



AMARION

Research and Production Holding
"AmaranthAgro" LLC

Full cycle manufacturer
of high-quality amaranth
products

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Export sales
manager: +7 925 470 84 57



<https://en.amarion.ru/>

No.1
in growing
and processing
amaranth



AMARION

Research and Production Holding
"AmaranthAgro" LLC

Years of experience with amaranth and verified scientific expertise

Today **AMARION** is the leader in selection, cultivation and processing of amaranth, possessing deep expertise and scientific approach.

The company is an expert in amaranth

We are experts in cultivation of amaranth and production of amaranth-based products. We know everything about this amazing plant and have created unique technologies to process it.

Full cycle production

We select amaranth creating high-yielding varieties. We grow, process, and produce super healthy amaranth products: oil, grain, flour, groats, flakes etc.

High-quality products

We pay a lot of attention to the quality of our products. All the benefits of this plant can be obtained only by eating genuine amaranth products provided by a verified expert in this field.



60,000 hectares
Total land bank



Modern factory
with hi-tech equipment



Full-cycle production



ISO 22000
certification



Scientific researches
in cooperation with Russian
and foreign universities

AMARANCHO

AMARANTH is an ancient South American crop. It was the source of life energy for Aztecs and is now here to become an indispensable part of your daily diet.



*per 100 g

13%

of recommended daily intake OF CALCIUM*

Calcium is very important in functioning of blood vessels, nervous system and muscles.

7000 mg

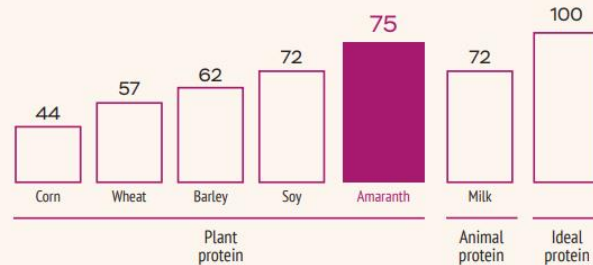
LYSINE*
twice as much as in rice

Lysine is very good for formation of collagen, strengthening of the musculoskeletal system and calcium absorption.

Ideal PROTEIN

Amaranth protein is highly digestible and well-balanced in amino acids.

Assuming ideal protein equals 100 (protein score), the nutrition value of proteins can be ranked as follows:



AMARANTH GROATS
180g

Shelf life:
12 months

Package material:
Cardboard/PP

Multipack:
18 units

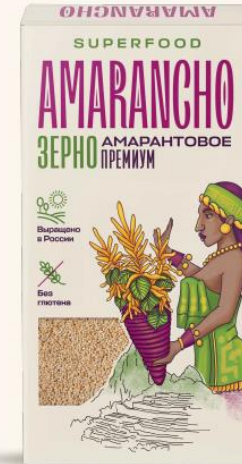


AMARANTH FLOUR
400g

Shelf life:
12 months

Package material:
Cardboard/Paper

Multipack:
18 units

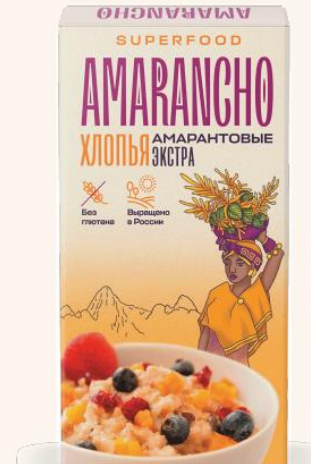


AMARANTH GRAIN
600g

Shelf life:
12 months

Package material:
Cardboard/PP

Multipack:
18 units



AMARANTH FLAKES
200g

Shelf life:
12 months

Package material:
Cardboard/PP

Multipack:
18 units



GLUTEN FREE



FIG AND AMARANTH BISCUITS

300g	amaranth flour
10 to 12	dried figs
120g	powdered sugar
9 tbsp	unsalted butter
70 ml	milk
2 tbsp	pistachios or almond
½ tsp	powdered cardamom
¼ tsp	salt
¼ tsp	baking soda

