



MENDULA.HU



Mendula

MORNING GRANOLA
berry delight



ALL-NATURAL

VEGAN • NO GLUTEN
WITH APPLE SUGAR • NO PALM OIL

GRANOLAS

FRUIT BARS

NUT BUTTERS

NUT MIXES

ABOUT MENDULA

Mendula is a dynamically growing Hungarian company with a wide selection of products, including granolas, plain and flavored nut butters, fruit bars and nut mixes. All our products are gluten free. Most of our products are vegan and can be fit into most diets.



It is essential to us to base all our products on the very best, premium quality, natural ingredients. We do not use any food additives, preservatives, flavor enhancers or aromas. We always prefer local, Hungarian or European producers when choosing our suppliers.

We keep expanding our portfolio with both new products and new flavors. We offer eight types of granolas, three kinds of crunchy muesli, eleven different kinds of nut butters, four kinds of fruit bars, three kinds of nut mixes in addition to five selected nut mixes developed specifically for wine. We also offer limited Christmas editions of products every year, available from October.

We strive to use the most eco-friendly packaging available. All of our products are packaged in reusable materials. This year, one of our biggest innovations in this regard is the granola wrapper, which is made out of compostable material, certified by TÜV. Our eco-conscious customers are now able to buy our granolas in 1 kilo portions.

GRANOLAS

Granola is a breakfast dish mostly composed of rolled oats (or other type of cereal flakes), nuts, occasionally coconut chips as well as some kind of liquified sweetener (such as honey, agave nectar, date syrup, or maple syrup). After baking, several types of dried and lyophilized fruit, or possibly more nuts, are added.

As opposed to plain (not baked) muesli or corn flakes, the popularity of our granolas lies in the fact that many kinds of nuts and fruit are added. In addition, they are baked, which renders them much more delicious than traditional breakfast cereals. At the same time, they are healthier because of the fiber content of the oats.

Mendula granolas are available in eight flavors:



Apple pie

cinnamon - apple
granola



Chocolate love

orange - chocolate
granula



Berry delight

cranberry - raspberry
granola with cashews



Summer fruit

blackcurrant - cherry
granola with
almonds



Be active

hazelnut - chocolate
granola



Be active

coconut - mango
granola



Be active

strawberry - raspberry -
lemon granola



Be active

banana - salted
caramel granola



We also produce private label granolas for several partners, where we develop the recipe together based on the requests of the clients, going through several taste testing cycles.

NUT BUTTERS

Our nut butters are created by grinding the nuts until they are creamy. First we slightly roast the nuts, remove the thin skin, if necessary, then we grind them using our dedicated machines.





OUR
UNFLAVORED
NUT BUTTERS

100% peanut butter

100% almond butter

100% hazelnut butter

100% pistachio butter



OUR FLAVORED NUT BUTTERS:

Cashew nut butter with vanilla

cashew cream with real vanilla powder

Hazelnut butter with salted caramel

Hazelnut cream flavoured with salted caramel

Deluxe hazelnut butter with cocoa

Hazelnut cream with 78% hazelnut content and cocoa, sweetened by agave syrup





Pistachio butter with white chocolate

Pistachio butter with 40% pistachio content, white chocolate and blanched almonds

Almond butter with strawberry and white chocolate

almond butter made of blanched almonds, freeze-dried strawberries and white chocolate

Almond butter with cinnamon

almond butter with coconut sugar and cinnamon



RECIPES

BLUEBERRY-BANANA NICE CREAM

Ingredients

- 300 g blueberries
- 1 sliced and frozen banana
- 1 tbsp Mendula cashew butter with vanilla
- 2 tbsp almond milk (or other plant milk)

Instructions

Place frozen banana slices, blueberries, cashew butter and 2 tbsp almond milk into a high-speed food processor or blender. Blend on high for 1 to 2 minutes stopping to scrape the sides every so often. Once pureed together, your banana nice cream should be like a super thick smoothie. Option to eat immediately or to transfer to a parchment-lined bread pan to freeze for later.



