



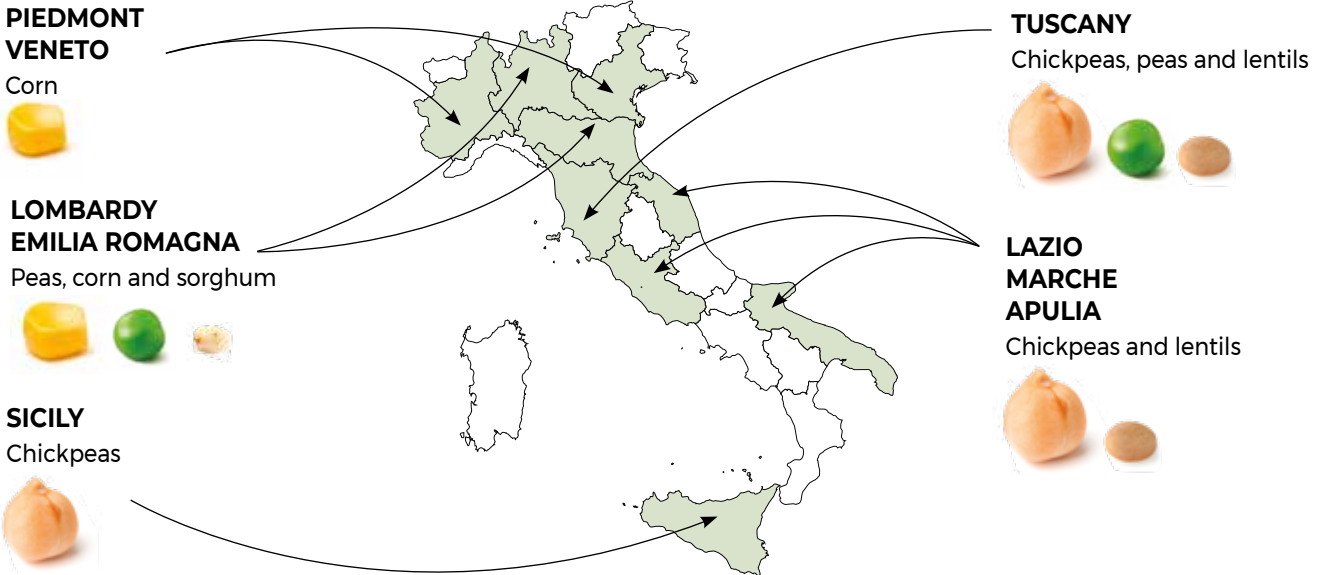
PRIVATE LABEL CATALOGUE

WHY MARTINOROSSI?

MartinoRossi is the reference supplier for the **production** and **packaging** of gluten-free, allergen-free and GMO-free products and ingredients. The Italian company was founded in the 1950s, and today specialized in the production of flours, semi-finished products, clean label functional ingredients and plant-based products from cereals and pulses. All products come from a **fully integrated** Italian supply chain.

