

GUILT AND WORRY FREE ORGANIC AND GLUTEN FREE PRODUCTS



CORONILLA
organic & gluten free processor
CATALOGUE

HISTORY

Coronilla S.A. is a family business founded in 1972 by Guillermo Wille, entrepreneur, business man, of Bolivian and German roots. The company grew fast becoming one of the leading manufacturers of traditional noodles and pasta in the local Bolivian market securing 18% of the national market.

In 1996 comes the end of a cycle for Coronilla, due to a drastic margin drop of the traditional national pasta market, caused primarily by informal competition and smuggling. The shareholders decide for a change in the company. Martha E. Wille assumes the leadership in the change, and based her work on the competitive edge of the country, and the skills of the workforce in Coronilla, innovative products are developed using as raw material quinoa, cañawa, and rice, achieving an organic, gluten free products range, that becomes an excellent nutritional option for those with gluten intolerance (celiac disease).

Coronilla's commitment with the environment, leads it to promote and sponsor the organic production of these cereals, which turns Coronilla in the first Bolivian company devoted to the industrialization of Andean cereals with organic certification, opening new venues to the country's non traditional exports. In 1997 Coronilla launches its exports, at present it exports to 20 countries throughout the world.

COMPANY PHILOSOPHY

Business for Coronilla, implies much more than mere profitability. The eco-social concept is at the base of our development, and we work incorporating values that enrich us, and which we convey to our customers, workforce, and suppliers.

Our customers receive a nutritional alternative from us that may accompany their daily meals with the confidence to know that they are safe consuming our products, that their nourishment is healthy and nutritious, and last, but not least, that they are contributing to improve the standard of living of the people that has participated in producing what they are consuming. Our customers participate in the fight against poverty and promotions sustainable production chains in a country that may be very far away from where they live but where there are people that need them.

We make every effort that the transparency of our work allows to trace not only the purity of the production chain, but also social justice and responsibility. We strive to achieve that our business model be an inspiration for entrepreneurs and that they may comprehend that the generation of wealth should reach the whole value chain.

WHAT WE OFFER

Ancient farming in Bolivia has a tradition of over 2,000 years that still remains in place unchanged to this day. Crop rotation systems, variety selection, sophisticated irrigation systems, compost management, natural fertilizers, long term agricultural planning, land community planning, are all land and crop management habits deeply imbedded in Bolivia's agriculture and the Andean countries in general.

We manufacture these organic agricultural products and transform them in pastas, snacks, cereals, cookies, premixes and dehydrated instant food to serve our customer's nutritional needs anyplace in the world, being quinoa our main raw material because of its great nutritional attributes. We manufacture under our own label or private label agreements.

ALL FLAVOR.
ALL HEALTH.

bio

A BRAND PROUDLY OURS

CORONILLA

OUR BRAND... BIO XXI

PASTAS



CEREALS



DEHYDRATED FOODS & SOUPS



PREMIXES



COOKIES



SNACKS



food for life

- organic and gluten free -

Certifications



BO-BIO-123
non-EU Agriculture



Santiago, Chile
Orthodox Beth Din



Management System
FSSC 22000



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Seals



Catalogue by line of Products

**Pastas - Cereals - Salty Snacks - Sweet Snacks - Dehydrated Dishes -
Dehydrated Soups - Cookies - Ready Mixes**

Come and explore with us a culinary experience that goes beyond great products. Our experience as a Gluten Free foods manufacturer, combined with a sustainable approach in all our operations and an impeccable food safety management system, make our products unique, enjoyable, healthy and guilt free, while keeping the perfect flavor and texture sought by foodies all around the world.



PASTAS



Kristal Pasta
Amaranth Pasta
Andean Pasta
Multigrain Pasta
Lentil Pasta
Sorghum Pasta
Supergrain Pasta

PASTAS



Amaranth Pasta



Characteristics

With a great flavor and the characteristic amaranth slightly sweetish taste, the mix of rice with amaranth achieve a luscious pasta with an al dente consistency hard to find in gluten free pastas.

