

NATURAL & FUNCTIONAL INGREDIENTS



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MartinoRossi is an 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:

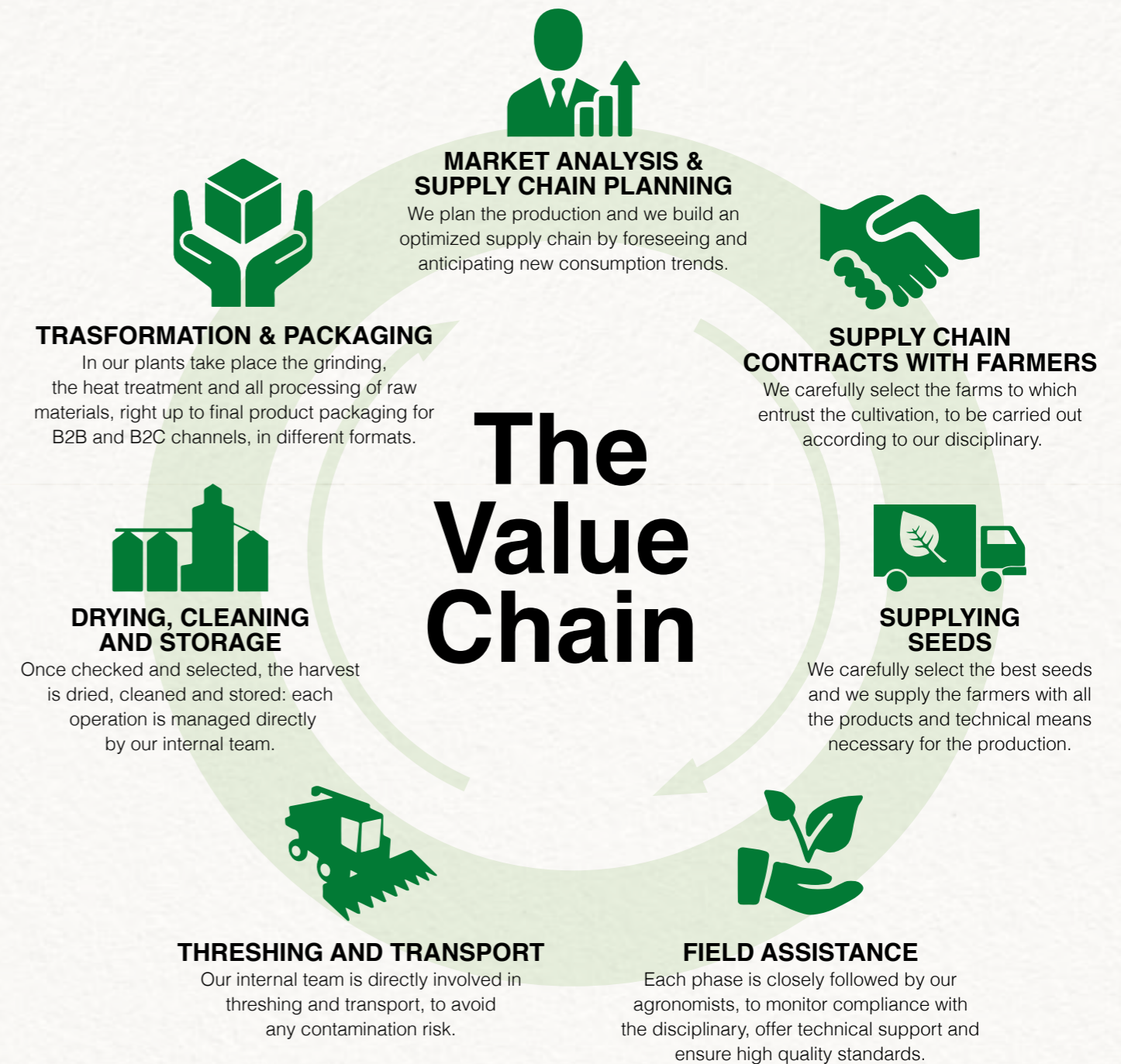
**THE CREATION OF
A CONTROLLED SUPPLY CHAIN**

**THE BET TO INVEST ON
PULSES INGREDIENTS**

**THE CHOICE TO ELIMINATE ALL RAW
MATERIALS CONTAINING GLUTEN,
SOY, ALLERGENS AND GMOs**

**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:



Natural Proteins



Natural Proteins

concentrates

NEW



Naturally extracted protein concentrates obtained from various plant matrices. MartinoRossi is one of the first Italian companies to have direct control over the entire supply chain, from cultivation to protein extraction. Unlike isolates, the concentration process does not require water or solvent consumption. Additionally, through the production of concentrates and the proprietary technology developed by MartinoRossi, sensory characteristics can be significantly reduced, resulting in more 'neutral' proteins that are easier to incorporate into different applications, including pasta, bakery products, plant-based products, breakfast products, emulsions, and sauces. The technology, internally developed and utilized by MartinoRossi, enables full control over all stages of the production and extraction process, ensuring maximum process flexibility. At the same time, this allows us to guarantee the highest possible standardization of the final product.



