

AMARION

Research and Production Holding
"AmaranthAgro" LLC

Full cycle manufacturer
of high-quality amaranth
products



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Quality control
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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



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

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 everyday diet.



*per 100 g

13%
of recommended daily intake
OF CALCIUM*

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

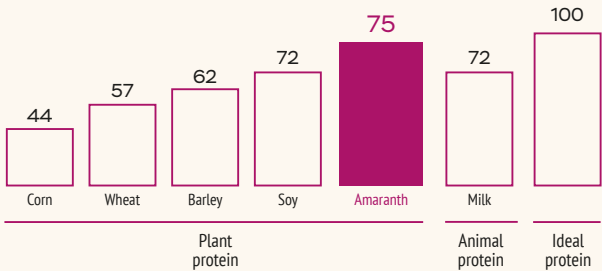
7000mg
LYSINE*
twice as much as in rice

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

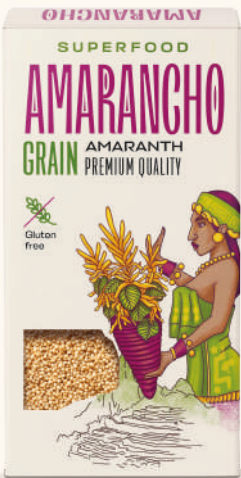
Shelf life:
12 months

Package material:
Cardboard/Paper

Multipack:
18 units



GLUTEN
FREE



AMARANTH GRAIN
600g

Shelf life:
12 months

Package material:
Cardboard/PP

Multipack:
18 units



INSTANT AMARANTH-OATMEAL
15X45g

Shelf life:
12 months

Package material:
Cardboard/PP

Multipack:
15 units



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 to cool and serve.

ROCCA, FRIED ZUCCHINI 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 leaves | | |
| 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 seeds. Cut the mint leaves.
8. In a small bowl, mix up lemon juice, 1 tbsp 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 |
| ⅓ 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. Add honey or syrup as well if you like.

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 once again. Lay out in the loaf pan and leave the bread to rise for 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.





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 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 youth.

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

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



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



**GROATS
PUFFED GRAIN
40 kg**

Shelf
life:
12 months

Package
material:
PP Bag

