

GLUTEN FREE PLANT







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CUSTOMIZED CEREAL BARS FOR YOUR BRAND

Five generations of the Nicoli family
have worked side by side with the
local farmers and people, sharing
with them a genuine love and
respect for our bountiful land and
its wholesome products.

For 150 years we have been producing high quality procucts.

WHY CHOOSE US:

- European leader in Organic & Free From cereal bars production.
- 2 We support our Partners in every phase of research & production.
- Research of new Ingredients, Trends, Technologies, Packaging.
- Maximum flexibility and Tailor made approach to every Client.
- 5 Different cereal bars technologies and capabilites.
- 6 Dedicated Facilities for Gluten free and Allergy Friendly Cereal Bars.



HOW DO WE MAKE BARS:

Chewy:

Cold pressed bars, classical style of cereal bars but still one of the most common and popular snacks on the market. Can be enriched with fruits, chocolate, legumes or fruit concentrate juice.

Partly coated / Coated:

A fully or partly coated cereal bars with dark, milk or white chocolate. This option could be used for soft, soft-baked, baked or oaty bars. New entry chocolate options are Organic and Allergen free dark chocolate which satisfy growing up food allergies needs.



Baked (Crunchy):

Crunchy cereal bars are perfect "better for you snacks". Tasty and nutritious with wholegrain cereals and real fruit to help you rise and thrive!

Soft Baked:

Cereal bars are baked up toasty and could be made with fruit, fruit concentrate and honey for goodness you can see and taste.

Oaty:

Very soft oaty bars could be enriched with legumes, fruits, fruit concentrate juice. The high oats content make this kind of bars healthier & tasty snacks and guarantee necessary energy charge during the day.



FORMATS:

Chandard

Mini

Bites

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