



# 175

years of milling  
traditions



## ABOUT US

"Malsena" was established in 1841 as the seam mill and has survived despite many wars and conflicts. In the 19th century it became one of the most important mills in the region. At the time it processed more than 5 million pounds of grain and supplied flour for Riga, Liepaja, Warsaw, Saint Petersburg and Moscow.

Through 175 years of history, Malsena mastered the modern technologies while cherishing old milling traditions. Now "Malsena" is one of the biggest mills in Baltics supplying both local and export markets. "Malsena" is also a part of "Baltic Mill" group together with "Amber Pasta", "Rigas Dirnavnieks" and "Balti Beski".





## BRANDED WHEAT FLOURS



### Best seller in Lithuania wheat flour



All-purpose wheat flour, type **550 D**



Bestselling Lithuanian flour famous for its exceptional constant quality



1 and 2 kg paper bags



### "Royal" wheat flour



All-purpose wheat flour, type **405 D**



Exceptionally white flour for all festive pastries



1 and 1,75 kg paper bags



### Extra wheat flour



Wheat flour, type **405 D**



Exceptionally coarse wheat semolina flour for light and puffy pastries



1 and 1,75 kg paper bags







## SPECIAL FLOURS

The whole grain flours are slowly milled in low temperature with millstones unique in Lithuania. Therefore, these flours are more nutritious and keeps all the best from the grain. The whole grain flours are distinguished not only by peculiar taste properties, but also by exclusive aromas.



### Whole grain rye flour



Whole grain rye flour



Stone-ground according ancient milling traditions, whole rye goodness preserved



1 and 1,75 kg paper bags



### Whole grain wheat flour



Whole grain wheat flour



Stone-ground according ancient milling traditions, whole wheat goodness preserved



1 and 1,75 kg paper bags





## Whole grain oat flour



Whole grain oat flour



Milled according ancient milling traditions, whole oat goodness preserved.



1 and 1,75 kg paper bags



## Whole grain buckwheat flour



Whole grain buckwheat flour



Milled according ancient milling traditions, whole buckwheat goodness preserved.



1 and 1,75 kg paper bags



## Self-raising wheat flour



Self-raising wheat flour



Ready to use superior grade wheat flour with raising agents in one bag for guaranteed baking results



1 and 1,75 kg paper bags





## BRANDED MIXES FOR B2C SEGMENT

"Malsena" produces more than 25 branded mixes and number of recipes for easily baked goods. With production based on "Buhler" technology and extensive R&D capabilities "Malsena" is able to develop recipes based on the original products samples.



AbraKadabra Wheat flour  
mix for pancakes enriched  
with vitamins, 300 g



Oat flour mix for pancakes  
enriched with vitamins,  
300 g



Corn flour mix for pancakes  
enriched with vitamins,  
300 g



Wheat flour mix for  
crepes, 400 g



Wheat flour mix for  
yeast-pancakes, 400 g



Wheat flour mix  
for pancakes, 400 g



Wheat flour mix for  
dessert crepes, 400 g





## BREAD MIXES



Flour mix for  
white bread, 1 kg



Flour mix for  
whole grain bread, 1 kg



Flour mix for  
dark bread, 1 kg



Flour mix for yeast  
wheat-rolls, 400 g



## CONFECTIONERY FLOUR MIXES



Four mix for cake,  
400 g



Flour mix for  
chocolate cake, 400 g



Flour mix for chocolate cake  
with icing, 460 g



Flour mix for oat  
cookies, 400 g



Flour mix for crispy  
waffles, 400 g



Wheat flour mix for  
heart-shaped waffle, 400 g





## POTATO MIXES



Potato mix for  
pancakes, 200 g



Potato mix for potato  
dumplings „Cepelinams”,  
400 g



Potato mix for pancakes  
with filling, 400 g



Potato mix for  
mashed-potato, 200 g



## SPELTĀ PRODUCTS

Spelt is an exceptional grain. It dates back to the Stone Age. Therefore, it has retained many of its characteristics from antiquity, including the complex structure. Spelt grain is covered with the lemma and palea, which protect them from diseases and pests. It is genetically healthy grain, which resists to the environmental pollution and does not absorb mineral fertilisers. The vitamins and other nutritional substances remains after milling process even in finely ground flour.



