

BARCELONA TAPAS CONCEPT

v.1



TINNED FOOD

By **GASTRO**
EUPHORIA
.com

WHAT IS BARCELONA TAPAS CONCEPT ?



We look for, present and commercialize products to eat as Tapas.

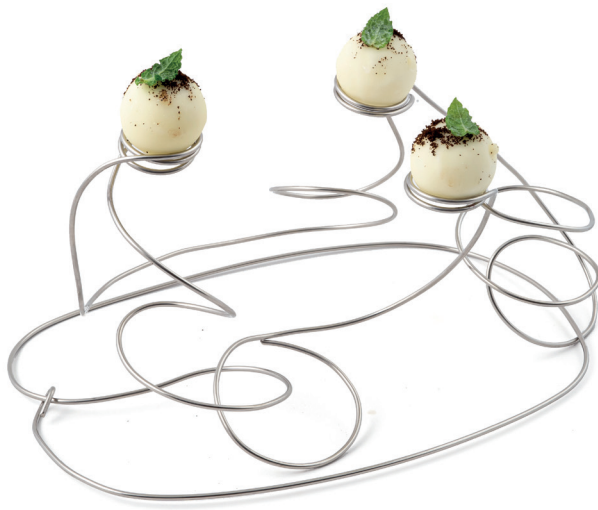
We work with chefs and gastronomic producers who specialize in Premium Convenience food.

In this catalogue you will find a selection of Tapas more popular and traditional tapas, complemented by others further evolved and innovative.

The Tapas Menu offers a variety of products made which are easy to regenerate and assemble.

Perfect for show cooking, which is a value added to the tradition of eating Tapas.

Taste, share, experience and enjoy.



EATING TAPAS

It is the most famous, widespread Spanish tradition. Going out for Tapas is a way of eating, drinking in the company of friend's company.

Fast, delicious and varied.


Tapas allow one to discover a great variety of products. Small portions combined with typical local drinks such as wine, cava, beer, cider, vermouth and sangria, etc.

EATING TAPAS IN TINS. OPEN with one click and EAT.

Straightaway without a chef, timetable, or any previous preparation.

Both cold or hot  .

BARCELONA TAPAS CONCEPT PRESENTS TINNED TAPAS

- EATING TAPAS WITHOUT COOKING. ¡ **Fast, practical and versatile !**
- OPEN with a click and eat, regenerate or combine.
- Straightaway, without cooking, no previous preparation or shrinkage.
- Hot or cold (1-2 minutes)  .
- Long life products, at room temperature.
- For Menus, daily menus, sandwiches, etc.:
 - **HORECA:** bar, snack bar, restaurant (delivery), hotel and aparthotel (room service, minibar snacks & tinned foods, picnics...)
 - **RETAIL:** supermarkets, delicatessen shops, offices, vending machines...
- Eating Tapas tinned: small portions and pre-cooked dishes in tins or glass jar.

TINNED TAPAS MENU



FISH AND SEAFOOD TAPAS

11

VEGETABLE TAPAS

22

RICE TAPAS

52

MEAT AND POULTRY TAPAS

58

SWEET TAPAS

64

INGREDIENTS

76

COMPLEMENTS

92














CANNED DRINKS

98












PICTOGRAMS



CHARACTERISTICS

 18M	SHELF LIFE
 TINNED	
 DOUBLE BOILER	
 VACUUM COOKED	
 BIO	ORGANIC
 VEGETARIAN	
 VEGAN	
 GLUTEN-FREE	
 NO PRESERVATIVES	
 NO COLOURING AGENTS	
 LACTOSE-FREE	
 GMO-FREE	
 ADDITIVE FREE	
 NEW	NEW PRODUCT

REGENERATION

 MICROWAVE	
 COOKING POT / SAUCEPAN	
 FRYING PAN	
 OVEN	
 DEEP-FRYER	
 TIME	
 CUT	
 SHAKE, STIR, BEAT	
 POUR LIQUID	
 POUR PRODUCT	
 INTENSITY OF COOKING	

PRESENTATION

 UNIT / WEIGHT	
 BOX	
 TRAY	
 BAG	
 SMALL BAG	
 PLASTIC CONTAINER / PLASTIC JAR	
 GLASS JAR	
 TINNED FOOD	
 TIN	
 DRINK CAN	
 ONE-DOSE	
 VACUUM BAG	
 GLASS BOTTLE	
 CASE	
 PACK	
 PORTIONS	

FISH AND SEAFOOD TAPAS



13 THE ESSENCE OF THE SEA IN A TIN ^{NEW}

- Octopus in extra virgin olive oil
- Sardine Tartar
- Baby octopus in garlic
- Baby octopus with onion
- Cuttlefish in its own ink
- Squid with "Butifarra" sausage

15 HIGHEST QUALITY IN TUNA AND BONITO ^{NEW}

In olive oil:

- Wild Red Tuna from the Cantabrian (Bluefin): belly and trunk
- Bonito from the Cantabrian: belly, loin and trunk
- Yellow fin: belly, loin and trunk