Ingredients

Rice, amaranth.

Kristal Pasta



Characteristics

Mild flavored and pleasant texture, being a 100% rice pasta nonetheless brings about the illusion of a true Italian al dente pasta.

Ingredients

Rice.



Also available in a delightful sort of colours given by organic vegetables.



A balanced combination of gluten free cereal flours allows us to offer our customers Italian style pastas with different flavors and typical shapes: spaghetti, macaroni, penne, and others.



Andean Pasta



Characteristics

With the intense characteristic quinoa flavor, and excellent protein level, an Italian pasta with an andean touch is a unique experience to the palate.

Ingredients

Rice, quinoa.



Lentil Pasta



Characteristics

Lentils give energy, proteins and overall health. Give your palate the exquisite flavor of lentils and your body and health a boost.

Ingredients

Lentil.



Andean Lentil Pasta



Characteristics

Boost the energy and proteins of lentils with the protein rich Andean quinoa, and top it slowing down the aging process with the ever delightful rice, all that while giving your palate a treat.

Ingredients

Lentil, quinoa.





Sorghum Pasta

Characteristics

With the mild exotic taste of sorghum you can enjoy a high protein pasta, made from an ancestral cereal with antioxidant properties highly beneficial for the cardiovascular system.

Ingredients

Sorghum.



Sorghum and Quinoa Pasta

Characteristics

Two high protein level ancestral cereals have been combined in our very special sorghum and quinoa pasta having thus an absolutely healthy product with a special and exotic flavor.

Ingredients

Sorghum, quinoa.





Multigrain Pasta



Characteristics

It's a great combination of semi milled rice, quinoa, and amaranth. The end result is the sum of years of experience as a pasta manufacture, crowning with a charming brown colored pasta, tasty and attractive.

Ingredients

Rice, amaranth, quinoa.



Supergrain Pasta



Characteristics

Need a powerful energy rich protein, Omega-3 pasta which will carry you through long work hours? This pasta will deliver and give your palate the added treat of a rich flavor.

Ingredients

Sorghum, quinoa, amaranth, chia.



Mung Bean Pasta



Characteristics

We love discovering new organic, gluten-free, delicious and easy to prepare alternative recipes. The Andean mung bean pasta is one of these alternatives; it is rich in protein and fiber, and has a great flavor and texture. With its high protein content, this pasta fortifies the Immune system and contributes to a better health. This pasta promotes better digestion. The combination of quinoa and mung increases daily energy and allows to delay the aging process.

Ingredients

Mung bean, rice, quinoa





A warm, close-up photograph of a breakfast meal. In the center, a tall glass of orange juice with a frothy top sits on a wooden table. To the left, a small bowl contains cereal. In the foreground, a plate of cereal is visible. A bright green circle is overlaid on the left side, containing the word 'CEREALS' in white capital letters. A green rounded rectangle is overlaid on the bottom right, containing a list of cereal types in white text.

CEREALS

Kruesli
Mini-crispy
Muesli



CEREALS



Mini-crispy



Characteristics

At breakfast, nothing better than this crispy quinoa and rice nuggets to combine with fruit or yogurt.

Ingredients

Rice, quinoa, raw cane sugar, cocoa.



Muesli



Characteristics

A mix of quinoa and rice, sweetened with brown sugar together with the strength of cocoa, make a breakfast cereal that mixed with yogurt is deliciously crispy. Only some elements go with cocoa which makes of muesli a special treat.