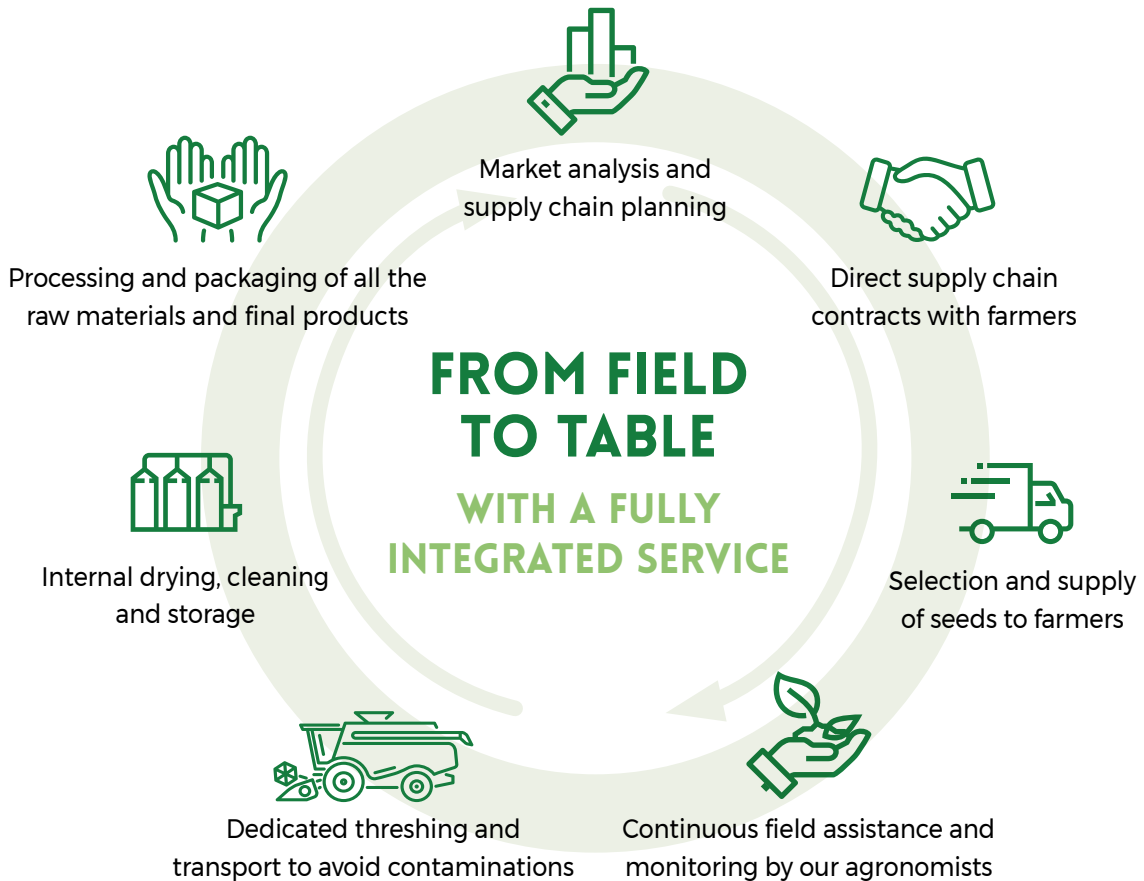
OUR SUPPLY CHAIN

Today, more than **500 Italian farms**, and **over 16 thousand hectares of land**, are part of MartinoRossi's controlled supply chain, distributed in different geographical areas.



OUR STRENGTH

MartinoRossi directly manages every stage of the production process. This way, it has direct control over the entire value chain and guarantees **food safety**, **high quality** standards and **constant supply**.



OUR PRIVATE LABEL OFFER

Thanks to the introduction of **3 new highly automated packaging lines**, MartinoRossi is able to produce and package products in different sizes, both conventional and organic, **according to customer and channel requirements**, guaranteeing total gluten-free products, eliminating any risk of contamination by allergens.

SIZES



CHANNELS



CORN FLOUR FOR POLENTA



PULSES FLOURS



PLANT-BASED MIXES FOR MEAT ANALOGUES



GLUTEN-FREE MIXES

Choose from yellow, white and black ("Corvino") corn varieties. We exclusively hold the Corvino corn, one of the oldest corn varieties in the world, whose existence dates back to 3500 B.C., characterised by the black colour and the elongated shape of the grain. We also produce polenta made from **ISCC-certified** corn.

- ▶ FROM SUSTAINABLE AGRICULTURE
- ▶ EXCLUSIVE VARIETIES

Gluten-free flours made from **chickpeas, green peas and lentils** from our directly controlled supply chain. Our cooking process reduces the off flavours of pulses, preserves the vivid colour and the nutritional values of the raw materials, and allows:

- ▶ REDUCTION OF COOKING TIME
- ▶ GREATER ELASTICITY

Our new plant-based mixes for burgers, veggie balls and ground, come from MartinoRossi's experience in pulses processing. These are dry mixes, completely **soy-free, GMO-free** and **gluten-free**, specifically designed for the production of meat alternatives products.

- ▶ VERY SHORT INGREDIENT LIST
- ▶ 24 MONTHS SHELF-LIFE
- ▶ QUICK AND EASY TO PREPARE

Thanks to the know-how gained over the years and thanks to its state-of-the-art mixing equipment, MartinoRossi is able to produce extremely versatile and easily processable gluten-free mixes. They are specifically designed for the production of different types of products, including:

- ▶ BAKERY
- ▶ CAKES AND PASTRY
- ▶ FRESH PASTA

OUR CERTIFICATIONS

Aware of the principles and objectives, not only of **quality** but also of **sustainability**, MartinoRossi has achieved and maintained the most important voluntary certifications over the years.



OUR PLANTS FOR HARVESTING AND PROCESSING OF CEREALS AND PULSES

The **modern plant** in Malagnino (Cremona), MartinoRossi's headquarters, is flanked by the **logistic hub** based in **Grosseto** (Italy) - dedicated to the first selection, cleaning and storage of raw materials - an **operational unit** (MartinoRossi America Inc.) and a **logistics platform** in the **US**, to manage the distribution of flours and semi-finished products in North America.



HEADQUARTER - CREMONA, ITALY

- ▶ Storage of all raw materials
- ▶ Grinding, sorting and cleaning activities
- ▶ 10 processing lines
- ▶ 6 packing lines
- ▶ Analysis laboratories, quality control, R&D and agronomic technical office
- ▶ 30 hectares of experimental fields
- ▶ Logistics area and offices



MARTINOROSI AMERICA INC.

- ▶ Business unit and logistic platform
- ▶ Distribution management of MartinoRossi flours and semi-finished products on the entire American territory



LOGISTIC HUB - GROSSETO, ITALY

- ▶ Automated plant for sorting, cleaning and storage of raw materials
- ▶ Agronomic technical department
- ▶ Fully automated storage of pulses
- ▶ Dedicated transfer system to the Cremona plant