HTP PRO 50

White Bean

HTP Pro 50 is obtained from heat-treated white beans. 50% protein content and white colour. Ideal for plant-based products and snacks.

FUNCTIONALITIES

BINDING AGENT AND PROTEIN BOOSTER

SOFTNESS IMPROVER IN BAKERY PRODUCTS AND TEXTURIZING AGENT

AVAILABLE FORMATS

8 kg Bags 800/1000 kg Big Bags BULK



gluten free



allergen free



sugar free



fat free



soy free



clean label



chemical free



low sodium



Nativa PRO 60

Yellow Pea

NATIVA Pro 60 is obtained from yellow pea. 60% protein content and neutral taste. Ideal for pasta, plant-based products and snacks.

PURPOSES



BAKERY PRODUCTS



BISCUITS



SNACKS



PASTA



DRINKS



PLANT-BASED PRODUCT

Natural Proteins

textured

NEW



TNP - Textured Natural Proteins

Textured products obtained using Naturally Extracted Protein Concentrates. Thanks to MartinoRossi internally developed technology, the resulting textured products are distinguished by their natural characteristics and complete supply chain control, making them ideal for the production of plant-based products, such as meat alternatives and snacks. By using protein concentrates with reduced "green" notes typically associated with legumes, the resulting concentrates also offer a more neutral sensory profile, thereby facilitating their use in finished products. MartinoRossi can offer a product customisation according to specific customer needs.

FUNCTIONALITIES

TEXTURE IMPROVER AND PROTEIN BOOSTER

TEXTURIZING AGENT IN PLANT-BASED PRODUCTS



gluten free



allergen free



rich in protein



sugar free



fat free



soy free



clean label



chemical free



low sodium

AVAILABLE FORMATS

8 kg Bags
800/1000 kg Big Bags
BULK

PURPOSES



PLANT-BASED PRODUCT



SNACKS



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. FiberPlus can be easily used or incorporated in different recipes since they haven't a strong interaction with water.

FUNCTIONALITIES

FIBER CONTENT BOOSTER IN FINAL PRODUCT

TEXTURE AND YIELD IMPROVER



GMO
free



gluten
free



soy
free



clean
label

AVAILABLE FORMATS

- 20 kg Bags
- 800/1000 kg Big Bags
- BULK

PURPOSES



BAKERY
PRODUCTS



SOUPS



MEAT & MEAT
ANALOGUES



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. M-Nat starts its functionality in cold systems working like a fiber and then, when the temperature is increased, acting like a starch in hot conditions.

FUNCTIONALITIES

NATURAL THICKENING AGENT AND WATER BINDER

WATER SYNERESIS STABILIZER

STARCHES ALTERNATIVE



GMO
free



gluten
free



soy
free



clean
label

AVAILABLE FORMATS

- 20 kg Bags
- 800/1000 kg Big Bags
- BULK

PURPOSES



BAKERY
PRODUCTS



DIPS &
SPREADS



DRESSINGS



SOUPS



MEAT & MEAT
ANALOGUES



HTS (Roasted pulses flours)

Roasting process allows for a significant improvement of the raw material taste. This gives a “toasted” flavour to the flours and to the derived finished products, opening the opportunity of using **pulses flours** in non-traditional preparations, like sweet spreadable creams, sweet baked goods, cookies, pastry products, or vegetable creams and drinks. In general, roasted flours are ideal for preparations where you need to maintain a **good protein level**, avoiding the problem of the grassy flavour of pulses in finished products.

FUNCTIONALITIES

ALLERGEN CONTENT REDUCTION

ROASTED (“NUTTY”) FLAVOUR ENHANCEMENT IN FINAL PRODUCT

PROTEIN ENRICHMENT



GMO
free



gluten
free



soy
free



100%
allergen
free

AVAILABLE FORMATS

- 20 kg Bags
- 800/1000 kg Big Bags
- BULK

PURPOSES



BAKERY PRODUCTS
AND PASTRIES



SOUPS



SWEET SPREADABLE
CREAMS



MASHED
POTATOES



Plant-Based Mixes

Plant-Based Mix

NEW



Plant-Based Mix for Egg Alternatives from Legumes

Plant-based mix ideal for the preparation of **egg alternatives** and **plant-based** recipes where you want to replace the use of eggs, both sweet and savoury. The **plant-based mix** is very versatile and easy to use, ideal for the production of several products such as scrambled “eggs”, omelettes, custard and pancakes. Being a dry products, it has a **shelf-life of at least 12 months**. The production process is very quick and simple, you only need to add cold water and vegetable oil to obtain the mixture ready to be cooked as your liking, according to the desired recipe.