1. Soak figs in 100ml of hot water for 30-45 min. Drain the water. Dry the figs with a paper towel and cut them into small pieces.
2. Heat the oven to 160 degrees Celsius. Line the baking sheet with baking parchment.
3. Sift the flour, salt, baking soda and powdered cardamom. Chop the nuts and add to the mixture.
4. Beat softened butter with sugar until fluffy, add milk and stir.
5. Combine the flour and butter mixtures, add the figs and mix them into a smooth dough. Form small balls. Place the balls onto the baking sheet and press them lightly.
6. Bake the biscuits for 12 to 15 min. Leave them to cool and serve.

ROCCA, FRIED ZUCCHININ AND AMARANTH SALAD

100g	amaranth groats	Dressing:
300g	pumpkin	3½ tbsp olive oil
300g	zucchini	1 tbsp balsamic vinegar
100g	Feta cheese	juice of one lemon
50g	rocca	3 tsp honey
2 tbsp	olive oil	½ tbsp soy sauce
3 tbsp	pumpkin seed	
2-3	mint sprigs	
2	rosemary sprigs	
½ tsp	sugar	

1. Heat the oven to 200 degrees Celsius. Line the baking pan with baking parchment.
2. Peel the pumpkin and dice it into small cubes. Remove rosemary stems and cut the leaves.
3. Lay out the pumpkin on the baking pan, decorate it with rosemary, season it with salt, sugar and pepper, and pour 1½ tbsp of oil, stir. Bake for 20 to 25 min, leave to cool.
4. Put the amaranth into the baking pan, mix with 1 tbsp of pumpkin seed, 2 tbsp of honey and 2 tbsp of oil. Bake for 15 min at 180 degrees Celsius.
5. Cut zucchini into thin slices with a paring knife. Grease zucchini slices with the remaining oil and season with salt and pepper.
6. Heat up the grill pan and fry zucchini over medium heat for 5 min on each side.
7. Chop the pumpkin seed. Cut the mint leaves.
8. In a small bowl, mix up lemon juice, 1 tbsp of olive oil, 1 tsp of honey, soy sauce, olive oil and vinegar. Stir into a smooth mixture.
9. In a salad bowl, lay out the amaranth, the pumpkin, the zucchini, the rocca and the seeds. Add mint and decorate with the dressing. Crumble Feta and mix the salad.



AMARANTH COCONUT MILK-BOILED PORRIDGE WITH RASPBERRY AND PUMPKIN SEED

50g	amaranth groats
180ml	coconut milk
100g	raspberry
20g	pumpkin seed
½ tsp	ground cinnamon
¼ tsp	cracked ginger
¼ tsp	ground nutmeg
1 tbsp	amaranth oil
	maple syrup or honey optional

1. In a saucepan, mix amaranth groats, coconut milk and spices. Bring to boil and cook for 15 min over low heat.
2. Fry pumpkin seeds on a dry frying pan. Lay out the porridge on a plate, add raspberry and pumpkin seeds. If you wish, add honey or syrup as well.

GLUTEN-FREE BREAD WITH AMARANTH

90g	amaranth flour
100g	wheat flour
100g	oat flakes
130g	rice flour
2 tbsp	flax seeds
1 ½ tbsp	sunflower seeds
1 tbsp	pumpkin seeds
1 tsp	salt
7g	yeast powder
500 ml	warm water

1. Prepare the loaf pan: oil it and flour it.
2. Grind the flax seeds in a coffee-mill. Mix amaranth, wheat and rice flour, add flax seeds and oat flakes, stir.
3. Heat the water up to 36 to 38 degrees Celsius. Add salt and yeast into the flour mix, then pour 400ml of water and make a dough. Add water if needed.
4. Pour the seeds into the dough and knead one more time. Lay out in the loaf pan and leave the bread to rise no less than 30 min in a warm place.
5. Heat up the oven to 200 degrees Celsius. Bake the bread for 45 min. Leave to cool on a rack.





