

LANGALLETTA D'ALBA

www.langalletta.it

Valle Scienza s.c.

... we believe in our Country!



We believe in our country and in its truest **traditions**. We were born in the Upper Langa, where bio-variety exists by **tradition** and gives us **unique** and **unrepeatable** agricultural resources. We transform the **best cereals**, cultivated respecting nature and the **biological** regulations without modifying their **original** features, only adding **heat, water** and in some cases **salt**. We think, we are **innovating**, we love **genuine**, true food, rich of **taste**, and we look for people who, like us, want to give **dignity** and **prestige** to the whole production chain, knowing that this is the right choice.

Why “Valle Scienza”?

“Valle Scienza” (Science Valley) is the name that since the Middle Ages is given to the country among the hills of the Upper Langa between Lequio Beria and Pezzolo Valle Uzzone. History tells us that, as the former inhabitants were very quarrelsome, each family “obliged” at least a son to become a notary, judge or lawyer, to assure the protection of its interests. So the high degree of schooling created this curious name

What we do

We are **producers** of **blown cereal cakes**. Thanks to the genius of our planners, we process successfully rare products. We want to approach and **sensitize** as many people as possible to the need of defending our Country and its best Fruits, and we want to do this proposing **innovation** and taste. **We do not feel ourselves bound** to cultural links, and therefore we can give a free space to **imagination**, create new mixtures and add salt, spices and a lot of **passion**.

The “LaNgalletta” family is growing by number and quality, and appears already in restaurants, wineshops and fascinating tables, a desirable witness of our work, of our country....



because... we believe in our country !

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OUR PRODUCTS

Ingredients : whole-meal bio spelt of Langa, water



Packages of 120 g
in 12 pc. boxes

Magistra Langarum, cake of whole-meal bio spelt of Langa

Nutritional information for 100 g

Energy value	369 kcal
Proteins	11,3 g
Carbohydrates	76,7 g
of which sugar	0,7 g
Fat	1,9 g
of which saturated fat	0,9 g
Food fibres	6,1 g
Sodium	47 mg

Spelt contains A, C and B group vitamins, few fats and several mineral salts (selenium, calcium, cobalt, iron, phosphor, magnesium, manganese, potassium, copper, sodium). Since the seed-time in the Langa, where the ground is optimal, we devote our engagement and passion to obtain the best ears and the fattest grains to be transformed into good, crisp and light cake, to be eaten as snacks or together with even complex foods, appetizing witnesses of our work and our country... because.... We believe in our country!

Ingredients : whole-meal bio corn of Langa, water, salt



Packages of 150 g
in 12 pc. boxes

Pignoletta, whole-meal "Pignoletto" bio corn of Langa

Nutritional information for 100 g

Energy value	354,7 kcal
Proteins	8,5 g
Carbohydrates	72,3 g
of which sugar	0,5 g
Fat	3,5 g
of which saturated fat	1,6 g
Food fibres	10,4 g
Sodium	85 mg

Historical corn variety grown in Langa, defined as "golden" because of the colour of the grains and the preciousness of its flour. It survived over the years thanks to the few farmers who continued to sow it, to make noodles and "polenta". The cake is fragrant, scented and light, ideal as a snack with a low calorie content or as substitute for bread. It is very good also combined with complex foods and a good glass of beer or wine. From the ground cultivated with care, love and passion, great products are obtained... because.... We believe in our country!

Ingredients : whole-meal bio spelt of Langa, IGP Verona rice, water



Confezioni da 120g
in scatole da 12

Mirandola, whole-meal spelt of Langa and IGP Verona rice

Nutritional information for 100 g

Energy value	384,8 kcal
Proteins	9,8 g
Carbohydrates	80,7 g
of which sugar	0,6 g
Fat	5,1 g
of which saturated fat	0,7 g
Food fibres	3,1 g
Sodium	46 mg

Two great cereals, grown in the respect of environment and tradition, meet to create a fragrant, light and tasty cake. Ideal as a natural snack, it fits perfectly to meat or fish courses, perhaps to be accompanied by a good glass of Venetia or Piedmont wine. The spelt of the Upper Langa and the rice of Verona are born from the ground, cultivated with care, love and passion... because.... We believe in our country!

