

**Absolute
quality,**
our philosophy!

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

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

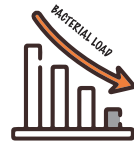


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Manufacturing Processes



HOT



STABILIZATION

The product undergoes a dry heat treatment with moisture extraction, which reduces the bacterial load and stabilizes the enzymatic part using low temperatures without degrading the nutritional properties.



TOASTING

The raw material undergoes a higher heat treatment process, which allows for changes in colour, aroma, taste and even the structure of the starches, depending on the process settings.



PRECOOKING

The raw material is subjected to a pre-cooking process, with subsequent decanting, lamination and drying. Based on the customers' needs it is possible to obtain a different degree of starch gelatinization.



COLD



CRYOCOOLING

After the heat treatment, the raw material is quickly cooled down thanks to liquid nitrogen. This allows to avoid overcooking while keeping the stabilization or toasting phase under control. Cryogenic cooling prevents side effects such as oxidation phenomena and bacterial proliferation, maintaining a low level of microorganisms.



CRYOMILLING

The raw material, whether native or heat-treated, is milled to variable grain sizes, depending on the specific request. The use of cold treatments in the milling process allows the preservation of the organoleptic characteristics of the product.



CRYOMICRONIZATION

If the application functions require a very thin semi-finished product, it is possible to process the raw material at less than 300 mcr particle size.

Révalue

Révalue aims to give a new value to by-products from grain processing and oil production. Instead of disposing them, these products are cleaned, heat treated to stabilize the bacterial load, and then re-processed by CerealVeneta; thus promoting circular economy while offering high-quality products. They are rich sources of protein, fibre and omega-3 fatty acids.



Line dedicated to offer entirely allergen-free foods



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.



*Ready
to
Crunch!*

Represents our mixes of oilseeds, cereals, pseudo-grains and combinations of these, which acquire crunchiness and an inviting fragrance after toasting and rapid cooling!



PRODUCTION OF SEMI-FINISHED
PRODUCTS FROM
CEREALS, SEEDS AND PULSES
FOR THE FOOD INDUSTRY



CEREALVENETA THE COMPANY

Since 1992 CerealVeneta has been producing ingredients for the food industry. Flours, granulars or flakes by cereals, seeds and pulses obtained with innovative milling techniques.

HEADQUARTER



ALLERGEN FREE PLANT



2

PRODUCTION PLANTS
1 TOTALLY **ALLERGEN FREE**

11

PRODUCTION LINES

45+



RAW MATERIALS
PROCESSED

150+



SEMI-FINISHED
PRODUCTS

The new **ALLERGEN FREE** plant is a centre of excellence for the development and production of functional and technological semi-finished products for the food industry:

- Fully automated** factory
- Temperature-controlled** warehouses
- R&D laboratories**
- Customer **testing area**
- Advanced **heat-treatment** lines

Raw Materials Processed



CEREALS

Rye
Corn
Oat
Rice
Barley
Spelt
Wheat



PSEUDO-CEREALS

Buckwheat
Millet
Sorghum
Quinoa
Amaranth
Teff



OIL SEEDS

Linseeds
Chia
Hemp
Pumpkin
Sunflower
Poppy



PULSES

Lentils
Chickpeas
Beans
Peas
Fava Beans

Available Formats



NATIVE AND
HEAT-TREATED
FLOURS



NATIVE AND
HEAT-TREATED
GRANULAR



HEAT-TREATED
SEEDS



MIXES

Our quality certifications

The company is moving toward **absolute quality**. This corporate philosophy translates into laboratory analyses, product traceability and **company certifications**.



Reducing the company's environmental impact is one of the main goals, continuing to innovate while safeguarding the quality of our life.



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.

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.