

Teff

the superfood grown
and processed in Spain

BLONK

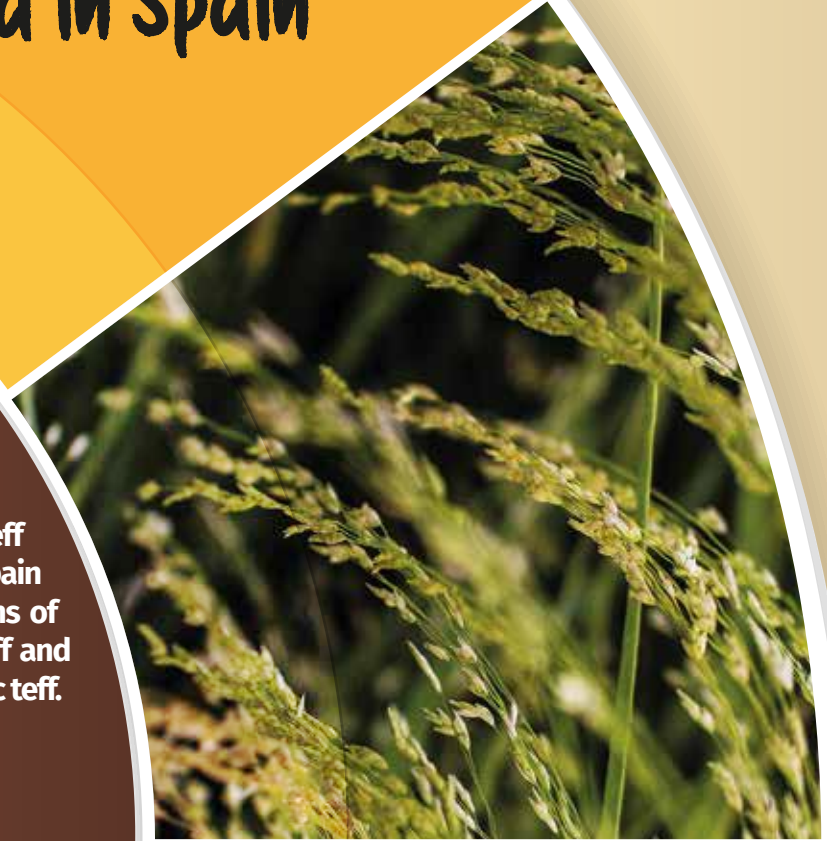
Quality Ingredients

EXPERIENCE

Teff is the smallest sized cereal in the world and is part of the Ancient Grains family of products. It is originally from Ethiopia. The wonderful properties of teff encouraged us to start growing it in Spain more than 10 years ago in various regions of the country. We produce conventional teff and we are also the largest producer of organic teff.

CONTROL AND QUALITY

Since it is the only raw material that we work with, all our premises are designed to process only teff. We control the whole process, from farm to final product so we have total traceability. All our teff is processed on our premises with extreme care and complies with all EU food regulations.



Teff experts



There are many characteristics that make teff a very interesting foodstuff with the following highlights:

- **High content of healthy nutrients**
- **Excellent source of fibre**
- **Gluten free**
- **Excellent intestinal absorption**
- **Source of energy**
- **Very low in fat**
- **Contains slow carbohydrates**
- **High content of essential amino acids**
- **Low Glycemic Index**
- **Sustainable foodstuff for the environment**
- **GMO free**



Our ambition is to be your teff expert, so we are continuously working on improving the crop conditions and consequently the properties of the teff.

In this way, after years of trial and error, research and hard work, in selected fields we have obtained better nutritional values for the teff we produce, which allows us to offer a superior quality teff, which has been confirmed with analysis by external official laboratories. In fact, we can guarantee certain special nutritional values of some of our batches should it be of interest for certain customers.

Teff is a superfood and we want to supply our customers with an excellent teff, not only for its external appearance but also for what it contains.

PRODUCTS

We grow two varieties of teff, brown and white, so the products are available in both colors.

GRAIN

The harvested teff is cleaned, sterilized and blended to guarantee a clean standardized grain that can be used for milling, as an ingredient in other industrial processes or to pack into consumer sized packing.

The grain is packed in big bags or 20 kg bags.

FLOUR

Teff is mostly used in the form of flour. There are many different industrial and artisan ways of using teff and therefore we have developed different types of flour to satisfy the needs of our customers.

The flour is packed in big bags or 20 kg bags.

Standard flour - This type is the most popular. It is used in bakery, pastry, biscuits, crepes, sauces, mueslis, pizzas, crackers, coatings and in small packs for consumers.

Fine flour - Especially developed for those who need a finer flour than normal. It is used in bakery mixes and some pastry mixes.

Especially heat-treated flour - The micro-biological counts of this product are very low, which allows it to be consumed 'raw'. Basically, it is only used in consumer packing.

Extra soluble flour - This flour is used in products in which solubility is more important. Examples of applications are, for example, smoothies and other drinks mixes, soups, sauces, crepes.

Flour for Injera - The traditional way to use teff in Ethiopia and Eritrea is as 'Injera', which is their staple food and could be describe as a 'flat bread'. We have developed a special flour type for this application that is very much appreciated by the Ethiopian community, spread all over the world.

In addition to these five types of flour, we produce other tailor-made flours for customers with special needs.

FLAKES

To make this product, we cook, roll and dry the teff. The result are small flakes with a slight toasted nuts aroma. It is made with a blend of white and brown teff and one of its main properties is a great capacity to bind water.

It is used for bread, mueslis, porridge, for adding to yogurt, for decoration on bread and biscuits, chocolate products, bars etc.

Apart from this, teff flakes can substitute bread crumbs and other cereals in meat products to convert them in gluten free but with very high nutritional values.

The flakes are excellent for making vegan and vegetarian products. Very good meat replacement products can be made.

Flakes are packed in 12 kg bags.

Coarse flakes - For customers not in need of a very thin flake we have a coarser version, for example for energy, fitness, or any other type of bars.



Teff grain, brown and white



Teff flour, white and brown



Teff flakes

We are the supplier that you need for your products containing teff



- **EU Origin:** 100% of the teff is grown and processed in Spain
- We comply with all the EU Food Regulations
- **Guaranteed gluten free:** it is the only ingredient that we produce and all the products are processed from the beginning to the end on our premises
- **Traceability:** we know exactly the origin of every kilogram; we control everything from farm to table
- **Free of residues and heavy metals:** we do an analysis on more than 750 elements on every batch
- **Low carbon footprint:** both for the characteristics of the crop and for the shorter distance to destination
- **Alternative source,** in order not to take a staple food away from Africa
- **Low hydrologic footprint:** we use a lot less water than other irrigated crops
- **It improves Spanish soils** against desertification
- **Sustainability and employment** for the production areas
- **Continuous research** and improvement of the processes and the properties of teff
- **High production capacity,** with possibilities to upscale every year
- **We only produce under irrigation:** in this way we guarantee yield for the farmer and product quality
- **Constant quality**
- We also supply a **baby food grade**
- **Continuous development** of new products and applications of teff
- **Tailor made products** according to customers' needs
- **We export to the whole world,** speaking in many languages



Information

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