

# Eating according to nature.







## We believe in an ecosystem of excellence.

SeedFuture Group represents a solid business organization, a project with an Italian mind, while having an international vision and dimension. A Group of four companies driven by the same values: the ethics of production and the protection of the environment in all its forms.

In their interaction the four Group's entities define a system that looks at a sustainable development model and invests in the circular economy. Each product, in fact, is not necessarily limited to the primary function for which it is intended but can find new forms of use by multiplying its value.

Alternative energy, organic farming, zootechnics and nutrition are the closely related areas in which the group's activities develop, all oriented towards a common goal: nourish the planet while respecting its equilibrium.





## The most respectful agriculture processes to obtain the healthiest nutritional benefits.

AgrEat: a wonderful new agriculture project, in which processes are used to obtain the most beneficial and proper nutrition.

With this commitment, AgrEat presents itself today in the large-scale distribution market and in the specialized one with **two lines of plant-based products** that are entirely controlled in the production chain. It also targets the food processing industry, marketing textured raw materials, including soybeans and peas.

As a company of the SeedFuture Group, AgrEat has a deep knowledge of the world of organic agriculture to offer, right from the selection of suppliers and raw materials, the highest guarantee of food safety and overall quality.

For the well-being of people. Respecting, at the same time, the well-being of the environment.



## Italian raw materials, selected and controlled right from the field.

Our organic soybean supply chain starts from the field, from the soil preparation systems and, obviously, from the control of the cultivation methods. A rigorous path implemented alongside Italian farmers to ensure maximum transparency for all consumers, in particular those who have made a clear choice for themselves and for the environment, opting to eat in an ethical/vegetarian manner.

Soybeans and protein peas, for example, derived from this process, as well as the new and innovative textured soy offered in different grain sizes. Organic and Italian raw materials which AgrEat markets in the food industry and which are also available in their new branded sales lines, intended directly for the large-scale distribution.

### Improve nutrition, to improve the quality of life. In its entirety.

Opting to eat healthier, conscious of what we eat and how it was produced, is not just a good choice for our health. In fact, there exists a direct relationship that binds every human choice with the environment in which we live.

Starting from this bond, we believe in the need to generate a virtuous cycle in which nature nourishes people's well-being and people are committed to maintain the well-being of the environment. This is our nutritional model.

This is our developmental model



A taste of what we do.

Only Italian Soy

Short and controlled supply chain (IFS broker e ISO22005)

Prevalent use of organic ingredients

Specialties revisited according to new food tastes



### HEALTY FOR YOU, HEALTHY FOR THE ENVIRONMENT.

A symbol of quality and well-being to recognize foods that are good for those who eat them and that help preserve the planet because they do not use animal proteins and derive from land-friendly farming methods.



## Praise to vegetable-based recipes for the large-scale retail channels.



Simple and tasty recipes made with vegetable ingredients. Dishes recommended for different occasions, as starters, main courses or as delicious between-meals snacks. Meatballs and burgers that combine taste and balance, offering two traditional dishes in a vegetarian version. Lasagna, a typical Sunday dish, is also offered with a tasty and delicate vegetable ragù. Croquettes, savory pies, small pizzas and Ascolana olives inspire the table of those who are looking for healthy well-being foods that also have taste. Ready on the table, to be enjoyed in just a few minutes.







100% vegetable, only Italian soybeans, a source of protein and low in fat.





100% vegetable, only Italian soybeans, source of proteins and low in fat.









100% vegetable







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ALLA CURCUMA

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The celebration of taste in 100% gluten-free dishes.

100 g

**GLUTEN FREE** 

VEGETABLE

WITH PAPRIKA

100% SOIA ITALIAN

100% vegetable, organic, gluten free,

only Italian soybeans,



Z SOLA ITALIAN









Gluten-free food preparation with Italian soy proteins. The product will be presented in a counter display in a clear flow pack.

SINGLE PORTION



100% vegetable, organic, gluten free, only Italian soybeans, source of proteins, low in fat.

DIE(

LORTO

















### AGREAT S.r.I.

via Monte Baldo 4 I - 37069 Villafranca di Verona VR C.F. e P.iva 04636950232 **T** +39 045 6340238 **F** +39 045 4727324 info@agreatsrl.it - www.agreatsrl.it

> SeedFuture www.seedfuturegroup.com