



NATURAL & FUNCTIONAL INGREDIENTS



Food Industry Catalogue



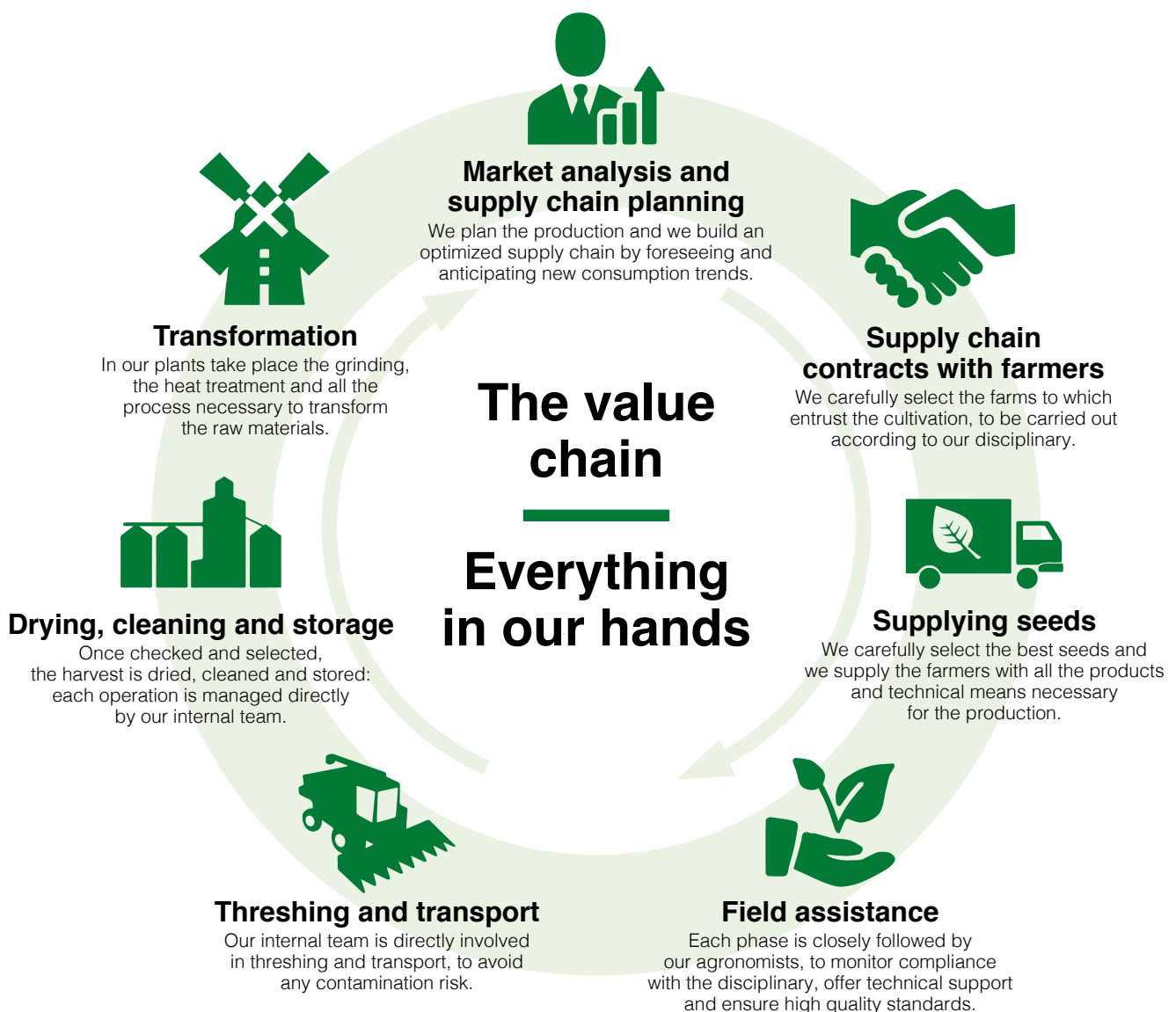
MartinoRossi is a **mill** and **ingredient** producer from **Northern Italy**, active for more than fifty years, supplying the CPG and food processing industry. The company is focused on flours, custom mixes and functional ingredients from cereals and pulses, 100% **gluten-free, allergen-free** and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



Meat Substitute Mix



GMO free



gluten free



soy free

AVAILABLE FORMATS:

8kg BAGS

Meat Substitute Mix Burger

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

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:

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



How to use Meat Substitute Mixes?



They are quick and easy to prepare



Just add water and oil to make the finished product!

Meat Substitute Mix Ground Meat

Plant based and **clean label** dry mix for food and CPG manufacturers specifically developed for preparing **ground 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.



Cereals

flours and grits



100%
allergen
free



GMO
free



gluten
free

AVAILABLE FORMATS:

- 20kg BAGS
- 800/1000kg BIG BAGS
- BULK

HTC cereals

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.



Pulses

flours and grits



100%
allergen
free



GMO
free



gluten
free

AVAILABLE FORMATS:

- 20kg BAGS
- 800/1000kg BIG BAGS
- BULK

HTP pulses

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 semi-finished pulses products available in different grain sizes.



Functional ingredients



GMO free



gluten free



soy free



clean label

AVAILABLE FORMATS:

- 20kg BAGS
- 800/1000kg BIG BAGS
- BULK



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

GREAT GELLING POWER

FiberPlus

FiberPlus are **clean label** micronized fibers with a high **water absorption** capacity and they are able to increase fiber content in the finished products. They are available in 3 variants: Chickpeas FiberPlus, Corn FiberPlus, green Pea FiberPlus.

FUNCTIONALITIES

FIBER CONTENT BOOSTER IN FINAL PRODUCT

WATER BINDING CAPACITY

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

Custom Blends

AVAILABLE FORMATS

- from 250g PACKS to 1000kg BIG BAGS
- BULK

MartinoRossi can create tailor-made blends, respecting the exact formulation agreed upon with the client, with constant support from the Italian 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**.



contact us

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