

Product catalogue



OtankiMill.eu

Logistics Services • Grain Processing





**25 + years
of experience**



**100 +
employees**



**1000 +
clients**



**30+ million euros
in turnover**



OtankiMill.eu
Logistics Services • Grain Processing

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.



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



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 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!



OtankiMill.eu

Logistics Services • Grain Processing

SIA "OTANĶU DZIRNAVNIĒKS"

"Dzirnavnieks", Otanki Parish,
Dienvidkurzeme County,
LV-3475, Latvia

For orders: gerda@otankimill.eu

www.otankimill.eu