



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**



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 guarantee, we are certified:



Meat Analogue Mix



AVAILABLE FORMATS:
8 kg Bags

Meat Analogue 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.



PURPOSES



Meat Analogue Mix Ground Meat

Plant based and **clean label** dry mix for food and CPG manufacturers specifically developed for preparing **groxund 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?

They are quick and easy to prepare

Just add water and oil to make the finished product!

Cereals

flours and grits



AVAILABLE FORMATS:
 20 kg Bags
 800/1000 kg 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.

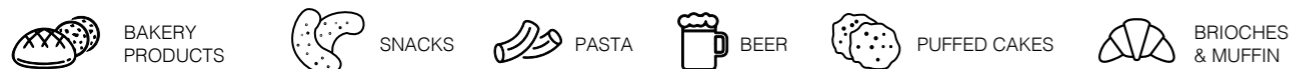
Extra Grits cereals

Extra Grits Cereals are semi-finished cereals products available in different grain sizes.

OUR CEREALS



PURPOSES



Pulses

flours and grits



AVAILABLE FORMATS:
 20 kg Bags
 800/1000 kg 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.

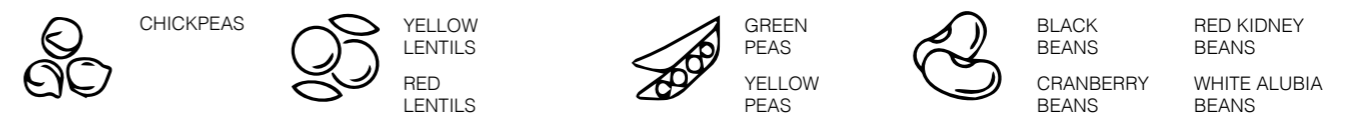
Nativa pulses

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.

OUR PULSES



PURPOSES



Functional ingredients



AVAILABLE FORMATS:

- 20 kg Bags
- 800/1000 kg 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

GELLING POWER

PURPOSES



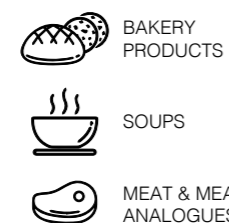
FiberPlus

FiberPlus are natural, gluten free and allergen free powders made from cereals and pulses hulls. They 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



M-Nat

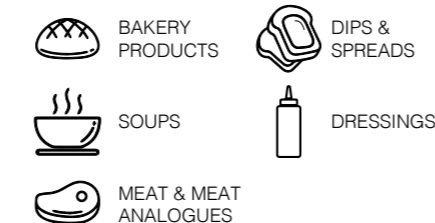
M-Nat is a corn flour that acts as a **thickener**, **stabiliser** and **gelling agent** in hot systems where water needs to be controlled and stabilised, avoiding problems such as syneresis and reducing the use of starches.

FUNCTIONALITIES

NATURAL THICKENING AGENT AND WATER BINDER

WATER SYNERESIS STABILIZER

STARCHES ALTERNATIVE



Custom Blends



AVAILABLE FORMATS:

- From 10 kg Bags to 1000 kg Big Bags
- BULK



Custom Blends

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

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