



We reap
what we sow







Nourishing a passion for our earth, since 1930.

A love of the earth and what lives and breathes within it; the physical effort of sowing the seeds and the patience to wait for them to bear fruit, followed by the joy of the harvest. The intense aroma of the fruit, cradled in our hands, with its own local story to tell. These are sensual, sensory pleasures that leave their mark, handed down through the generations and gradually able to turn a passion into a profession. A fine example of this is the Roncon family, who have been working in the food and farming sector since 1930. Driven by their passion for the land, in 1965 the family gave a major boost to the farming business, and 1991 saw the foundation of AGRICOLA GRAINS, following the recognition of organic farming in Europe on the part of the European Union. This crucial turning point came when Pietro Roncon's son and daughter, Massimo and Monica, sensed that the way forward lay in abandoning chemical farming methods in favour of eco-sustainable agricultural practices able to safeguard the earth and all the values it stands for.

Thanks to this long-sighted vision and 'the siblings' sense of responsibility towards Man and the environment, **AGRICOLA GRAINS is today a strong, international business that harvests, sells and processes cereals and oilseed crops, all strictly organic. The company also produces vegetable oils for human and animal consumption, and its qualified staff provide technical assistance to the 1500 farming businesses AGRICOLA GRAINS works with, aided by an ACCREDIA-certified in-house laboratory for product analysis.**

Each stage of the growing, harvesting and distribution process is tested in compliance with stringent international certification regulations, to guarantee products are 100% natural and of the highest quality. This quality derives from the conviction that a profound link with the earth and its values is the only road towards a sustainable future and a virtuous present, in which the company exports Italian organic produce worldwide and distributes selected raw materials for livestock and human consumption.

**Nurtured
and energised
with wholesome
values**

From the seed to the shelf

We like a good job well done. We like to work hand in hand with the farmers, providing assistance at every stage along the way, from the field until the moment the product reaches our warehouses, so that quality is guaranteed throughout the production chain.

Our work consists of:

- **signing produce purchase agreements at the best conditions on the market;**
- **offering advice on the most suitable varieties and the most efficient farming techniques to adopt;**
- **providing fertilising and crop protection plans;**
- **supplying - where requested and without obligation - the finest products present on the market;**
- **regular visits to farms where crops are grown;**
- **logistic organisation and collection of produce;**
- **quality and multi-residue analyses on produce delivered to our accredited laboratory.**

All-round assistance guaranteed



Highly-qualified assistance for farmers and checks carried out at the growing and harvesting stages.



Reception of goods and quality control using NIR technology, and assigning of incoming lot numbers.



Classification of materials into those for human consumption and animal feed, toasting, allocation of entry area in the warehouse.



Cleaning/drying with heat recovery, division into traceable lots, further routine checks on the goods in the in-house laboratory.



Storage in refrigerated silos and covered pits, goods checked using dedicated software and automated tools to monitor all processes.



Production in our oil mill of organic vegetable oils for livestock feed and human consumption, extracted using mechanical cold-pressing systems.



Monitoring for quality control before being loaded for delivery to customers.



Organisation of transport, using certified freight carriers, for delivery to end customers (mills and companies in the food industry, animal feed companies).



**Smart technology
to protect nutritional
quality**



AGRICOLA GRAINS firmly believes that smart technologies can help improve our lives, so the company is equipped throughout with cutting-edge tools designed to optimise processing systems and obtain increasingly effective results.

These include infra-red HTST toasting systems and a technological extrusion and pressing system developed to offer new products (flours) for highly digestible animal feed.

This innovative new system completely replaces the widely used steam preheating method, and is an important step forward for safeguarding the products' organoleptic characteristics.

In addition, the use of NIR technology allows the company to monitor the main quality parameters of all the production processes.





**We monitor every step,
from sowing through
to harvest, to guarantee
natural, top-quality
products.**



Organic produce certified for human consumption



Soft Wheat



Durum Wheat



Barley



Spelt



Corn



White Hilum
Soybeans



HO Sunflower



LO Sunflower



Rapeseed



Organic produce certified for animal feed



Corn



Crude
Soybeans



Toasted
Soybeans



Soft Wheat



Durum Wheat



Barley



Spelt



Horse Beans



Proteic Peas



Sunflower
Expeller Cakes



Soybean
Expeller Cakes



Rapeseed
Expeller Cakes



Bringing all the wholesome goodness of the earth into both kitchens and livestock farms.

AGRICOLA GRAINS has created an oil mill to produce organic vegetable oils, obtained using mechanical cold-pressing methods, for both animal feed and human consumption.

The extrusion and low-temperature pressing system is used to obtain both crude and filtered vegetable oil for human consumption and animal feed, with excellent nutritional and organoleptic properties.

Specifically, the company specialises in the production of:

- organic crude-filtered high oleic sunflower oil
- organic refined high oleic sunflower oil
- organic crude-filtered linoleic sunflower oil
- organic refined linoleic sunflower oil
- organic crude-filtered soybean oil
- organic crude-filtered rapeseed oil.



Our cold-pressed oils



Filtered Linoleic Sunflower Oil

The high linoleic acid sunflower oil is composed of **20% oleic acid, 55% linoleic acid**. Linoleic Oil has a different fatty acid composition from High Oleic Oil.



Filtered High Oleic Sunflower Oil

Extremely rich in **vitamin E** and **plant steroids**, it contains **vitamins A, C and D**. The high oleic acid content makes the sunflower oil more stable at high temperatures than the ordinary (linoleic) variety.



Filtered Soybean Oil

This oil is extremely rich in polyunsaturated fatty acids, linoleic acid and alpha-linoleic acid. Maintains a fair amount of lecithin: high **omega-3** content, which, together with the high omega-6 and oleic acid content, gives the soybean oil significant **cholesterol-lowering properties**.



Filtered Rapeseed Oil

Oil with a low **erucic acid** content, used as a condiment, for cooking and as an ingredient in margarine and shortening. High smoke point, thanks to the high **oleic acid** content. The acidity profile **can have a positive impact on the prevention of cardiovascular disease**.

A female scientist with curly brown hair and glasses, wearing a white lab coat, is operating a piece of laboratory equipment. She is looking intently at the machine's control panel, which features a small screen and a keypad. The machine is white and has the 'Agilent Technologies' logo and '389A' model number visible. In the background, another scientist in a white lab coat is working at a different piece of equipment. The lab environment is clean and professional, with various pieces of scientific equipment and a whiteboard visible.

Quality
is a way
of life



Quality is, first and foremost, a way of life that requires rigour, transparency and shared choices. These include selecting farming businesses carefully, and crop planning based on the natural characteristics of the soil and crop rotation. This is also the reason for the creation of an in-house laboratory, equipped with leading-edge equipment and technologies and able to directly conduct quality checks and product analysis, in order to ensure, with maximum precision, that the organic cereals are compliant with EU Regulation no. 834/07.

The analyses carried out are able to identify GMO, mycotoxins, pesticides, fatty acid composition, gluten and glyphosate. All these operations are essential to guarantee traceability and food safety in accordance with European and non-European standards, the benchmark for every step the company takes towards maximum quality.



Certifications of excellence

AGRICOLA GRAINS has a UNI EN ISO 9001:2008 quality system, as well as CSQA no.1807 and IQNET certifications. The company is verified by ICEA (Institute for Ethical and Environmental Certification). The company code is IT BIO E641. In addition to ICEA and CSQA, AGRICOLA GRAINS has obtained other important certifications, such as Biosuisse, JAS, GMP+ and KOSHER.



All the photos in this brochure were taken on the land where our seeds grow.

Printed on FSC-certified ecological paper.



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