Ingredients

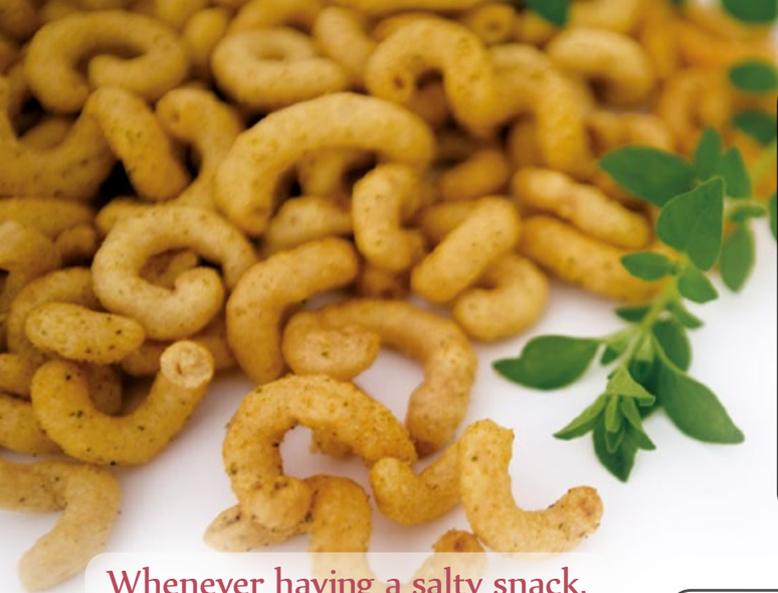
Rice, quinoa, raw cane sugar, cocoa.



Hot Qrunchies
Oregano Qrunchies
Onion Qrunchies

**SALTY
SNACKS**





Whenever having a salty snack, the fat content is always a concern, Coronilla's salty snacks have 2% fat content at the most.

They are very nutritious, very light, and of course, they are not fried but roasted. They come in three flavors.

Hot Qrunchies



Characteristics

Hot, Bolivian style, combining the ancient quinoa flavor with the typically hot mischievousness of the Andean region, a mild saltiness that combines just right the hot flavor.

Ingredients

Rice, quinoa, salt, onion, chilli, sunflower oil, garlic.

Oregano Qrunchies



Characteristics

A snack with the intense and pleasant oregano flavor that entices to keep enjoying together with a glass of wine or other drink.

Ingredients

Rice, quinoa, salt, onion, oregano, sunflower oil, garlic, pepper.





All now available
with chia!!!

SALTY
SNACKS



Onion Qu Crunchies



Characteristics

Presented in the typical onion ring shape which together with an intense flavor and a soft, salty taste, make a great combination with a drink.

Ingredients

Rice, quinoa, salt, onion, sunflower oil, turmeric, pepper.



**SWEET
SNACKS**



Cinnamon Qrunchies
Original Qrunchies
Chocolate Qrunchies
Lightly Frosted Qrunchies



Original Qrunchies



Characteristics

We call it thus because it was the first we developed, it has a marked cane molasses flavor that combined with the crispiness of the cereals, turn it into an irresistible snack.

Ingredients

Rice, quinoa, raw cane sugar.



Lightly Frosted Qrunchies



Characteristics

Very much alike the Original snack in its ingredients but with a slightly more refined sugar which added a frosted texture and an irresistible crispiness.

Ingredients

Rice, quinoa, raw cane sugar.

Many years developing products led us to obtain our Snacks made with rice, quinoa, and sweetened with brown sugar. Ideal for seniors and children, without precluding the rest of the family that can enjoy them at any time of day. We present them in lots of flavors.

SWEET SNACKS



Cinnamon Qrunchies



Characteristics

Also frosted with sugar but with an intense cinnamon fragrance and flavor that evokes a homely feeling.

Ingredients

Rice, quinoa, raw cane sugar, cinnamon.



Chocolate Qrunchies



Characteristics

For those who relish chocolate, this is a snack that besides having brown sugar also has bitter cocoa. A delicious combination to be had after meals or at any time of day. The simple combination of cereals with chocolate's strong flavor.

Ingredients

Rice, quinoa, raw cane sugar, cocoa.

