



ANTON RANGUS
NATAŠA RANGUS
NINA RANGUS

ABOUT US

- Traditional mill with milling stones
- 100 years tradition
- High quality milling products
- Ownership by Rangus family



- We find beginnings of this mill from the second half of the 18th century
- After the first owners, the ownership of Janez Rangus, started according to the written document on April 16, 1912
- Also his son Anton Rangus engaged in flour milling afterwards. Now milling tradition continues by Anton Rangus junior, he is the third generation of Rangus millers



PRODUCING

- Milling products, based especially on common and Tartary buckwheat, spelt wheat and other special cereal products



- Conventional products
- Organic products
- Gluten-free products
- Buckwheat and spelt husk pillows



CONVENTIONAL PRODUCTS



ORGANIC KAMUT® Khorasan ORIGINAL

- This year, we have developed a new line of 11 gluten-free products



- GOLDEN TARTARY BUCKWHEAT GROATS
- GOLDEN TARTARY BUCKWHEAT FLOUR
- BUCKWHEAT FLOUR INSTANT
- BUCKWHEAT GROATS
- MILLET GROATS
- WHOLEGRAIN MILLET FLOUR
- ORGANIC WHOLEGRAIN QUINOA FLOUR
- ORGANIC QUINOA GRAINS
- ORGANIC AMARANTH FLOUR
- ORGANIC AMARANTH GRAINS
- WHOLEGRAIN CORN FLOUR



GLUTEN FREE PRODUCTS

TARTARY BUCKWHEAT



- Sister species of common buckwheat, originating in West China
- Famous by having about 50 to 100 times more flavonoids (rutin and quercetin) in comparison to common buckwheat

HUSKING TECHNOLOGY

- Buckwheat groats, prepared by traditional Slovenian technology are famous for having resistant (retrograded) starch
- Tartary buckwheat groats husking is the technology, in Europe developed up to now only by Anton Rangus



Thank you for your attention