Ingredients : whole-meal bio corn, water, salt



Confezioni da 150g
in scatole da 12

ReVittorio, whole-meal "eight rows" bio corn cake of Langa

Nutritional information for 100 g

Energy value	368 kcal
Proteins	10,5 g
Carbohydrates	72,3 g
of which sugar	0,6 g
Fat	4,1 g
of which saturated fat	1,8 g
Food fibres	10,6 g
Sodium	75 mg

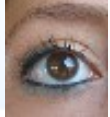
The red "eight rows" corn is a variety with only one cob for each plant, with eight rows of grains. The Langa offers an optimal climate and conditions to express the scent and taste in an optimal way. It is also called "the king's corn", because king Victor Emanuel II ordered to sow it. Transformed into cakes, by adding a few salt, it becomes a tasty, savoury, crisp and light snack, a true "appetite whet", to be accompanied by cheese, sausages and a good glass of wine. From the ground, cultivated with care, love and passion, great products are obtained... because.... We believe in our country!



How can we recognize a good cake?

Anybody who attended wine or cheese tasting courses has certainly learnt how to distinguish a good product from a poor or even bad one. But it is a matter of complex foods and drinks, where fermentation, different raw materials and various refinements concur to transform the final result. For cakes, nothing of this exists: only the raw material (often of one variety only), water and, in rare occasions, salt. So, it is very important to know very well the starting cereal, to appreciate its transformation. With the associates of "Valle Scienza" we prepared – without pretending an absolute value, and expecting some critics and suggestions – a simple guide-plan, in a current language, to be better understood.

Visual analysis



The cake deriving from whole-meal cereals must feature uneven edges and more or less diffused spots, due to bran. Pay attention, specially on the edges, to black/brown parts, due to heat excess. It shall feature no perfectly smooth surfaces, but a certain roughness, index of an optimal compactness, and therefore of fragrance. If several cereals are used, the different grains – often apparently glassy – and their colour must be distinguished. The core, after breaking, must feature the same shading of the external part. Extended bright sections indicate a non optimal baking.

Sound analysis



If you break the cake, you must hear a sharp and decided "croak", indicating a low content of moisture, and therefore an optimal conservation. If the breaking is not immediate and requires a certain effort, the raw materials can be not the best ones. In the case of very thin cakes, and corn cakes, also a certain irregular "crumbling" is possible, indicating the use of whole, integral and not degerminated grains.

Analisi olfattiva



The smell of the cereal must be full, soft and clearly perceptible. The sweet of corn (often similar to pop-corn) or the "almost dust" of small grain products, such as spelt or rice, shall not be intrusive. Also in spiced products (rosemary, thyme, ginger etc.) the presence of the spice shall not cover the ground smell. Smells of rank, oil or "closed" are certainly defects.

Taste analysis



The sweet reaches the tip of the tongue, and usually is not felt immediately, but after some seconds, the time during which the saliva transforms the starch. A light "coating" on the tongue indicates a quality product, featuring an appreciable "force" (similar to that of hard wheat). No bitter taste shall be felt on the tongue sides (if not due to spices), indicating an excessive baking. The persistence in the mouth and the back-taste shall not be troublesome, but invite to a new tasting or, even better, to the combination with food, wine or beer.

The importance of raw materials

The simplicity and extreme naturalness of the "LaNgalletta" requires the use of raw materials of absolute quality, without any mould or other agents affecting the final result. The cereals, coming from farms we know and follow up directly, are delivered as whole-meal or semi-skinned (ex. the spelt) cereals, and the only preserving substance allowed is cold. The moisture content must be lower than 14%, which we increase a little during the preparation, adding filtered and sterilized water. The "puffing" of the cakes occurs at temperature near 280°C during a few seconds, and during a similarly short time the selection and packaging phases are carried out. Packaging is a delicate operation and involves a subtraction of air to assure the integrity and physical features as long as possible.

Our continuous research leads us to choose only raw materials selected in traditional and manual way, excluding any hybrids, tanned seeds and naturally any genetically modified substances, preferring if possible the biological growing. We do not buy on the market, but directly from farmers, particularly from "Biolanga", whose principles, and the search of quality and taste we share.

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