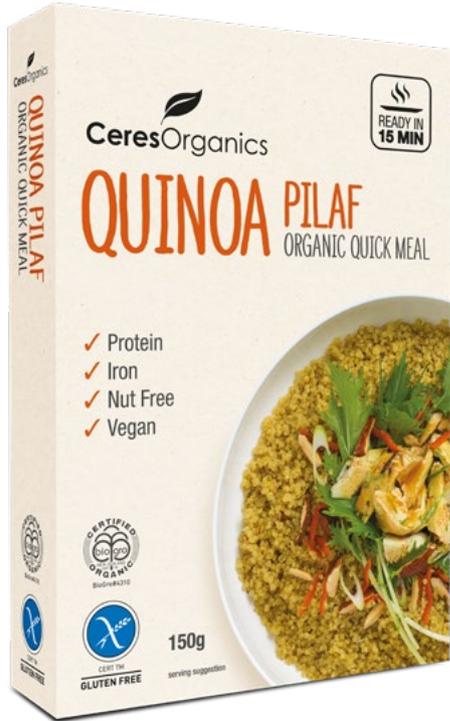


A close-up photograph of a quinoa salad. The quinoa is cooked and mixed with roasted vegetables, including a piece of red bell pepper and a cherry tomato. Fresh green herbs are scattered on top. The background is softly blurred.

DEHYDRATED
DISHES



Quinoa Nuggets
Quinoa Taboule
Quinoa Rissoto
Quinoa Pilaf



Quinoa Nuggets

Characteristics

A true delicacy for vegans that may feast their palate with this healthy high protein morsel.

Ingredients

Quinoa, rice, chia, tomato, paprika, salt, onion, turmeric, pepper, garlic, cumin.



Quinoa Taboule

Characteristics

Inspired on Lebanon's traditional salad dish, but instead of wheat semolina we use quinoa. It's an ideal dish to be served cold in summer, with a delicate mint fragrance and a mix of vegetables and spices that highlight quinoa's flavor.

Ingredients

Quinoa, onion, tomato, chives, salt, parsley, mint, pepper, lemon, turmeric.



Quinoa Rissoto



Characteristics

Risotto, is rice based as per its name, nonetheless, our team's creativity has enabled us to offer a soft quinoa risotto that together with some vegetables and spices make of it a delicious, unmatched dish.

Ingredients

Quinoa, rice, onion, salt, pepper, chives, parsley, turmeric.

The briskness and hustle of everyday life and excess of activities, do not allow much free time to prepare meals, which is why we have thought of easy to prepare almost instant meals, entirely healthy, natural and nutritious.



