

# Product catalogue



**OtankiMill.eu**

Logistics Services • Grain Processing





**25 + years  
of experience**



**100 +  
employees**



**1000 +  
clients**



**30+ million euros  
in turnover**



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# BARLEY AND WHEAT PRODUCTS



## Note



### High nutritional value

Excellent low-fat source of fibre, protein, vitamin B and beta-glucan



### Preparation

Mini pearl barley – 12 min.  
'Premium' pearl barley – 18-20 min.  
Barley grains – 35-45 min.  
Groats 30-35 min.



### 12-24 months

Period of validity

### Length/diameter

Mini <3 mm 95%, 3-5 mm 5%  
'Premium' 4.5-6 mm/ 3-4 mm  
Barley grains <3 mm 95%,  
<4 mm 5%



### From field to table

Special variety grains from home or local farms, processed into a finished product



### Individual approach

Thanks to technological processing and sorting, refined over the years, the final product can be customised to the customer's requirements



## Package



### Industrial packaging:

25, 40, 50 kg and *Big bag*  
polypropylene packaging



### Private label packaging

The product can be packaged according to the customer's wishes



# SMART GRAINS

85%

pearl  
barley

10%

linseed

5%

sun-dried  
tomatoes



70%

pearl  
barley

15%

green  
lentils

15%

bulgur



70%

pearl  
barley

10%

red  
quinoa

20%

red lentils



Note



**Natural**

low-fat source of  
fibre, protein, vitamin  
B and beta-glucan



**12 min.**

cooking time



**Healthy  
alternative**

to rice, potatoes,  
pasta, buckwheat



**Vegan**

superfood



**Easy to  
prepare**

in salads, porridges  
and second courses



**12 months**

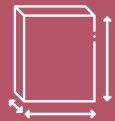
period of validity



**From field  
to table**

home-grown grain  
processed into a  
finished product

# PACKAGE



**360 g**  
13x19x5 cm



**14 pcs in transport box**  
36x26,5x19,5 cm



**72 boxes**  
on an EPAL/EUR pallet



**Industrial packaging**  
90 g– 1 kg polyethylene packaging;  
25, 40, 50 kg and *Big bag* polypropylene  
packaging



**Private lable packaging**  
The product can be packaged according  
to customer's wishes





# TRY AND TASTE

## Lazy mozzarella

### INGREDIENTS:

- 2 packs (2x90 g) Smart Grains Mix No. 1,
- 200 g mozzarella cheese,
- 2 large tomatoes,
- greens and spices to taste.

### PREPARATION:

- pour the Smart Grains Mix into boiling water and cook for 12 minutes,
- cut mozzarella cheese into cubes,
- cut tomatoes into pieces,
- in a frying pan, prepare the food for frying – evenly lay the boiled Smart Grains on the bottom of the pan, then sprinkle cheese and tomatoes on top of them,
- bake the prepared mixture in the oven at 200 °C until the cheese becomes golden,
- when the food is ready, sprinkle it with greens and spices and serve hot.

MIX N°1



1 = 2  
sachet servings

Boil 1 L of  
water in a pot



Place 1 sachet in  
boiling water =  
(2 sachets = 1,5 L  
of boiling water)

Cook for 12 minutes  
over a medium heat



3  
min



Remove from heat. Add  
salt to taste. With the lid  
on, swell for a further  
3 minutes

After 3 minutes, remove  
the sachet, drain, cut, scoop  
out and stir with a spoon



## Smart Grain POKE

### INGREDIENTS:

- 1 pack (90 g) Smart Grains Mix No. 2,
- 50 g lightly salted salmon,
- 20 ml soy sauce,
- cucumber,
- radish,
- carrot,
- seaweed,
- soya beans,
- greens of your choice,
- salt and pepper to taste.

### PREPARATION:

- pour the Smart Grains Mix into boiling water and cook for 12 minutes,
- cut salmon into small pieces,
- grate vegetables into strips,
- arrange the meal in a bowl, putting the Smart Grains Mix on the bottom and other ingredients on top,
- pour soy sauce over the dish.

## Barley porridge with cherries and apples

### INGREDIENTS:

- 1 pack (90 g) Smart Grains Mix No. 3,
- 1 apple,
- cup of cherries,
- 200 ml milk,
- teaspoon of cinnamon,
- teaspoon of sugar.

### PREPARATION:

- pour the Smart Grains Mix into boiling water and cook for 12 minutes, then remove from the heat and allow to cool slightly,
- cut apples into strips or cubes,
- heat the frying pan and fry apples until brown, add sugar and cinnamon and caramelize the apples,
- bring milk to a boil in a pot and add previously prepared Smart Grains Mix,
- serve porridge in a bowl and add cherries with caramelised apples.

MIX N°2



MIX N°3

*Bon appetite!*



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