

Maltivoz

SUSTAINABLE  
INGREDIENTS



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**OUR PRODUCTS**

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# Explore upcycled cereals !

Maltivor supports the development of a resilient agri-food sector by producing **nutritious, low-impact** and **flavorful ingredients**.

We are committed to preserving agricultural resources by **upcycling the grains** from **local breweries : brewers' spent grains (BSG)**.

## OUR GOALS

**Reduce food industry impact**

**Keep unique flavours**

**Offer nutritious ingredients**



Although already used in various processing ways, spent grain is a significant issue for breweries, whose numbers continue to grow each year.

Spent grain is a universal and growing resource throughout the world.

**100 LITRES**  
OF BREWED BEER

=

**30 KG**  
OF WASTED SPENT GRAIN

# Why choose Maltivor ?

**Gabrielle Hugon & Lola Bonin**  
Co-founders



## Technical advice

Our R&D team can support you throughout your development process. They can establish specifications based on your needs and suggest different formulations to meet your request.

## Marketing advice

Like any other ingredient, spent grain can be highlighted in your communications. Our team can advise you on the list of ingredients and the way you communicate with your customers. Moreover, the use of our ingredients promotes an eco-responsible image, which is appreciated by consumers and supports your CSR policy.

## Environmental advice

Using an internal tool, we can calculate the environmental impact of one of your applications and compare the results according to the degree of integration of DDG flour. The data will be presented according to different indicators such as the single score, the impact on the depletion of water and land resources or even the quantity of equivalent CO2 emissions per kg of product.

## Internal process

The collection and processing of spent grain are made in our workshop. We have taken particular care to understand the raw materials we collect. This has enabled us to establish specifications for each of our products in order to standardise the batches of spent grain collected from different breweries. We can therefore guarantee the consistency of our products from one order to the next.

We are working towards the following sustainable development goals established by the United Nations.



# Brewers' spent grain flour

20g of protein  
40g of fibre  
High in minerals



## Blond

A cereal flavour  
and a sandy to light brown colour

## Amber

A caramel flavour  
and a light brown colour



## Brown

A toasted, cocoa flavour  
and a dark brown colour

**3**  
FLOURS = **3 DIFFERENT**  
AROMATIC PROFILES

We can work on the granulometry  
to meet your applications  
requirements.

# Brewer's grains



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We offer raw dried brewers' spent grain.  
This consists of partially crushed and dried grains.

This ingredient can be used as an inclusion in biscuits, chocolate, or even incorporated into muesli or granola.

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# Malti'Mix preparations

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Malti'Mix is a preparation used to facilitate the creation of both savoury and sweet recipes. They are 4-in-1, you have the option to make two different recipes with the same mixture, for example, cookies or muffins. Furthermore, our preparations adapt to various dietary preferences, such as veganism.

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We can create your own Malti'Mix on request.

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All our products are available in **5 kg**, **25 kg** and **custom packaging**.

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## Malti'Mix Pancakes & Waffles



## Malti'Mix Cookies & Muffins

## Malti'mix Falafel & Veggie Patty



# Applications

**How to use :** On average, our flours can be used in quantities ranging from 5 to 30% in various savoury or sweet applications !



## BAKERY/PASTRY RECIPES

**Shortcrust pastry**  
**Puff pastry**  
**Bread**  
**Gluten-free bread**  
**Baguette <sup>1</sup>**



## BISCUITS RECIPES

**Cookies**  
**Pancakes**  
**Waffles**  
**Muffins**  
**Cakes <sup>2</sup>**



## CATERING RECIPES

**Pasta**  
**Patties**  
**Falafels**  
**Sauces**  
**Burger buns <sup>3</sup>**

- <sup>1</sup> Baguette :  
15% less environmental impact\*  
<sup>2</sup> Cake :  
2% less environmental impact\*  
<sup>3</sup> Burger Bun :  
14% less environmental impact\*

\* Method based on CO2 equivalent emissions per kg of product. These figures relate to recipes using 20% BSG flour in the flour quantity. These values are given as an example and may vary depending on the recipe.

# Product's benefits



## Ecological

Certified organic agriculture range. Upcycles a co-product and prevents waste. Reduces pressure on agricultural land and doesn't use additional water. Local collection and production in our workshop. Goal for our production : achieve a negative single score.



## Nutritional

Upgrade your nutritional claims : source or high in proteins, dietary fibres and minerals. Improves the Nutri-score and the Yuka score. Offers a new source of plant proteins. Contributes to the naturalness of the final product.



## Economical

Lower prices than specialty flours with similar properties, such as chickpea or chestnut flour. Stable prices, not indexed to the wheat market. Minimal price difference between the conventional and organic ranges.

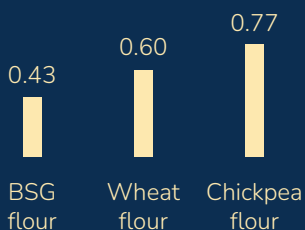


## Technical & functional

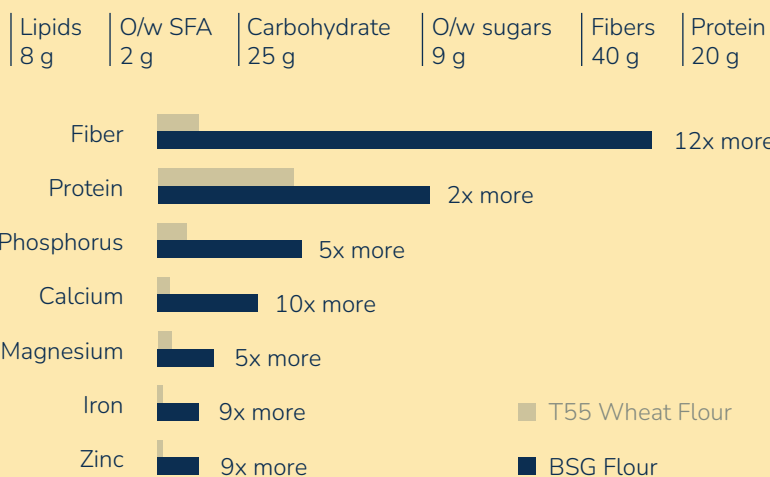
Brings unique flavours to the products. Colour, taste and texture are adjustable depending on the dosing and the chosen flour. Improves product shelf life as it requires a higher hydration level than wheat flour.

## Environmental impact\*

The carbon footprint of BSG flour is close to wheat but lower than most other flours. It is 2x less polluting than chickpea flour.



## Average nutritional values per 100g



\* Method based on CO2 equivalent emissions per kg of product.

MATIVOR  
SAS WONDERWOMALT  
2023

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4 CHEMIN DES RONZIÈRES

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69390 VOURLES

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[www.maltivor.com](http://www.maltivor.com)



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