Quinoa Pilaf

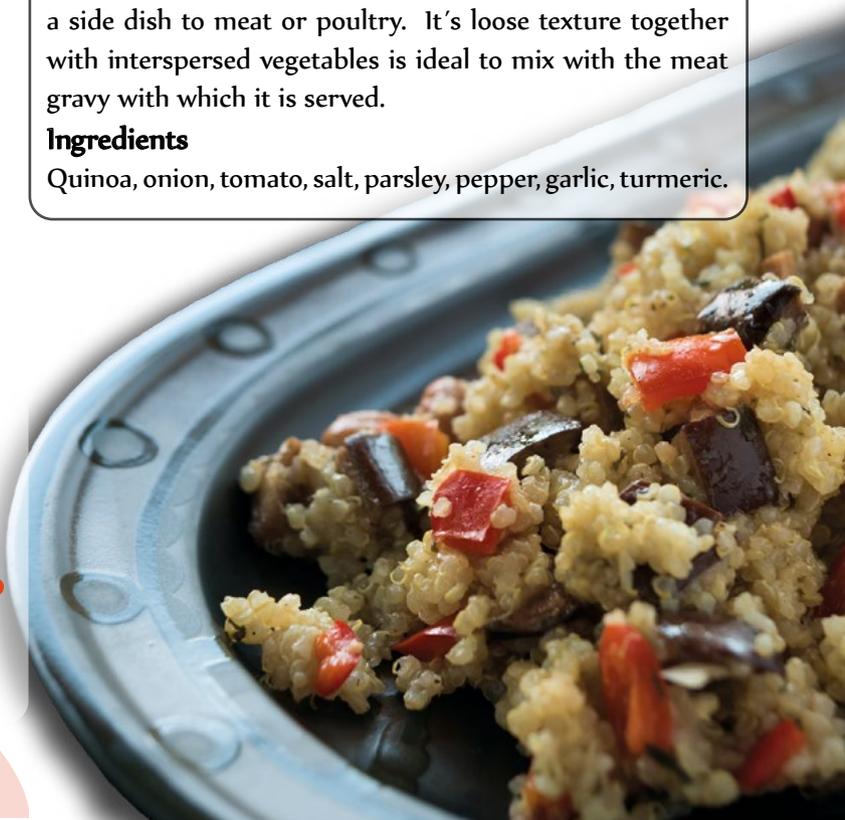


Characteristics

Inspired on a Persian traditional dish, ideal to be used as a side dish to meat or poultry. It's loose texture together with interspersed vegetables is ideal to mix with the meat gravy with which it is served.

Ingredients

Quinoa, onion, tomato, salt, parsley, pepper, garlic, turmeric.

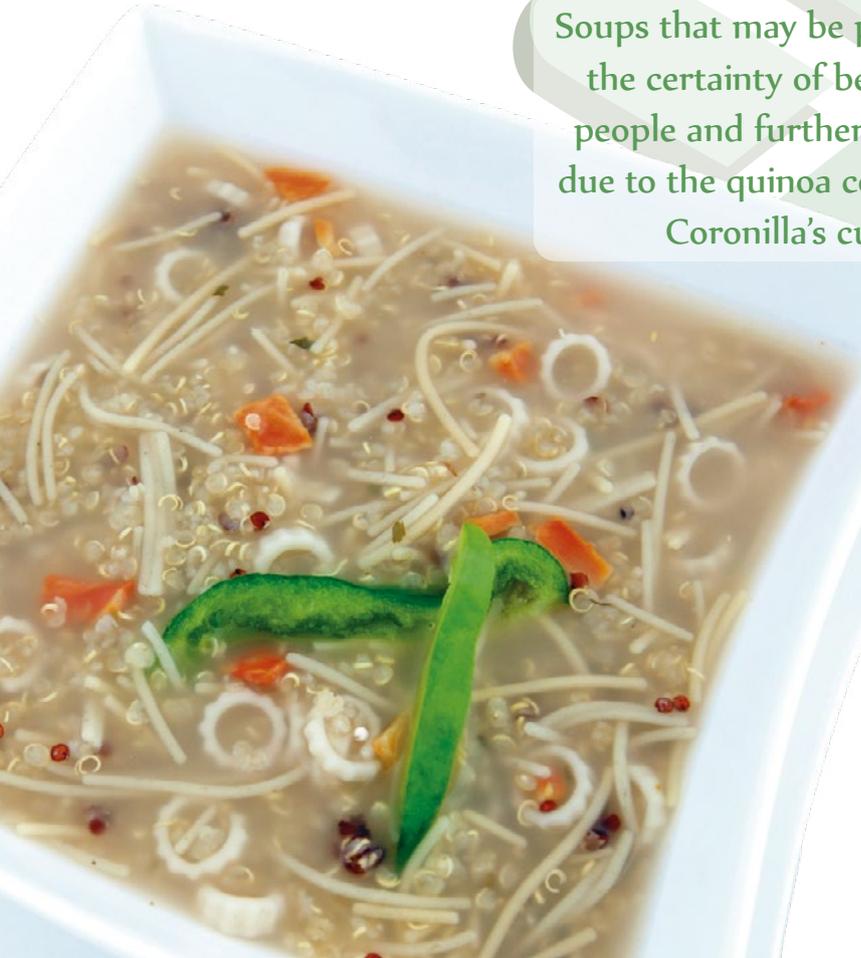


A close-up photograph of a bowl of tomato soup. The soup is a rich, reddish-orange color and contains several ingredients: small, spiral-shaped pasta pieces, chunks of white vegetable (likely potatoes or cauliflower), and a whole roasted mushroom. The soup is garnished with finely chopped green herbs, possibly parsley or basil. The bowl is white, and the background is a soft, out-of-focus light color.

