



MILATEA

LA NOUVELLE GOURMANDISE

Product Catalog



"Rooted in tradition, creating tomorrow."

Milatea is a French brand, gourmet, refined and committed.

We are rethinking classic pastry products using more sustainable ingredients born from a know-how and a natural, circular and French process — fermentation by Green Spot.

Our ingredients

GREEN SPOT TECHNOLOGIES



Select & collect

Locally sourced plant-based ingredients (fruits, legumes, cereals) carefully selected for repurposing



Ferment & improve

Ferment'Up® Green Spot fermentation (similar to bread making) which naturally releases a unique taste and function



Powder

Thermally inactivated, dried and ground into powders, generating no waste and with no additives added.



Mix & create

Inspired by cocoa, to innovate in a wide range of applications

A closer look at the fava bean

This legume, grown in Europe without irrigation or inputs, is rich in protein and fiber. By naturally fixing nitrogen and aerating the soil with its deep roots, it promotes land regeneration and benefits from the support of French and European agricultural policies.



PLANT BASED & REGENERATIVE



LOCAL & AVAILABLE



CIRCULAR & SUSTAINABLE

OUR OTHER FERMENTED FIBERS:

Fruit-based products: grapes, apples, prunes, blackcurrants. Legume-based products: chickpeas, red beans.

Green Spot creates custom ingredients through fermentation

MILATEA

RANGE OF READY-TO-USE SOLUTIONS

POWDERS



FILLINGS



BAKING CHIPS





Our powders

Color plus

Intense cocoa color to enhance your recipes with ingredients made in France

Format: 3kg, 20kg



Our chips & co

Use them like chocolate chips for a delicious taste with a sustainable solution.

Classic dark
Classic milk
(Vegan on request)

Format: 3kg, 20kg



Our fodder

Injected before or after cooking for a local and gourmet version

Hazelnut
Cocoa

Format: 3kg

All our products are designed using Milatea's approach: rethink the classics with more sustainable formulations for the new indulgence.

We carefully select our ingredients for unique recipes.



POWDER – Color Plus

Your solution for replacing cocoa powder

Designed as a sustainable alternative to cocoa, this powder combines cost control, naturalness and gourmet pleasure.

Ease of implementation	Sustainable sourcing	Responding to market demands
Taste and color remain stable during cooking and freezing	Raw materials originating from France or Europe	Natural solution: fermented fava bean hulls and barley malt
Partial or total substitution of cocoa powder (1:1)*	Cost reduction	No additives
Application: Bakery, pastry shop, beverage (shaker)	LCA of fermented fava beans estimated at 0.5kgCO2e/kg at factory gate <i>(Prospective LCA performed by Quantis)</i>	Nutritional benefits: High in fiber, low in sugars

*No off-notes and to be combined with a natural flavoring for substitutions exceeding 50%

- Upon request:
- Possibility of flavoring the powder
 - Version sans gluten

Best Before End: 18 months
Size: 3kg and 20kg



Color plus in a marbled effect



30% to 100%

WITH OR WITHOUT COCOA POWDER



**FERMENTED FAVA BEANS &
BARLEY**

**NATURALLY PRODUCED IN
CARPENTRAS (France)**





FILLINGS – Hazelnut or cocoa

A melt-in-your-mouth texture and an authentic taste

Made without palm oil, these fatty fillings combine authenticity, creaminess and gourmet pleasure.

Ease of implementation	Hazelnut filling – more sustainable	Cocoa filling – allergen-free
Ready to use	With a delicious hazelnut flavor (12% hazelnut paste)	Intense cocoa notes (11% cocoa powder)
Implementation before or after cooking	Local, without exotic ingredients	Free from major allergens
Stable during cooking and freezing/thawing	A delicious color that evokes childhood flavors.	Fair trade cocoa and agroforestry



Savings and consumer expectations:

- Cost reduction
- Clean Label
- Free from palm oil, lactose, preservatives and flavoring
- LCA of fermented fava beans estimated at 0.5kgCO2e/kg at factory exit
(Prospective LCA performed by Quantis)

DDM: 12 months
Format: 3kg



Hazelnut filling included



MELTING TEXTURE

DOES NOT HARDEN AND REMAINS FLOWABLE OVER TIME



UNIQUE RECIPE

PROMOTE SIMPLE INGREDIENTS GROWN AS LOCALLY AS POSSIBLE





CHIPS – Classic dark and classic milk

The secret to sustainable indulgence

Made without cocoa, these chips reveal a beautiful aromatic intensity, ideal for enhancing biscuits, pastries and molded creations.

Ease of implementation	Classic dark – standard and more economical	Classic milk – indulgent & responsible
Use in embedding, coating, enrobing and molding	Cocoa flavor	Indulgent milky notes
Fats compatible with cocoa butter	Labeling suggestion: cocoa-flavored nuggets or Milatea dark chocolate nuggets	Ideal for a young audience
Good thermal resistance	Tempering process similar to that of dark chocolate	Tempering process similar to milk chocolate

Savings and consumer expectations:

- Cost reduction
- Application: bakery, pastry shop and chocolate shop
- LCA of fermented fava beans estimated at 0.5kgCO2e/kg at factory exit
(Prospective LCA performed by Quantis)

Best Before End: 12 months
Size: 3 and 20kg



Classic dark chips in a cookie



BAKE THE SAME WAY
INCLUDED, AS A TOPPING



MADE FROM GRAPES & FAVA
FERMENTATION, WITHOUT
COCOA





Contact us:

Sales department: m.buffiere@greenspot-tech.com

Partnerships: m.ledoux@greenspot-tech.com