AMARANTICA

Natural amaranth oil

Elixir of balanced life!

- Amaranth oil is unique in its composition and has a complex of vitamins including Omega 3, 6, 9 and an essential biologically active substance - squalene.
- The patented production technology ensures maximum preservation of amaranth's inherent health benefits.

100%
NATURAL
SOURCE
OF SQUALENE

NATURAL AMARANTH OIL
100ml

Shelf life:
12 months

Package material:
Cardboard/Glass

Multipack:
6 units
25 units



SOURCE OF
SQUALENE

Amarantica oil contains more than 6 % of squalene - an essential biologically active substance regulating lipid and steroid metabolism.

Squalene plays a vital role in the saturation of cells with oxygen, helps tissue regeneration and maintains body's youth.

Squalene is a powerful natural antioxidant with an ability to neutralize oxidation processes, induced by free radicals.



AMARION^{pro}

AMARION Professional
is high-quality ingredients
for Your business

WHY CHOOSE US?

- High-quality ingredients
- Sustained product quality
- A broad range of application of the product
- Full-circle production
- The factory is equipped with advanced high-tech automated equipment
- Our own cultivated areas in three regions of Russia
- Knowledge and technologies. Scientific research.
- Technological and marketing support



Food
production



Products of specific
nutritional needs



Agriculture



Pharmaceuticals



Cosmetics
industry

AMARION^{pro}

AMARANTH OIL

- 100% natural product
- Produced in Russia
- Patent-protected pressing technology with a three-stage refining process
- Ready-made product for professional use
- Ready-made product for home use
- Inactive ingredient in pharmaceuticals and cosmetics

6%
OF SQUALENE

Omega
3,6,9

OIL
6% of squalene

Shelf life:
12 months

Package material:
Tin container*

OIL
Amaranth-squalene

Shelf life:
12 months

Package material:
Tin container*

OIL
Biologically active substance
6% of squalene, Omega 3, 6, 9

Shelf life:
12 months

Package material:
Tin container*



*Easy-to-use tin container
5l / 4,6kg

INTENDED USE:

- Food production
- Dietary supplements
- Production of food for specific nutritional needs: (sport nutrition, dietary nutrition for treatment and prevention of disease)
- Cosmetic and personal care products
- Creams (hand cream, face cream and body cream)
- Shampoos and hair masks
- Care and moisturizing lotions
- Massage oils



AMARION^{pro}

BULK INGREDIENTS MADE FROM AMARANTH

- 100% natural product
- Balanced protein, rich in lysine
- Contains bioactive highly absorbable calcium
- Ready-made product
- Useful ingredient for your business



INTENDED USE:

- Bakery production, confectionary production and pasta production
- Breakfast cereals (instant porridge, muesli, granola)
- Products for specialized nutrition (sport nutrition, dietary products and preventive nutrition)
- Bread/confectionary toppings
- Crispbreads (baked, extruded)
- Fruit and berry fillings
- Production of snacks, including functional snacks



Gluten-free



Vegan



Organic Products



Rich in protein
and fiber



**FLOUR
PREMIUM QUALITY
40 kg**

Shelf
life:
12 months

Package
material:
PP Bag



**MANNA GROATS
10 kg, 30 kg**

Shelf
life:
12 months

Package
material:
PP Bag



**FLOUR
HIGH PROTEIN
40 kg**

Shelf
life:
12 months

Package
material:
PP Bag



**FLAKES "EXTRA"
(Premium Quality)
10 kg, 30 kg**

Shelf
life:
12 months

Package
material:
PP Bag



**GROATS
PUFFED GRAIN
40 kg**

Shelf
life:
12 months

Package
material:
PP Bag