PISTACHIO BLISS BALLS



Ingredients

- 50 g ground pistachios
- 50 g ground cashew
- 30 g almond flour
- 100 g dried apricots
- 4 db medjool dates
- 60 g mendula pistachio butter
- pinch of salt
- 1 tsp ground cinnamon
- sesame seeds
- chopped pistachios

Instructions

Add the dried apricots and the dates to the bowl of a food processor. Process the dried fruits until they are finely chopped. Add the pistachios, cashews, almond meal, pistachio butter, salt and the cinnamon to the food processor, and blend until well combined.

Check that the mixture is sufficiently moist to be able to roll into balls. If not, add a little water and blend again. Take about a teaspoon of the mixture, and roll into small balls and toss in the mixture of sesame seeds and pistachios.

FRUIT BARS

They were among our first products and they have been a success with our customers ever since. All our bars are based on dates and almond flour. Depending on the flavor, dried fruit, cocoa powder, or shredded coconut are also added. All of them are gluten free and vegan.

They are available in four flavors:

Coconut-cocoa

Coconut-mango

Sour cherry-cocoa

Cranberry-sour cherry

Ideal as a midday snack for excursions, school, work; replacing traditional sweets.







Merrill's
NUTS & FRUITS
MIXTURE OF NUTS AND DRIED FRUITS



NUT MIXES

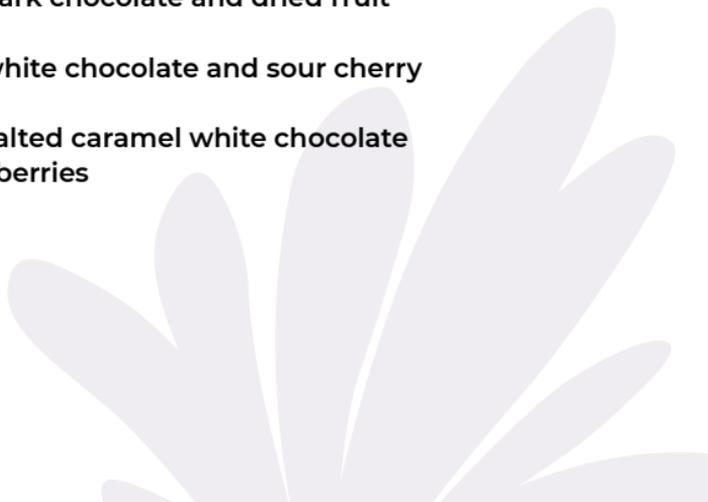
Our nut mixes are special not only because the nuts are roasted but because chocolate and dried fruit are also added. Our packaging is designed to be resealable. Due to the special shape of the package (in addition to the fantastic taste), they are also great as gifts.

We offer three kinds of nut mixes:

Nut mix with dark chocolate and dried fruit

Nut mix with white chocolate and sour cherry

**Nut mix with salted caramel white chocolate
and dried cranberries**



NUT MIXES FOR WINE

We created Wine Nuts products to provide an instant - and naturally, tasty - solution to the problem of what to eat/bring/snack with a bottle of wine. Something that you can just get off the shelf and is ready to be eaten with the recommended type of wine.





During the product development process - in cooperation with viticultural engineer and wine expert Fanni Piskor - we tasted nearly 50 ingredients for all types of wine (acidic and barrel-aged white wine, rosé, acidic and high tannic red wine) in order to really create the best, most delicious mix, which will prove to be a gastronomical experience when consumed with wine.



The end result is a product family unique in the market, for which we chose all the ingredients with the utmost care. Their purpose is not (just) “to absorb alcohol” - we have actually developed these products as a result of a long period of testing, considering the opinion of an expert, so that every single ingredient is in perfect harmony with the recommended wine for that specific mix.

Nut mix for light, fruity white wine

Nut mix for aged, full-bodied white wine

Nut mix for rosé wine

Nut mix for young, fruity red wine

Nut mix for aged, full-bodied red wine





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