AVAILABLE FORMATS

- 10 kg Bags

PURPOSES

- SWEET BAKERY PRODUCTS
- SWEET CREAMS
- DRESSINGS
- FRITTATA
- SCRAMBLED EGGS

- GMO free
- gluten free
- soy free
- 100% allergen free
- no cholesterol
- rich in protein
- no saturated fats
- egg free

Plant-Based Mix

NEW



Plant-based Mix for Clean Label Vegan Mayonnaise

Allergen-free and clean label plant-based mix for the production of vegan mayonnaise. A **totally vegan solution**, 100% gluten-free, egg-free and starch-free and additives-free (completely E-Number free), obtained from pulses. Being a dry product, it boasts a **shelf-life of at least 12 months**. It is a product that does not require complex technology and the manufacturing process is highly customisable and quick. Since the first ingredient is water, there is also an important cost saving in the final recipe. The finished product, compared to commercially available alternatives, it has a **low fat content** and is totally soy-free. It is also pasteurisable and, consequently, can be stored either at room temperature or in a refrigerated environment. The result is a finished product that boasts a very clean and consumer-friendly label.

AVAILABLE FORMATS

10 kg Bags

PURPOSES



DRESSINGS



plant
based



additives
free



starch
free



allergen
free



clean
label



egg
free

Plant-Based Mix

NEW



Plant-Based Mix for Vegan Spreadable Cheese-Alternative

Allergen-free plant-based mix for the production of vegan spreadable cheese alternative. A **totally vegan solution**, 100% gluten-free, milk- and lactose-free, obtained from pulses. Being a dry product, it boasts a **shelf-life of at least 12 months**. It is a product that does not require complex technology and the manufacturing process is highly customisable and quick. Since the first ingredient is water, there is also an important cost saving in the final recipe. The finished product, compared to commercially available alternatives, is totally **soy-free** and **allergen-free** (NO almond) and doesn't require a pre-fermentation process. It results in a more efficient and easy process. The final product boast a short ingredient list and a consumer-friendly label.

AVAILABLE FORMATS

10 kg Bags

PURPOSES



DIPS &
SPREADS



GMO
free



gluten
free



soy
free



allergen
free



dairy
free

Plant-Based Mix

NEW



Plant-Based Mix for Vegan Nuggets

Plant-based mix for vegan nuggets is a vegetable dry mix for food and CPG manufacturers specifically developed for the production of **chicken nuggets alternative products**. It is obtained **from pulses**, totally gluten-, soy- and GMO-free. Being a dry powder, it is a shelf-stable product (with at least 12 months of shelf-life). The final product is characterized by a structure and texture very similar to the real chicken nuggets. The dry mix is completely unflavoured and has a neutral colour (white): this allows for a **completely customizable** use of the final product. Also the final product is characterised for an high water content that means an important cost-saving for the producer.

AVAILABLE FORMATS

10 kg Bags

PURPOSES



Plant-Based Mix



Meat Analogue Mix Burger & Veggie Balls

Plant based dry mix for food and CPG manufacturers specifically developed for preparing **burgers, veggie balls, fillings** and **stuffings**. Since it's a dry powder, it doesn't need particular storage conditions and it boast a **shelf-life of 24 months**. In addition, this feature allows for a cost saving in finished product thanks to an high water retention. Finally, it is **completely allergen-free** meeting all the emerging consumer needs and market trends.

MAIN FEATURES

ONLY FOUR INGREDIENTS, WITH THE LARGEST COMPONENT BEING PULSES.

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

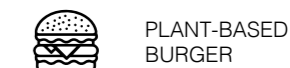
EXTREMELY VERSATILE AND CONSUMER-FRIENDLY PRODUCT.



AVAILABLE FORMATS

8 kg Bags

PURPOSES



Plant-Based Mix



Meat Analogue Mix Ground

Plant based and **clean label** dry mix for food and CPG manufacturers specifically developed for preparing a plant-based ground mixture, ideal for preparations like bolognese **style sauce**, **chili con carne** and **tacos fillings**. Since it's a dry powder, it doesn't need particular storage conditions and it boasts a **shelf-life of 24 months**. Finally, it is **completely allergen-free** meeting all the emerging consumer needs and market trends.

MAIN FEATURES

ONLY FOUR INGREDIENTS, WITH THE LARGEST COMPONENT BEING PULSES.

