



Food Industry Catalogue



MartinoRossi is a mill and ingredient producer from **Northern Italy**, active for more than fifty years, supplying the CPG and food processing industry. The company is focused on flours, custom mixes and functional ingredients from cereals and pulses, 100% gluten-free, allergen-free and GMO-free, from a fully owned and controlled supply chain.

We always put the earth products at the center of our interests and we offer support to local farms, looking for increasingly effective and sustainable solutions, without the fear of change and with the knowledge that the key of success is the ability to make innovation. From this mindset some of our best ideas were born:

- •the creation of a controlled **supply chain**
- •the choice to eliminate all raw materials containing gluten, soy, allergens and GMOs
- •the bet to invest on pulses ingredients
- •the development of new functional clean label ingredients



Market analysis and supply chain planning

We plan the production and we build an optimized supply chain by foreseeing and anticipating new consumption trends.



Transformation In our plants take place the grinding,

the heat treatment and all the process necessary to transform the raw materials.



Drying, cleaning and storage

Once checked and selected, the harvest is dried, cleaned and stored: each operation is managed directly by our internal team.

The value chain

Everything in our hands



Supply chain contracts with farmers

We carefully select the farms to which entrust the cultivation, to be carried out according to our disciplinary



Supplying seeds

We carefully select the best seeds and we supply the farmers with all the products and technical means necessary for the production.



Threshing and transport

Our internal team is directly involved in threshing and transport, to avoid any contamination risk.



Field assistance

Each phase is closely followed by our agronomists, to monitor compliance with the disciplinary, offer technical support and ensure high quality standards.

We have always prioritized safety, quality and traceability of our raw materials. As confirmation of our daily commitment to offer to our clients the maximum quarantee, we are certified:















Meat **Analogue Mix**









SOV

8 kg Bags

AVAILABLE FORMATS:

Meat Analogue Mix

Plant based dry mix for food and CPG manufacturers specifically developed for preparing burgers, vegan meatballs, fillings and stuffings.

SHORT INGREDIENT LIST:

Burger

ONLY FOUR INGREDIENTS, WITH THE LARGEST COMPONENT BEING PULSES.

SHELF STABLE:

UP TO 24 MONTHS SHELF LIFE, WITH NO NEED TO BE STORED AT LOW TEMPERATURES.

UNFLAVORED MIX:

MARTINOROSSI R&D CAN SUPPORT IN TERMS OF FLAVORING CUSTOMIZATION.



PURPOSES



PLANT-BASED **BURGER**



PLANT-BASED **MEATBALLS**



PLANT-BASED **FILLINGS**

Meat Analogue Mix **Ground Meat**

Plant based and clean label dry mix for food and CPG manufacturers specifically developed for preparing groxsund plant-based meat ideal for preparations like bolognese style sauce, chili con carne and tacos fillings.

SHORT INGREDIENT LIST:

ONLY FOUR INGREDIENTS, WITH THE LARGEST COMPONENT BEING PULSES.

SHELF STABLE:

UP TO 24 MONTHS SHELF LIFE, WITH NO NEED TO BE STORED AT LOW TEMPERATURES.

UNFLAVORED MIX:

AN EXTREMELY VERSATILE NEUTRAL BASE FOR YOUR PREPARATIONS.



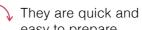
PURPOSES



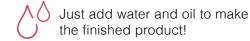




How to use Meat Analogue Mixes?



easy to prepare















Cereals flours and grits



GMO



AVAILABLE FORMATS: 20 kg Bags

BULK











BULK





HTC Cereals are heat-treated cereal flours. Heat-treatment allows flours to perform better during the finished product production process.

Nativa cereals

Nativa Cereals are raw cereal flours obtained from carefully selected raw materials.

Extra Grits cereals

Extra Grits Cereals are semi-

finished cereals products available in different grain sizes.

HTP pulses are heat-treated pulses flours. Heat-treatment allows flours to perform better during the finished product production process.

Nativa pulses

Nativa pulses are raw pulses flours obtained from carefully selected raw materials.

Extra Grits pulses

Extra Grits pulses are semifinished pulses products available in different grain sizes.

OUR CEREALS













PURPOSES

















OUR PULSES







YELLOW



BLACK BEANS CRANBERRY

RED KIDNEY **BEANS**

WHITE ALUBIA

PURPOSES









ALTERNATIVE



BAKERY PRODUCTS



DIPS & SPREADS



PUFFED CAKES

Functional ingredients











AVAILABLE FORMATS: 20 kg Bags

- 800/1000 kg Big Bags
- BULK















1000 kg Big Bags



Newgen

Newgen pulses flours boast a high structuring power and gelling power. They are available in 3 variants: chickpea flour, green pea flour, red lentil flour.

FUNCTIONALITIES

GREAT TEXTURIZING, STRUCTURING AND GLUING POWER

GELLING POWER

PURPOSES





ANALOGUES















FiberPlus

FiberPlus are natural, gluten free and allergen free powders made from cereals and pulses hulls. Their are ideal to increase fiber content and improve yield and texture in finished products. They are available in three variants: chickpeas FiberPlus, green pea FiberPlus and corn FiberPlus.

FUNCTIONALITIES

FIBER CONTENT BOOSTER IN FINAL **PRODUCT**

TEXTURE AND YIELD IMPROVER

BAKERY PRODUCTS





M-Nat

M-Nat is a corn flour that acts as a thickener, stabiliser and gelling agent in hot systems where water needs to be controlled and stabilised, avoiding problems such as syneresis and reducing the use of starches.

FUNCTIONALITIES

NATURAL THICKENING AGENT AND WATER BINDER

WATER SYNERESIS STABILIZER

STARCHES ALTERNATIVE



BAKERY PRODUCTS









SOUPS

MEAT & MEAT ANALOGUES



MartinoRossi can create tailor-made blends, respecting the exact formulation agreed upon with the client, with constant support from the R&D department throughout all the product development process.

Ideal for bakery, pasta, plant-based products and snacks, MartinoRossi blends can be developed as PLs for retail and food service market.

PURPOSES

























contact us

MartinoRossi SpA

Strada Provinciale 26 Km 15,100 - 26030 Malagnino CR Tel. +39 0372 58131 sales@martinorossispa.it www.martinorossispa.com