Vege Pasta Soup
Vege Soup
Tomato Soup

A collage of images related to soup. On the left, a bowl of brown soup with noodles and vegetables. On the right, a slice of tomato and a sprig of cilantro. A white diagonal shape separates the two images.

DEHYDRATED SOUPS



Soups that may be prepared in just a few minutes, with the certainty of being absolutely adequate for celiac people and furthermore providing high protein levels due to the quinoa content. All are a treasure offered to Coronilla's customers in various varieties.



Vege Soup



Characteristics

Quinoa combines smoothly with some dehydrated vegetables like carrots, paprika, and it is mildly spiced and salted.

Ingredients

Quinoa, salt, paprika, carrot, onion, garlic, turmeric.



Vege Pasta Soup



Characteristics

The combination of quinoa with veggies Andean pasta offers a delicious and consistent soup, seasoned with a delicate species flavor.

Ingredients

Quinoa, rice, beet, spinach, turmeric, salt, onion, garlic, oregano.

Tomato Soup



Characteristics

This soup offers the consumer a balanced mix of fragrancy, flavor and color that make it simply charming.

Ingredients

Quinoa, rice, tomato, beet, salt, onion, garlic, parsley, basil, oregano.





COOKIES

Multicereal
Chocochip
Cinnamon and Coconut
Mocha



The art of pastry is not an easy subject if you are not to use eggs, milk, wheat flour, and butter. In Coronilla we have developed delicious cookies gluten free, dairy free, and egg free, and are a wonderful alternative for those whose health care require them to follow special diets. You can order them in different flavors.



Multicereal



Characteristics

Combining cereals and chia seeds we offer a tasty, crispy, cookie with a lot of fiber and omega-3

Ingredients

Quinoa, rice, brown cane sugar, palm butter, cassava starch, amaranth, cañahua, chia, vanilla essence, baking soda, cream of tartar, salt.



Chocochip



Characteristics

A tradicional chocolate chip cookie with the magic of quinoa make of this cookie an unmatched morsel.

Ingredients

Quinoa, rice, brown cane sugar, palm butter, cassava starch, chocolate chips, vanilla essence, baking soda, cream of tartar, salt.



Cinnamon and Coconut



Characteristics

Coconut with the fragrance of cinnamon creates this extremely tasty quinoa cookie to feast the most demanding palates.

Ingredients

Quinoa, rice, brown cane sugar, palm butter, cassava starch, shredded coconut, cinnamon, coco essence, baking soda, cream of tartar, salt.



Mocha



Characteristics

Coffee and chocolate combined with quinoa, incite to taste this delicious morsel.

Ingredients

Quinoa, rice, brown cane sugar, palm butter, cassava starch, cocoa, coffee essence, baking soda, cream of tartar, salt.

Dairy Free!!!
Egg Free!!!



A close-up photograph of a wooden bowl filled with a white, powdery substance, likely flour or a ready mix. A wooden spoon and a wooden rolling pin are resting on a wooden surface next to the bowl. The scene is set on a light-colored wooden table with a visible grain.

READY
MIXES



Legumes Muffin Ready Mix - Chocolate
Quinoa Premix For Pudding with Chocolate
Quinoa Pancake Ready Mix
Gluten Free Pastry Flour Mix
Gluten Free Bread Flour Mix



Quinoa Premix For Pudding with Chocolate



Characteristics

A delicious combination of quinoa and cocoa creates this exceptional chocolate Pudding to sweet the end of a good meal.

Ingredients

Sugar, quinoa, cocoa, cassava starch, salt.

Legumes Muffin Ready Mix - Chocolate



Characteristics

Rewarding yourself with a delicious chocolate muffin based on legume flours is an irresistible guilt-free temptation, as our muffins are low in sugars, calories, and glycemic index.