### Whole grain spelt flour



Whole grain spelt flour



Stone-ground according ancient milling traditions, whole spelt goodness preserved



1 kg paper bags



### White spelt flour



White spelt flour



From ancient wheat Spelt



1 kg paper bags



Spelt flour mix for crepes  
with no added sugar and  
salt, 400 g



Spelt flour mix for pizza  
crust with no added sugar  
and salt, 400 g



Spelt flour mix for  
yeast-pancakes with no  
added sugar and salt, 400 g





## HEALTHY GRAIN PRODUCTS LINE „NATURALIS“



Wheat germ, 200 g



Wheat bran, 200 g



Rye bran, 200 g



Oat bran, 200 g



Various chopped grain  
mix, 200 g



## DAILY DOSE HEALTHY PRODUCTS

"Malsena" oat bran and wheat germ are packed in a daily dose.

There is no need to measure or calculate anything. Use the content of daily dose pack to add vitamins, fibre and minerals to a daily meals. It is easy to use both at home and at work, after a workout and on the road!



Oat bran – daily dose  
of beta-glucan, 42 g



Wheat germ - daily dose  
of wheat germ, 40 g



## BRANDED FLAKES AND INSTANT PORRIDGES

Oats are grown under close supervision and carefully handled during all stages of processing. The raw material for oat products is grown in close collaboration with farmers and in accordance with "Malsena" oat cultivation program prepared by companies specialists.

The raw material for our oat products is grown in close collaboration with farmers in accordance with our oat cultivation program prepared by our specialists:

- Grown from the most nutritious and Lithuanian climate suitable oat varieties;
- Grown from our selected superior quality and certified Scandinavian oat seeds;
- Grown under the strict and special cultivation requirements and conditions:
  - no plant growth regulators used;
  - grown protecting water and environment;
  - the process is monitored and maintained from sowing to harvesting in our controlled farms.



### FLAKES AND INSTANT PORRIDGES:

- Whole Grain oat flakes
- Jumbo oats
- Quick – cooking oat flakes
- Five cereal flakes
- Four cereal flakes
- Rice flakes
- Buckwheat flakes
- Organic oat flakes
- Instant oat porridges in SACHETS of various fruit or berries tastes
- Instant oat porridges in CUPS of various fruit or berries tastes







## ORGANIC PRODUCTS

Organic farming is agricultural production in revitalized fields, totally free of all kinds of chemical substances and artificial fertilizers. Produced from local farms for the good of nature. The facilities of Malsena have been inspected and certified for organic production.

- Wheat flour
- Rye flour
- Spelt flour
- Oat flakes



## INDUSTRIAL PRODUCTS FOR B2B SEGMENT

### FLOUR MIXES FOR B2B SEGMENT

- Proven long term experience of private labels and branded products for Scandinavian market.
- Flexible and extensive R&D capabilities – ability to develop recipe based on the original product sample.
- Production based on Buhler technology.

- |                                  |                          |
|----------------------------------|--------------------------|
| 1. Dark Bread Mix                | 11. Spelt Crepes Mix     |
| 2. White Bread Mix               | 12. Spelt Pizza Mix      |
| 3. Whole Grain Bread Mix         | 13. Spelt Yeast Pancakes |
| 4. Yeast Wheat-Rools Mix         | 14. Crepes Mix           |
| 5. Cake Mix                      | 15. Yeast-Pancakes Mix   |
| 6. Chocolate Cake Mix            | 16. Pancakes Mix         |
| 7. Chocolate Cake Mix with Icing | 17. Dessert Crepes Mix   |
| 8. Oat Cookies Mix               | 18. Chiabatta mix        |
| 9. Crispy Waffles Mix            | 19. Buagette mix         |
| 10. Heart-Shaped Waffle Mix      | 20. PROFI PIZZA mix      |



## INDUSTRIAL PRODUCTS FOR B2B SEGMENT

### WHEAT FLOUR FOR PROFESSIONALS

"Malsena" produces all types of wheat flour and makes customised flour according to specific needs. Company uses its knowledge to deliver full potential of wheat grain to the consumers. "Malsena" carefully selects every batch for future flour to meet all quality requirements. Companies flour performs naturally and it does not need to be bleached or enhanced with any additives or enzymes.

