



Sante

B2B
SOLUTIONS

WWW.SANTE.COM.PL

ABOUT SANTE

Sante is a family company established in 1992 by Andrzej Kowalski with brothers: Wojciech and Marek. Sante is known for the premium quality of its products, semi-finished products, ingredients and raw materials.

Today, the company is an expert in the market of healthy foods in Poland and worldwide. Its rich and diversified offer includes 18 product categories and ca. 250 products, semi finished products, raw materials and ingredients including: high range of breakfast products like granola, muesli, oatflakes, cookies, cereal for kids; wide range of vege products like vege drinks, soya chops, hummus, pates, mayonnaise; dried fruits and nuts; cereal bars; protein bars; oat cookies; crispbread; popcorn chips; peanut butter, rice waffles; grains; groats and more. The high quality of the products, with no artificial additives, is the pride of Sante.



GUARANTEE OF QUALITY BY SANTE

Sante rigorously abides by the applicable quality standards and controls the whole production process, from the raw materials, through manufacture, to packaging. Sante uses cutting-edge technologies to guarantee that its products represent top quality and homogeneity.

Sante controls the whole production process, from the raw materials through manufacture to packaging. All raw materials, semi-finished products and end products are only obtained from proven suppliers who meets the highest quality standards.

The resources are tested in the company's buffer zone, to make sure that only materials of confirmed quality are used. The warehousing system is based on the FIFO principle (First In, First Out). Among other strictly controlled factors is the shelf life of both the raw materials and the finished products.

Quality is reviewed at each step of production. During the manufacturing process, the quality of raw materials is controlled by production line operators, while the Quality Department regularly collects samples from the production line for control testing.

A control for metallic impurities is carried out with the use of highly sensitive metal detectors, designed especially for the food industry by CEIA, a company with a worldwide renown. The quality of the packaging is tested too (welds, cartons and pallets).

The production process is carried out with state-of-the-art machines produced by world-class companies and innovative technical solutions, to obtain top-quality products at all times. The production lines in Sante plant are highly efficient, automated and computer-controlled through PLC drivers. Such solutions minimise the time of production while optimising the tasks performed by the employees, and guarantee that the end product will be of perfect and uniform quality.

Sante has implemented the following procedures concerning food quality and dsafety: a Quality Management System consistent with the Global Standard concerning Food Safety with the highest level of compliance approval, the HACCP Food Safety Assurance System and a Quality Management System consistent with ISO 9001:2000, the HACCP Food Safety Assurance System.

BAKED TRADITIONALLY

CORN FLAKES from Sante are produced in a natural process.

Corn grain is cooked in a pressurized cooking device, gently dried and conditioned.

In this process, lasting a few hours, the grain acquires a unique taste, which cannot be reproduced in any way using extrusion. The grain is then flaked and toasted. Due to this process of production, the flakes have a unique taste, color and texture. They are stable and safe for 12 months.



GRANOLA

The products are baked in whole form or mixed in the production process with fruits, chocolate or nuts. The special technology process of slow baking allows to remain all nutritional values, minerals and vitamins. Granola can be treated as a final product and excellent addition to milk and yoghurts. Our granola does not contain wheat, which is its additional advantage.



BRAN FLAKES from Sante are produced also by the traditional process. The cleaned wheat grain is boiled in a pressurized cooking device, together with the bran.

After drying, all is subjected to flaking and toasting. Thanks to these treatments, the product is more fragile and tasty.

The shelf life of the flakes produced this way is 12 months.

FREEZE DRIED FRUITS

Freeze drying / Lyophilization process is the most modern and the most expensive method of preservation of food. This process allows to save nearly the same nutritional values of fresh products in their freeze dried type. Nearly all substances and products containing water can be subjected to this process. First stage: freezing the product, then under reduced pressure it sublimates. The water is removed from the final product (residual moisture is about 3%). Freeze drying perfectly preserves it and prevents the development of bacterial flora. After adding water, the lyophilized products regain their original properties.



CEREAL FLAKES ROASTED / RAW

CEREAL FLAKES are obtained from purified cereal grains, subjected to hydrothermal treatment and dehulling, possibly slicing and flaking. Cereal flakes are extremely important in rational human nutrition, they are a rich source of protein and fiber.

ROASTED FLAKES are produced using the traditional method, where the wheat grain is boiled in a pressurized cooking device, gently dried and conditioned. In this process, the grain acquires a unique taste and texture.