Ingredients

Flour mix (cassava starch, chickpea, lentil, pea), sugar, cocoa, linseed, baking soda, cream of tartar.



With these ready mixes you will easily be able to bake at home crispy cookies and tender-springy muffins and pancakes with a base of a cereal mix with quinoa and legumes which besides being egg free will render delicious treats.

READY MIXES



Quinoa Pancake Ready Mix



Characteristics

Our pancakes do not require eggs, are gluten free, and above all are a delicacy prepared with any type of milk. These make up a delicious, comforting, gratifying breakfast.

Ingredients

Flour mix (quinoa, whole rice, cassava starch), sugar, vanilla, baking soda, cream of tartar.





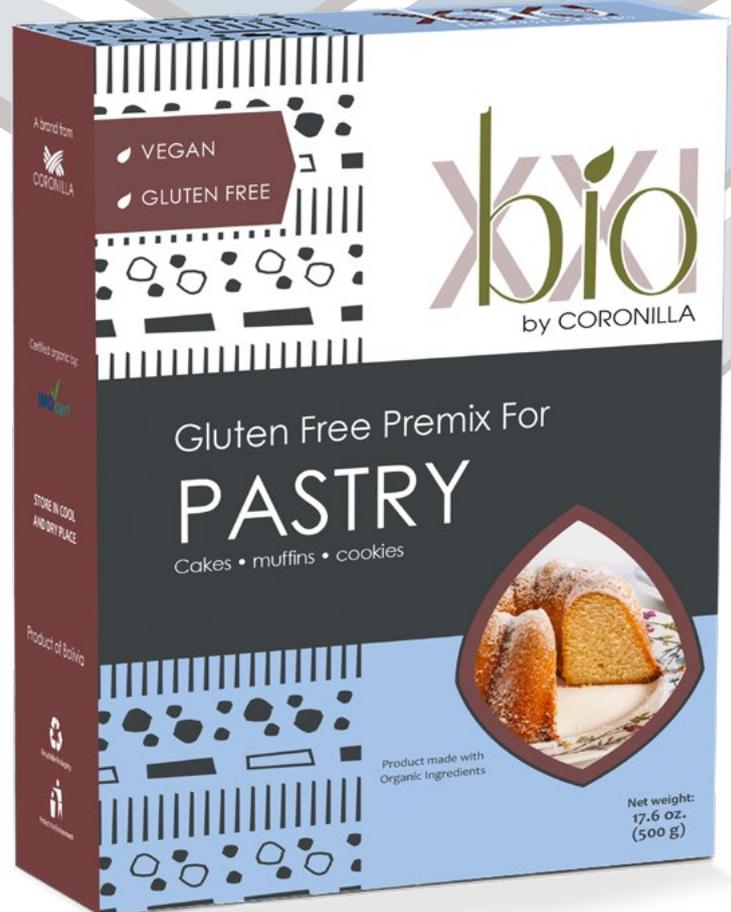
Gluten Free Pastry Flour Mix

Characteristics

A well-balanced gluten free mix of flours, allows the making of any cake type goods. Thus, our mix gives you the chance to end up with a delightful product. Recommended for cakes, muffins, cookies or any other pastry.

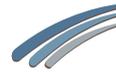
Ingredients

Rice, cassava starch, quinoa and sorghum.



Bakery and pastry might be one of the most important delicacies in life, and Gluten Free consumers are constantly looking for viable alternatives.

With our pre-mixes and the easy recipes we have developed, this task is no longer challenging and you can enjoy a freshly home made bread, and spongy cake, or a delicious brownie that makes no compromise on flavor or texture.



Gluten Free Bread Flour Mix



Characteristics

We have created a well-balanced combination of gluten free flours for bread, pizza, brioche, ciabatta and much more. Specially formulated for yeast containing doughs.

Ingredients

Cassava starch, rice, quinoa, sorghum and xanthan gum.



A lush green park with trees and a wooden staircase in the background.

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