TYPE OF FLOUR	MAIN QUALITY INDICATORS						DESCRIPTION
	Ash content, %	Gluten content, %	Stability, min	Falling number, sec.	Moisture, %	Water absorption, %	
WHEAT 405 D, EXTRA	0,35-0,45	25-26	3-5	380-350	14-15	54-57	Super Premium quality wheat flour. Due to the special milling technology this flour has special semolina-like structure and are also known as semolina flour. These flour evenly spread into the dough and do not jump into dough lumps. This is why, these flours are indispensable in the preparation of highly aerated, spongy structure baked goods, such as sponge-cakes, pastries, cupcakes and biscuits.
WHEAT 405 D, ROYAL	0,47-0,52	25-27	3,0-10,0	270-330	14-15	57-58	Special premium quality wheat flour with good elasticity and exceptional whiteness. Best choice for all confectionery items and breads.
CONFECTION-ERY FLOUR TYPE 550 (LOW PROTEIN)	0,55-0,58	19-22	-	250-330	14-15	53-55	Low-protein and low-gluten flour, they are best for baking crispy waffles, crepes, butter cookies and other confectionery goods.
WHEAT 550 D	0,55-0,62	25-27	5-10	270-330	14-15	57-58	Good strength flour, makes elastic dough, suitable for all purpose baking.
WHEAT 550 C	0,55-0,62	28-30	4-8	260-310	14-15	58-66	Strong flour, perfect elasticity. For confectionery items and breads.
WHEAT 812 D	0,68-0,76	25-27	4-10	260-310	14-15	58-60	Most convenient wheat flour for high-rising yeast breads.
WHEAT 812 C	0,68-0,76	28-30	5-10	270-330	14-15	59-60	Strong flour, perfect elasticity. For confectionery items and breads.
WHEAT 812 E	0,68-0,76	22-24	3-8	270-330	14-15	57-59	Low-gluten flour, best for ice-cream waffle cups and cones, flat waffles.

WHEAT FLOUR 1050D	0,95-1,2	25-27	5-8	250-330	14-15	63-65	Strong flour, perfect elasticity. Best for all type breads.
WHEAT 1600 C	1,6-1,9	25-29	2-6	240-300	13,0-15,0	63-65	Contains a lot of mineral substances and fibre. Best for honey-cakes, pet food.
WHOLEGRAIN WHEAT FLOUR	1,5-1,9	23-28	-	250-350	11-13	-	This flour is milled from soft wheat grain with stone-mill. Used as main type or addition to Superi- or grade flour for bread products.
WHOLEGRAIN SPELT FLOUR	1,5-1,9	25-31	-	250-350	11-14	-	Whole grain spelt flour is milled from spelt grains leaving all grain components. Used as a raw material for bread and confec- tionery goods.
WHITE SPELT FLOUR	0,68-0,75	25-32	1,0-2,0	250-350	14-15	57-58	White spelt flour makes dough exceptionally elastic, plastic and soft. Dough rises up faster than from common wheat flour. Best for bread products, cakes, pizzas crust, rolls, pasta and other.

## RYE FLOUR

Rye flour is richer in minerals and dietary fibres than wheat. Due to its high enzyme activity it has a slightly sour taste and is perfect for rye bread dough which traditionally is baked in Eastern Europe. Bread with rye flour is generally darker than wheat bread. "Malsena" produces light, medium and dark rye flour.

TYPE OF FLOUR	MAIN QUALITY INDICATORS			DESCRIPTION
	Ash content, %	Falling number, sec.	Moisture, %	
LIGHT RYE FLOUR 700	0,67-0,73	170-200	12,5-13,5	The finest sort of rye flour, sometimes called sifted flour. It is used for baking traditional sweat-and-sour bread and bread made using scalding or sour dough method. It helps to increase the volume and its nutritional value is less than in other coarser kinds of bread.
MEDIUM RYE FLOUR 1370	1,37-1,43	160-190	12,0-13,0	Medium coarse milling rye flour, which is recommended for baking most of the brown "country style" breads made with traditional sourdough and scalding methods. Gives a special sour flavour and aroma to the bread.
DARK WHOLEGRAIN RYE FLOUR 1800	1,50-1,70	140-160	12,5-13,5	Wholegrain flour has exceptional grit-like structure. They are stone-ground slowly and in low temperature, so they retain all the grain nutrients: fibre, B vitamins, minerals and antioxidants. All grain goodness (also bran and germs) is preserved. That's why these flour has unique taste and is particu- larly suitable for a balanced diet providing long-term fullness. Best for leavened breads. Bread made from wholegrain flour is "heavy", super nutritious, has a longer shelf life and is a source of fibre.



