

Pasta, Noodles, Biscuits, Crackers and Extruded Product Innovators

Make Your Products Unique,
Easy to Manufacture,
Attractive and Price
Competitive



# **PERANTANI**

Your Pasta - Noodles - Cous-Cous - Biscuits & Extruded Products

# PASTA, NOODLES & COUS COUS INGREDIENT SOLUTIONS We offer tailor made ingredient solutions for every type of raw material and every type of machinery

## **Background**

Pasta, noodles and cous-cous are the fastest growing staple food world-wide, entering daily in people houses in many countries in the world.

Raw material such as Durum Wheat are scarce and subject to high price volatility, which inevitably affects manufacturers. With Perantani solution our clients can stabilize their production quality and profitability and they can also use local available raw material while delivering the consumers' desired quality.

### **PERANTANI SERVICE RANGE**

- o Ingredient solutions
- Innovation & ideation services
- o Product design
- Feasibility studies and business plan
- Technical advisory
- Pasta, extruded and breakfast meals products application center
- Breakfast meals and snacks innovation services



# **IMPROVERS FOR PASTA - NOODLES & COUS-COUS**

Perantani has studied solutions for every type of raw materials:

PASTA IMPROVERS PRODUCTS LINE											
Product Name	Description	Colour & Brightness	Raw Material	Improve Stability	Reduce Stickiness	Improve Firmness	Cut Costs				
Prematura Base	Give extra bite, better texture and better sensory properties as well as colour to your Pasta, Noodles and Cous-Cous	++	DW/SW/HW	+	+	+	+				
Prematura Plus	Give extra bite, less stickiness and better texture as well as colour to your Pasta, Noodles and Cous-Cous, specifically thought for weak raw material	+++	DW/SW/HW	++	++	++	++				
Tapioco Base	Give extra bit and better texture	-	HW/SW	++	++	++	++				
Tapioco Plus	Give extra bit, less stickiness, better texture, specifically thought for weak raw material	-	DW/SW/HW/ Cassava/ Corn/ Rice	+++	+++	+++	+++				
Tarapia	Customized solution for extremely weak flour.	+++	SW	+++	+++	+++	+++				
Sbiriguda	Customized line which add higher nutritional values for Athletes, Children and people with special dietary needs	++	DW/SW/HW/ Cassava/ Corn/ Rice/ Soya	++	++	++	Tailor Made Recipes				
Antani	Give Extra brightness and Colour to your Pasta, Noodles and Cous Cous	+++	SW/HW	-	-	-	+				
Stuzzica Line	Customized line to manufacture local raw material	++	DW/SW/HW/ Millet/ Sorghum/ Teff/ Pulses	++	++	++	Tailor Made Recipes				



Today's consumers value more and more healthy life style with focus on exercise and nutrition. Perantani offers solutions with natural improvers and additives to meet consumers' taste evolution

evolution

Output

Out

With Sbiriguda and Stuzzica blends, Perantani has studied a dedicated line to enhance pasta, noodle, breakfast meals and snacks with omega3, vitamins, natural fibres, anti-oxidant, source of natural proteins.

We promote the use of local raw material by creating innovative and unique products.



# MORNING MEALS AND EXTRUDED SNACKS



EXTRUDED PRODUCTS IMPROVERS LINE SNACKS MORNING CEREALS										
Product Name	Description	Colour & Brightness	Raw Material	Process Stability	Texture & Taste	Oil Absorbtion	Shape			
Apollo	Dough smoothness, Texture and taste improver	+	Wheat Flour/ Potatoes Flour-Flakes / Corn Kernel / Corn Flour / Rice / Cassava / Tapioca / Others	+++	++	++	++			
Demetra	Dough smoothness, Texture and taste improver, colour enhancer and shape control	+++	Wheat Flour/ Potatoes Flour-Flakes / Corn Kernel / Corn Flour / Rice / Cassava / Tapioca / Others	++	++	++	+++			
Zeus	Customized tailor-made recipes for specific application like sport bars, granola	++	Wheat Flour/ Potatoes Flour-Flakes / Corn Kernel / Corn Flour / Rice / Cassava / Tapioca / Others	+++	+++	+	+			
Estia	Specific for baby food and pre- cooked flour	+	Wheat Flour/ Potatoes Flour-Flakes / Corn Kernel / Corn Flour / Rice / Cassava / Tapioca / Others	+++	++	-	+			
Poseidon	Specifically, for prawn crackers and fish related snacks	+	Wheat Flour/ Potatoes Flour-Flakes / Corn Kernel / Corn Flour / Rice / Cassava / Tapioca / Others	+++	+++	+++	+			



Perantani range of functional solutions address various aspects of the production and raw material quality in order to address clients most important desired goals.

Perantani takes each of its clients from concept creation time to raw material selection to production and packaging in order to achieve together the best products at the best production costs.

Cost Reduction by Replacement

Texture Differentiation

Sugar Reduction

Egg Replacement

Gluten Free

Fibre Rich



# WORK WITH US ON TAILOR MADE SOLUTIONS AND INNOVATION DEVELOPMENT

Perantani built a stateof-the-art extruded
product application Lab
based in Chisinau
Moldova. The Lab is
fitted with all modern
and latest technology
necessary to test every
type of raw material
under various
conditions.

Perantani pasta and snacks pilot plants and driers allows our team to simulate and replicate each client manufacturing process and test innovation and corrective measures in a safe and cost-efficient environment.

Via its extensive and dedicated analytical and production lab capacity, Perantani can support its clients in R&D and Innovation for the creation and market test of new products to be launched.



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