

**Best partner
in various B2B solutions**

 **Soligrano**
Your day full of sun



Coating



Semi Puffed Grains



Puffed Grains



Cut Grains



Grains



Flours



Solifarina

**Catalogue
2023**

OWN CROPS RECOURCES

The 1,700 hectares of farmland owned by OrganikAgro Foods - an affiliate of Soligrano - is a guarantee of quality for our grains.

GRAIN CLEANING PLANT

A modern plant to which our grains are transported, cleaned, stored and prepared for further production.

SALES & MARKETING SUPPORT

Company managed in a modern way, whose young and highly qualified staff provides the highest quality of service to our contractors.

R&D TEAM

Modern research and development laboratory, where our specialists improve and create new products, to ensure that they are even healthier and always in line with the preferences and taste of our customers.

MODERN HIGH-BAY WAREHOUSE

Modern and automated warehouse, which allows storage of products in the most convenient conditions, where temperature and humidity are constantly monitored and controlled. The barcode-based WMS storage system guarantees our customers the appropriate distribution of products.

PACKAGING & PACKING CENTER

Integrated with Ishida X-ray inspection system Scales Ishida multi-head and Rovema bagging lines provide highly efficient and precise packaging that meets expectations of even the most demanding customers.

OUR PRODUCTION FACILITY ORGANIKAGRO FOODS

One of the most modern and largest production plants in Europe, where we expand and process our grains. Modern technology, along with a new extrusion production line, enables innovative production solutions.

LOGISTICS AND OWN TRANSPORT

A modern fleet of trucks guarantees safe transport of our products to the farthest ends of Europe.

SAP SYSTEM

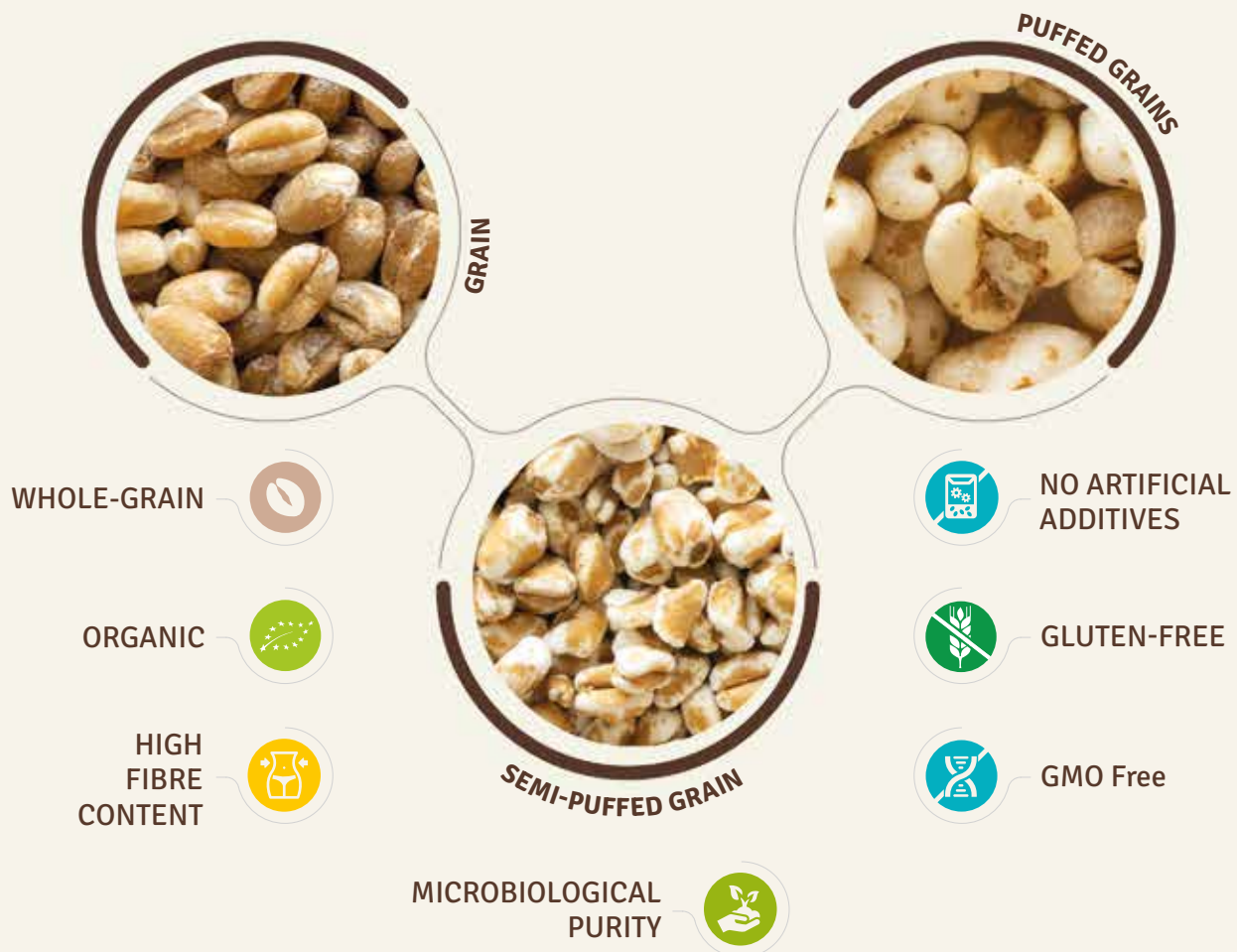
Company uses state-of-the-art resource management system with implemented ERP, EDI, WMS and CRM modules.