## OAT FLOUR

Oats are high in fiber and dietary minerals, they contain natural antioxidants, making them an excellent addition to a daily diet. Oats do not contain gluten, therefore it is good for a baby food or other dietary products. Oat flour can be added to other flours and ingredients, it gives a special flavour and a beautiful yellow colour.



## BUCKWHEAT FLOUR

Buckwheat flour is valued for the proteins that naturally appear in buckwheat grains. These proteins are almost identical with those that can be found in animal products, i.e., egg and milk. Most importantly, buckwheat flour is free from gluten. High quality proteins in buckwheat flour possess eight amino acids, including Lysine and Tryptophan. These amino acids are known to improve digestion of the proteins that naturally appear in buckwheat flour. In addition, buckwheat flour is the only flour that contains Rutin also known as Vitamin PP.

## CEREAL FLAKES

"Malsena" offers different cereal flakes and flake mixes. Cereal flakes are the main ingredient in instant and traditional porridges. It also can be used in baking as a crunchy additive to the bread, pie or cookie dough or in healthy confectionery products.

"Malsena" makes oat, rye, wheat, barley and buckwheat flakes, as well as 4-cereal and 5-cereal mixes. Cereal can be made from whole or cut grain and flakes can be produced in different thickness, particle sizes and moisture.

OUR PRODUCTS CAN BE  
PACKED IN 15 KG, 20 KG,  
25 KG, 50 KG BAGS.










# QUALITY

Food safety, quality and environmental protection in company is certified according to ISO and BRC standards. Malsena has also passed Social EGMONT Audit.



## B2B AND PL PRODUCTS AND PACKAGING OPTIONS

PRODUCTS	PACKAGING TYPE	LOGISTICS INFORMATION			
		Secondary	Pallet type	Shelf life	
FLOUR					
WHEAT FLOUR	  Paper valve bags PP + PE valve bags Sewn PP bags Sewn PP+paper bags Sewn PP+HDPE bags	1 kg 1,75 kg 2 kg 15 kg 20 kg 25 kg 50 kg	Shrink wrap	EURO pallet ½ pallet ¼ pallet	12 months
SUPERIOR GRADE					
FIRST GRADE					
SECOND GRADE					
WHOLEMEAL					
SPELT					
ORGANIC					
RYE FLOUR					
WHITE					
DARK					
WHOLEMEAL					
ORGANIC					
MIXES					
BREAD MIXES		300-500 g	Carton	EURO pallet ½ pallet ¼ pallet	12 months
WHITE					
DARK					
WHOLE GRAIN					
ROLLS MIXES		1 kg 1,75 kg 2 kg	Shrink wrap		
TRADITIONAL					
DANISH					
WHOLEMEAL					

<b>PIZZA CRUST MIXES</b>					
TRADITIONAL					
SPELT					
PROFI					
<b>PANCAKES MIXES</b>					
TRADITIONAL		1 kg			
POTATO		1,75 kg	Shrink wrap	EURO pallet	12 months
YEAST		2 kg	carton	½ pallet	
CREPES		4 x 100-150 g	display box	¼ pallet	
SPELT		3 x 150-200 g	display tray		
<b>WAFFLES MIXES (SOFT &amp; CRISPY)</b>		2 x 200-250 g	shrink wrap		
SOFT		1 x 300-500 g			
CRISPY					
<b>CAKES MIXES</b>					
WHITE FLAVORED					
CHOCOLATE					
MARBLE					
<b>PIE MIXES (WITH ICING)</b>					
CHOCOLATE	Paper valve bags				
COCONUT	PP + PE valve bags	10 kg	15 kg	EURO pallet	12 months
BROWNIE	Sewn PP bags	25 kg	20 kg	½ pallet	
	Sewn PP+paper bags	50 kg	25 kg	¼ pallet	
	Sewn PP+HDPE bags		50 kg		
<b>COOKIES MIXES</b>					
OAT					
BUTTER					
<b>POTATO DUMPLINGS MIXES</b>					
<b>MASHED POTATO MIXES</b>					



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