The grain is then flaked and toasted. Thanks to these treatments, the flakes produced this way have a unique taste, color and texture. They are also stable and safe for a period of 12 months.



EXTRUDED PRODUCTS INGREDIENTS / CEREALS / FLAKES / SNACKS

Extruded semi-finished products are raw materials pressed by extruders under high pressure and appropriate temperature.

This process improves the absorption of the products during digestion. One of the biggest advantages of extrusion

is increasing the number of possible applications for the raw materials.

Extrusion gives possibilities of combining many raw materials in order to obtain the right taste and quality of the product.

We also prepare extruded products for customer recipes or we develop individual solutions for specific inquiries, custom made products.



PEANUT BUTTER

Our peanut butter is made from top quality peanuts. We import them from accredited suppliers from Argentina, which is a global leader in the production of this raw material.

The peanuts are subjected to roasting and a specially developed by our technologist grinding process.

This ensures receiving a unique spread, lubricity, consistency and perfect taste as well as microbiological safety. High in protein



DRIED FRUITS / FROZEN FRUITS / FRESH FRUITS

A wide range of high-quality fruits that are used to produce granola, muesli or crunchy. Dried fruits retain the aroma, nutritional value and color. At the same time, the appropriate drying process extends the shelf life of the fruit. Information about the full range of available raw materials can be sent by e-mail.

Different types available: air dried, candied, infused, with sugar, no sugar, etc.



PUFFED / EXPANDED PRODUCTS

Expanding cereals process is also called puffing. The grain is subjected to hot steam. The process takes place under high pressure conditions. Chemical substances are not used. Expanding requires the use of whole cereal grains. The most important advantage is that this process saves most of the valuable nutrients inside the product. Grains are conditioned (moisturized) and then subjected to thermal heat rotation.



TEXTURATES / TEXTURIZED (TEXTURED) VEGETABLE PROTEIN (TVP)

Soybeans are subjected to thermal and mechanical treatment, what allows to obtain products on a different, required level/stage of processing.

These products (soy chunks, soy meat) are used as intermediates in the food industry, functional additives, nutrient-enhancing components, as well as animal protein substitutes. Often used as meat analogues or meat extenders.

Texturized Soy Protein contains 50% protein, with a fat content below 1%. As a result of extrusion, the biological value of soy protein is increased and new functional properties of the final product are obtained.

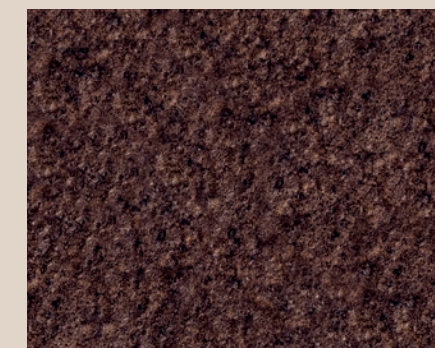


CHOCOLATE SPRINKLES / FLAKES



COOKIE CRUMBLES / GRANULATE

Granules made by crushing and sieving cookies, used as a topping, addition to ice cream, creams, cake bottoms and addition to cakes. We bake the healthiest cereal cookies, which after crushing are suitable as a topping for ice cream, cakes, cookies or as a sweet coating / cover (like breadcrumbs).



GRAINS / NUTS



NOTES:



ICE CREAM INDUSTRY:

- sorbets • vegan/vegetarian ice creams
- ice creams light



BAKERY AND CONFECTIONERY INDUSTRY:

bakery dry mixes • confectionary dry mixes
• fillings • fruit fillings • puddings
• confectionery mass • creams



COATINGS:

outside • inside



THE MISSION OF SANTE

The mission of SANTE is to develop and deliver top quality foods with a beneficial impact on the customers' health and wellbeing, as well as to promote knowledge on healthy eating and lifestyle.

From development through to the end product, from ingredients to your own brand product, we can offer you the latest processing technologies and creative product development work for intelligent solutions – giving you the competitive edge.

B2B SOLUTIONS:

- Experience and Know-how.
- Professionality, creativity and flexibility.
- Cooperation with the market leaders, biggest international players in the food industry worldwide
- We own several modern production plants with different specializations and the highest standards. We use unique, modern and the most innovative technologies.
- Constant supervision of quality and close cooperation with R & D in order to deliver products of the highest standards.
- Implementation of A and B and BRC quality certificates.

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