THE PUFFING PROCESS

involves subjecting of whole raw grains to hot steam and high pressure.
The grain becomes puffed and ready-to-eat product

It no longer requires cooking, retains its shape, natural nutritional values and minerals.
No chemicals are used in the process. By operating different pressures from a single raw material
diverse products can be obtained in terms of size,
water absorption and sensory properties.



*Certificates of OrganikAgro Foods

Soligrano also holds Kosher and FDA (Food and Drug Administration) Certificates.

The puffed grains can be coated with
honey, cocoa, natural juice concentrates or even spices.



Thanks to innovative technology, we produce our goods with care for the environment.
We guarantee cleanliness of production at every stage, strict control, allergen-free line,
handing over the finished product compliant with the highest standards.

Our organic grains come from certified BIO crops.
We preserve natural richness of the whole grains.

PUFFED GRAINS

PUFFED GRAINS



RYE



QUINOA



MILLET



BUCKWHEAT



**ROUND
BROWN RICE**



**ROUND
WHITE RICE**



CORN GRIT



**MUSHROOM
CORN**



CHICKPEAS



**DURUM
WHEAT**



WHEAT



SPELT



BARLEY



AMARANTH



OAT



EMMER



**EINKORN
WHEAT**



SEMI-PUFFED GRAINS

SEMI-PUFFED GRAINS



**ROUND
WHITE RICE**



**DURUM
WHEAT**



RYE



BARLEY



WHEAT



SPELT



SEMI PUFFED OF CUT GRAINS



SPELT



**DURUM
WHEAT**



OAT



ORGANIC



GLUTEN-FREE



POSSIBILITY
OF COATING



COATING

grains coated

is the process of applying coating to the puffed cereal grains.
The composition of the coating is adjusted to the customer's requirements.



**DURUM WHEAT
WITH HONEY COATING**



**DURUM WHEAT WITH
HONEY AND COCOA
COATING**



RAW MATERIALS USED

Enriching raw materials

- Vitamin premixes
- Fibres
- Oligofructose
- Inulin

Additional raw materials

- Natural fruit juice concentrates
- Natural food colorants
- Spices
- Natural flavourings
- Cocoa
- Cinnamon



HULLED GRAINS

HULLED GRAINS



**UNROASTED
BUCKWHEAT**



MILLET



AMARANTH



QUINOA



WHEAT



**DURUM
WHEAT**



BARLEY



RYE



CUT GRAINS



SPELT



BARLEY



RYE



WHEAT



GROATS



MILLET



BUCKWHEAT



SPELT



ORGANIC



GLUTEN-FREE



POSSIBILITY
OF COATING



FLOURS

WHOLEGRAIN FLOURS



BUCKWHEAT



MILLET



QUINOA



AMARANTH



SPELT



RYE



WHEAT



FLOURS GLUTEN-FREE



AMARANTH



MILLET



QUINOA



RICE



FUNCTIONAL FLOURS

SOLIFARINA

it is a group of functional, thickening products received
from the grinding of previously hydrothermally treated cereal grains



AMARANTH



BUCKWHEAT



MILLET



RICE



QUINOA



SPELT



OAT



WHEAT



**DURUM
WHEAT**



ORGANIC



GLUTEN-FREE



PORRIDGES



MILLET



OAT



SPELT



AMARANTH



QUINOA



CORN



SERVICES

WE CAN OFFER VARIOUS SERVICES, SUCH AS:

- Grain puffing
- Puffed or Raw grain coating
- Milling of raw grains
- Cutting/breaking of raw or puffed grains
- Raw grains dehulling
- Packing of raw materials
- Co-packing of retail products
- Cleaning of grains with optical separator
- Cleaning of grains with Gluten Free status
- Grain storage
- Gluten Free milling line





BAKING INDUSTRY

SEMI-PUFFED GRAINS

- Attractive, healthy addition
- Dosage directly into the product batch
- Excellent as a topping on baking products on bread
- Ease of use - no need to soak or processing before production
- Microbiologically clean product
- Product that retains its properties during mixing
- High water absorption capacity of grains, making it possible to increase the weight of the bread by increasing the water content of the recipe
- Well-recognizable grain structure in bread
- Product for direct use



PUFFED GRAINS

- The perfect healthy addition to the dough
- Innovative toppings
- Creating new solutions in baking industry
- Substitute of traditional cereals and sunflower seeds, flax, sesame, etc.
- Rich in magnesium and phosphorus
- Source of iron and calcium

FUNCTIONAL FLOURS - SOLIFARINA

- The perfect healthy additive
- Dosing directly into the product batch
- Increase dough moisture content
- Creating new types of bread

WHOLEGRAIN FLOURS

Wholegrain flours are rich in nutrients. It can be used as a bread additive or a substitute for white flour.

READY MIXES FOR BREAD BAKING

Soligrano offers top quality bread mixes, which are easy to use and contribute to baking cost optimization. Thanks to cooperation with our R&D and technology departments, it is possible to prepare dedicated recipes according to customer requirements or use existing ready-made suggestions. Thanks to our flexibility and experience, we create the best recipes that help in production of high-quality products.





Soligrano
La tua pasta d'oro

AMARANTUS

PRODOTTO IN ITALIA | 100% AMARANTUS | 1000 g

CONFECTIONERY INDUSTRY

PUFFED AND SEMI-PUFFED GRAINS

- Enrichment of the product with cereals
- Innovative toppings
- Creating new solutions in confectionery
- New additives for confectionery products
- Enrichment of confectionery products with crunchy cereal grains
- Addition to chocolates, bars, pralines etc.



FUNCTIONAL FLOUR - SOLIFARINA

- Possibility to increase the efficiency of the production process through improved texture
- Enriches the product with nutrients
- Helps to reduce sugar and fat content
- Functional protein, dietary fiber and starch - all in one product
- Natural freshness extension of confectionery products





VEGETARIAN INDUSTRY AND VEGAN

FUNCTIONAL FLOUR - SOLIFARINA

- Enriches the product with nutrients
- Natural thickening and filling
- Microbiologically pure product, free of allergens
- Helps to achieve the right texture



PUFFED AND SEMI-PUFFED GRAINS

- Enrichment of the product with micro and macronutrients received from grains
- The use of puffed grains in Vegetarian and Vegan products on an industrial scale
- Varied structure of the finished product
- Substitute of allergenic ingredients: soy
- Excellent healthy addition, well compatible with vegetables or fruits

READY MIX

- Possibility to develop individual recipes for vegan ready meals, e.g. vege burgers





ICE INDUSTRY

FUNCTIONAL FLOURS IN ICE CREAM

- Excellent healthy addition to ice cream mixes
- Obtaining gluten-free products
- Products for vegans and vegetarians
- No allergens
- Clean label
- Use of cereals in ice cream products on an industrial scale
- Enrichment of the product with micro and macro elements received from grains
- The possibility of lowering fat content in the product
- The possibility of lowering sugar content in the product



PUFFED AND SEMI-PUFFED GRAINS IN ICE CREAM

- Excellent healthy addition for impulse ice cream
- The use of cereals in ice cream products on an industrial scale
- Enrichment of the product with micro and macro elements received from grains
- Substitution of allergenic ingredients, such as nuts and almonds.
- Smaller dosage of grains compared to nuts (4 g vs. 2 g)





Twój dzień pełen słońca

YOUR BEST PARTNER IN VARIOUS B2B SOLUTIONS

We offer a Private Label service, which allows us to customize our products to your brand.

Our long-standing experience and advanced production technologies allow us to create products of the highest quality, which we can personalize according to your special needs.



- Top product quality
- Flexibility in choosing packaging types and labels
- Adapting recipes to personalised requirements
- Professional service and support at every stage of production

**JOIN TO MANY SATISFIED PARTNERS,
WHO TRUSTED SOLIGRANO AND CREATED
THEIR OWN BRANDS WITH OUR HELP**

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