** 400G  
precooked

# MIKS Pro Chef



MIKS PRO CHEF **28**  
**BLUE CORN FLOUR** 400G  
precooked

MIKS PRO CHEF **29**  
**WHITE CORN FLOUR** 400G  
precooked



MIKS PRO CHEF **30**  
**YELLOW LENTILS FLOUR** 400G  
precooked

MIKS PRO CHEF **31**  
**BLACK BEANS FLOUR** 400G  
precooked



MIKS PRO CHEF **32**  
**WHITE RICE FLOUR** 400G  
precooked

MIKS PRO CHEF **34**  
**GREEN PEAS FLOUR** 400G  
precooked





# MIKS Pro Chef



MIKS PRO CHEF **36**  
**QUINOA FLOUR** 400G  
precooked

MIKS PRO CHEF **37**  
**WHOLE RICE FLOUR** 400G  
precooked

MIKS PRO CHEF **38**  
**TOMATOE FLOUR** 200G



MIKS PRO CHEF **39**  
**SPINACH FLOUR** 200G

MIKS PRO CHEF **40**  
**PUMPKIN FLOUR** 200G



MIKS PRO CHEF **43**  
**REDCURRANT FLOUR** 200G

MIKS PRO CHEF **44**  
**MANGO FLOUR** 200G

MIKS PRO CHEF **35**  
**HEMP FLOUR** 400G



# MIKS Pro Chef



| EAN CODE       | ITEM NO.    | DESCRIPTION                                   | NET W. | Pcs / Cart. | Layers / pal | Cart / layer | Cart / pal | Pcs / pal |
|----------------|-------------|---|--------|-------------|--------------|--------------|------------|-----------|
| 8000439102575  | 6014PCH4TL2 | WHOLE BLACK RICE 'VENERE' 400G PCH 16         | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 80004391102926 | 9670PCH4TL2 | BEETROOT FIBER 400G PCH 18                    | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102933  | 9665PCH4TL2 | PSYLLIUM FIBER 400G PCH 19                    | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102940  | 9671PCH4TL2 | LOCUST BEANS SEEDS FLOUR 400G PCH 20          | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102629  | 6882PCH4TL2 | WHITE TEFF FLOUR 400G PCH 21                  | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102643  | 4501PCH4TL2 | YELLOW CORN FLOUR 400G PCH 23<br>precooked    | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102797  | 6909PCH4TL2 | RED LENTILS FLOUR 400G PCH 24<br>precooked    | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102803  | 6894PCH4TL2 | CHOCKPEAS FLOUR 400G PCH 27<br>precooked      | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102810  | 4228PCH4TL2 | BLUE CORN FLOUR 400G PCH 28<br>precooked      | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102827  | 5501PCH4TL2 | WHITE CORN FLOUR 400G PCH 29<br>precooked     | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102834  | 6879PCH4TL2 | YELLOW LENTILS FLOUR 400G PCH 30<br>precooked | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102841  | 6892PCH4TL2 | BLACK BEANS FLOUR 400G PCH 31<br>precooked    | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102858  | 6601PCH4TL2 | WHITE RICE FLOUR 400G PCH 32<br>precooked     | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102872  | 6893PCH4TL2 | GREEN PEAS FLOUR 400G PCH 34<br>precooked     | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102896  | 6805PCH4TL2 | QUINOA FLOUR 400G PCH 36                      | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102902  | 6607PCH4TL2 | WHOLE RICE FLOUR 400G PCH 37<br>precooked     | 0,4    | 8           | 6            | 14           | 84         | 672       |
| 8000439102988  | 9713PCH4BL2 | TOMATOE FLOUR 200G PCH 38                     | 0,2    | 8           | 6            | 14           | 84         | 672       |
| 8000439102995  | 9682PCH4BL2 | SPINACH FLOUR 200G PCH 39                     | 0,2    | 8           | 6            | 14           | 84         | 672       |
| 8000439103008  | 9714PCH4BL2 | PUMPKIN FLOUR 200G PCH 40                     | 0,2    | 8           | 6            | 14           | 84         | 672       |
| 8000439103046  | 9707PCH4BL2 | REDCURRANT FLOUR 200 PCH 43                   | 0,2    | 8           | 6            | 14           | 84         | 672       |
| 8000439103053  | 9706PCH4BL2 | MANGO FLOUR 200G PCH 44                       | 0,2    | 8           | 6            | 14           | 84         | 672       |
| 8000439102766  | 6897PCH4TL2 | HEMP FLOUR 400G PCH 35                        | 0,4    | 8           | 6            | 14           | 84         | 672       |

**Shelf life 12 months**





# FAVERO in brief

## OUR GROWTH

|   |   |   |   |   |   |
|---|---|---|---|---|---|
|  |  |  |  |  |  |
| <b>80.000</b><br><i>Tons of grains per year.</i>                                  | <b>200</b><br><i>More than 200 formulas developed for our clients.</i>            | <b>44</b><br><i>Different raw materials we process in our mill.</i>               | <b>15</b><br><i>Million packs/year.</i>   | <b>6</b><br><i>Different kind of process in our facility.</i>                       | <b>96</b><br><i>Silo to stock raw materials and finished products.</i>              |

## DIFFERENT APPLICATIONS FROM ONE PARTNER



## MISSION

**INNOVATION**  
for a new concept of  
Nutrition

**INGREDIENTS**  
for better living

We are just “free”!!



# Quality



2,500 receptions of raw materials during the year.

Quality Certification Protocol, from production to finished product



## Certifications







## We Are Just “Free”



free from **ALLERGENS**



free from **GLUTEN**



free from **LACTOSE**



free from **SOY**



**GMO free**