



Organic Buckwheat. Clean by Nature.

Organic, gluten-free buckwheat products from Lithuania.
Clear origin, clean ingredients, functional value.



100%
ORGANIC



GLUTEN-FREE
(<20 ppm)



SOURCE OF
PROTEIN & FIBRE



EU ORIGIN &
TRACEABILITY







ORGANIC | GLUTEN-FREE



Hulled Buckwheat

Pure grain. Clear texture.

KEY BENEFITS

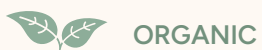
-  Premium grain alternative
-  Dual use: cooking & sprouting
-  Source of fibre & protein
-  Mild buckwheat taste

DESCRIPTION

Classic hulled buckwheat with preserved natural structure and taste. A versatile base for everyday meals and premium dishes.

PERFECT FOR

Salads, bowls, side dishes, porridge



GLUTEN-FREE



EU ORIGIN



ORGANIC | GLUTEN-FREE



Steamed Buckwheat

Faster prep. Same grain.

KEY BENEFITS

- Faster cooking
- Consistent results
- Soft texture
- Natural nutty taste

WHY CHOOSE

- Steamed, not roasted
- Perfect for everyday use
- Great alternative to other grains
- Organic and gluten-free

DESCRIPTION

Steamed buckwheat that cooks faster while preserving natural quality.

PERFECT FOR

Salads, bowls, side dishes & as porridge



ORGANIC



GLUTEN-FREE



EU ORIGIN



ORGANIC | GLUTEN-FREE



Buckwheat Flakes

Simple. Fast. Functional.

KEY BENEFITS

- Ready in 5 minutes
- Light texture
- Easy to digest
- Whole grain product

WHY CHOOSE

- Versatile alternative
- High in fibre
- Perfect for both hot and cold meals
- Organic and gluten-free

DESCRIPTION

Quick, functional sprouting of hulled buckwheat – when speed matters, without compromising on quality.

PERFECT FOR

Porridge, yogurt, granola, baking



ORGANIC



GLUTEN-FREE



EU ORIGIN



ORGANIC | GLUTEN-FREE



Buckwheat Flour

Clean baking base.

KEY BENEFITS

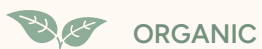
-  100% buckwheat flour
-  Naturally gluten-free alternative
-  Fine, smooth milling
-  Mild buckwheat taste
-  Source of fibre and protein
-  Ideal for pancakes, baking and cooking

DESCRIPTION

Finely milled 100% buckwheat flour with a mild taste and smooth texture. A versatile gluten-free flour for baking, cooking and everyday use.

PERFECT FOR

Salads, bowls, side dishes, porridge



ORGANIC



GLUTEN-FREE



EU ORIGIN





Buckwheat Pasta

(Penne / Fusilli) | Better texture. Better hold.

KEY BENEFITS

- Made using bronze-cut technology
- Holds sauce exceptionally well
- Firm, stable texture
- Premium gluten-free alternative

WHY CHOOSE

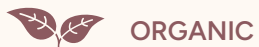
- Only 2 ingredients: buckwheat flour and water
- Maintains shape during cooking
- Different shapes for versatile use
- Organic and gluten-free

DESCRIPTION

High-quality buckwheat pasta designed for both great cooking performance and excellent taste.

PERFECT FOR

Fusilli – light sauces
Penne – richer dishes



ORGANIC



GLUTEN-FREE



EU ORIGIN









Sprouted Buckwheat

Next generation nutrition.





KEY BENEFITS

-  Naturally sprouted for better digestibility
-  Activated nutrients
-  Functional, clean ingredient
-  Minimally processed

DESCRIPTION

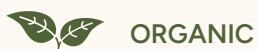
A new generation ingredient that combines grains with functional nutrition benefits.

WHY CHOOSE

-  Positioned as a modern superfood
-  High in protein and fibre
-  Clean label product
-  100% natural, vegan, no additives

PERFECT FOR

Smoothies, bowls and functional recipes



ORGANIC



GLUTEN-FREE



EU ORIGIN





Natural choice for modern living

Biorina is more than a product.
It's a clear step towards cleaner, more functional nutrition.



Organic &
certified quality



Suitable for everyday
and premium use



Wide product
range



Clean and simple
ingredients



Let's work together

www.biorina.com