Product catalogue







25 + years of experience



100 + employees



1000 + clients



30+ million euros in turnover









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%



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 lable packaging
The product can be packaged according to

the customer's whishes

SMART GRAINS

pearl barley

10%
linseed

N°1 PEARL NINE BARLEY SUN-DRIED SUN-DRI

pearl barley

15%

GRAINS

GRAINS

Included the property of the party of the party

pearl barley

10%
red quinoa

20%
red lentils

















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.







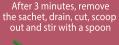
of boiling water)







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





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 caramelise 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.

Bon appetite!





SIA "OTAŅĶU DZIRNAVNIEKS"

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