AN EXTREMELY VERSATILE NEUTRAL TASTE FOR YOUR PREPARATIONS.

VERY EASY TO USE.



GMO
free



gluten
free



soy
free



allergen
free

AVAILABLE FORMATS

8 kg Bags

PURPOSES



PLANT-BASED
BOLOGNESE SAUCE



TACOS
FILLINGS



BURRITO
FILLINGS





Gluten Free Mix

Gluten Free Mix



Gluten Free Mix for Bakery Products

Gluten free mix ideal for the preparation of **leavened doughs**, such as gluten free flatbread, pizza and bread. Extremely versatile product: by preparing a single dough, a variety of products such as flatbreads, pizzas and several kind of bread can be made. You can obtain a dough with **excellent workability**, reduced preparation time and a high level of hydration. This leads to its great ease of use and good yields. It makes it possible to obtain **leavened goods** characterized by high volume, excellent structure (good alveolation) and great softness.

AVAILABLE FORMATS

- 20 kg Bags
- 800/1000 kg Big Bags
- BULK

PURPOSES

 BAKERY PRODUCTS

 PIZZA



GMO free



gluten free



allergen free



high versatility



high water absorption

Gluten Free Mix



Gluten Free Mix for Cakes & Pastries

Gluten free mix ideal for sweet preparations, such as gluten free sponge cake, plumcake, muffin, pancake and waffle. It is made from certified **gluten free oat and legumes** and it is characterized by an high versatility and its ease of use. In addition, is a **source of fibre**, as well as being **totally allergen-free and soy-free**.

AVAILABLE FORMATS

- 20 kg Bags
- 800/1000 kg Big Bags
- BULK

PURPOSES



CAKES



PASTRIES



WAFFLES



GMO free



gluten free



soy free



100% allergen free



source of fibre

Gluten Free Mix



Gluten Free Mix for Fresh Pasta

Gluten free mix ideal for the preparation of fresh gluten free egg pasta. The Gluten free mix for fresh pasta is **easy to use** and in just a few steps it allows to obtain a smooth, **highly malleable and elastic dough**, just like traditional fresh pasta. Furthermore, the dough obtained has a humidity level that prevents it from drying out too quickly. This results in an easier reuse of pasta scraps, thus **reducing waste and optimizing costs**. With this dough it is possible to make different preparations, such as fresh pasta in different formats (tagliatelle, tagliolini, etc.), filled fresh pasta (tortelli, anolini, cappelletti, etc.), lasagna and similar products.

AVAILABLE FORMATS

- 20 kg Bags
- 800/1000 kg Big Bags
- BULK

PURPOSES



FILLED FRESH PASTA



FRESH PASTA



GMO free



gluten free



soy free



100% allergen free



high versatility



neutral taste



Cereals

flours and grits

Cereals

flours and grits



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, from MartinoRossi controlled supply chain.



Extra Grits cereals

Extra Grits Cereals are semi-finished cereals products available in different selected grain sizes, thanks to the internal MartinoRossi technology.

NEW: GLUTEN-FREE TOASTED CORN GERM

Now available also gluten-free and gmo-free **grits and flours obtained from corn germ**, ideal for the production of **snacks** or to be used as a **topping** on **bakery products**.

OUR CEREALS



YELLOW CORN
WHITE CORN
CORVINO CORN



BROWN RICE
WHITE RICE



BUCKWHEAT



QUINOA
SORGHUM
AMARANTH



MILLET

PURPOSES



BAKERY
PRODUCTS



SNACKS



PASTA



BEER



PUFFED
CAKES



BRIOCHE
& MUFFIN

AVAILABLE FORMATS

- 20 kg Bags
- 800/1000 kg Big Bags
- BULK



100%
allergen
free



GMO
free



gluten
free



Pulses

flours and grits

Pulses

flours and grits



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, from MartinoRossi controlled supply chain.



Extra Grits pulses

Extra Grits pulses are semi-finished pulses products available in different selected grain sizes, thanks to the internal MartinoRossi technology.

OUR PULSES



CHICKPEAS



YELLOW LENTILS
RED LENTILS



GREEN PEAS
YELLOW PEAS



BLACK BEANS
CRANBERRY BEANS



RED KIDNEY BEANS
WHITE ALUBIA BEANS

PURPOSES



PASTA



MEAT ANALOGUES



BAKERY PRODUCTS



DIPS & SPREADS



SNACKS



ALTERNATIVE DRINKS



SOUPS



PUFFED CAKES

AVAILABLE FORMATS

- 20 kg Bags
- 800/1000 kg Big Bags
- BULK



100%
allergen
free



GMO
free



gluten
free



30



31



NATURAL & FUNCTIONAL INGREDIENTS

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