In organic olive oil: ^{BIO}

- Bonito from the Cantabrian: loin and trunk
- Yellow fin: loin, loin without salt and trunk

In its own juice:

- Yellow fin: loin and trunk

Pickled:

- Bonito from the Cantabrian: loin and trunk

17 TINNED TUNA DISHES ^{NEW}

- Tuna loin with various peppers
- Tuna loin with Mediterranean ratatouille
- Tuna loin with onions
- Tuna loin in sundried tomato sauce
- Tuna loin Tuscany style with haricot beans
- Anchovies San Sebastian style with garlic

19 MOLLUSCS WITH ORGANIC SEAWEED ^{BIO}

- Whole Octopus vacuum cooked
- Octopus legs vacuum cooked packed with 1,2, 3
- Octopus legs vacuum cooked ready for cutting in Carpaccio
- Whole Squid vacuum cooked
- Stuffed baby Cuttlefish in its own ink -4 legs

21 ORGANIC SEAWEED TARTAR ^{BIO}

- Seaweed Tartar with black Olives
- Natural Seaweed Tartar
- Curry Seaweed Tartar



fish and seafood tapas



The Essence of the Sea in a tin

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS | FIRST AND SECOND COURSES

Traditional Product

Eating cephalopod tapas and blue fish.

Description of Product

Octopus, baby octopus, cuttlefish and squid: tapas presented in glass jars with three portions.

Sardine Tartar: ideal for spreading on toast or wheat bark. EXTRAORDINARY!

Different because...

The essence of the sea cooked traditionally in artisanal production.

No additives or preservatives.

Easy regeneration: 45 seconds in microwaves.

Characteristics

TINNED FOOD: Sterilizing heat treatment.



Dry transport: no need for refrigeration

Keep out of sunlight



Range of Products



- OCTOPUS IN EXTRA VIRGIN OLIVE OIL
- SARDINE TARTAR
- BABY OCTOPUS IN GARLIC
- BABY OCTOPUS WITH ONION
- CUTTLEFISH IN ITS OWN INK
- SQUID WITH "BUTIFARRA" SAUSAGE



Trade Channels

HORECA / RETAIL

Presentation

 265-285g  850-880g

 = 3/6x 

 = 3x 

NEW

APPLICATIONS

Tapas, Apetizers, First and Second Courses

INSTRUCTIONS

OPEN and EAT:
Sardine Tartar

OPEN and REGENERATE:
Octopus, Baby octopus,
Cuttlefish and Squid



OPEN and COMBINE: Squid in its own ink to make Black Rice



fish and seafood tapas



Highest Quality in Tuna and Bonito

PREMIUM CONVENIENCE FOOD | TAPAS | INGREDIENT

Traditional Product

Bonito del Norte (Thunnus Alalunga)

Cantabrian Wild Red Tuna or Cimarron (Bluefin)

Light Tuna (Yellowfin) (Thunnus albacores)

Description of Product

Each piece, loin, trunk or belly is as amazing on a plate as delicious in the mouth.

Varieties to choose from in olive oil, organic, pickled, low in salt or in its own juice.

Different because...

Fished one by one with a rod in the Cantabrian Sea (Bonito and Red Tuna) and the Yellow fin in high seas.

3 varieties of great character: outstanding colours, tasty and juicy meat, unique texture and characteristics.

Ready to eat without any previous preparation.

Characteristics

TINNED FOOD:

Sterilizing heat treatment.



Dry transport.

Range of Products

In olive oil:

- WILD RED TUNA FROM THE CANTABRIAN (BLUEFIN): BELLY AND TRUNK
- BONITO FROM THE CANTABRIAN: BELLY, LOIN AND TRUNK
- YELLOW FIN: BELLY, LOIN AND TRUNK

In organic olive oil:

- BONITO FROM THE CANTABRIAN: LOIN AND TRUNK
- YELLOW FIN: LOIN, LOIN WITHOUT SALT AND TRUNK

In its own juice:

- YELLOW FIN: LOIN AND TRUNK

Pickled:


- BONITO FROM THE CANTABRIAN: LOIN AND TRUNK

Trade Channels




HORECA / RETAIL

Presentation

 = 120g / 200g / 270g

 = 1kg / 1,850kg / 4kg / 5,5kg

 = 190g / 315g / 820g / 1,150kg / 1,5kg

 = 4/6/8/12/24x  / 

NEW

APPLICATIONS

Tapas, Ingredient.

INSTRUCTIONS

OPEN and EAT

OPEN and COMBINE: with numerous ingredients: pasta, rice, salads, tomato and sandwiches



fish and seafood tapas



Tinned Tuna Dishes

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS | SECOND COURSES

Traditional Product

An excellent tuna makes any recipe tastier: having a snack, lunch, tea or dinner.

Tuna Loin with vegetables pulses and sauces.

Cantabrian anchovies fried San Sebastian style.

Description of Product

Tuna Loin with vegetables pulses and sauces.

Cantabrian anchovies fried San Sebastian style.

Different because...

Tinned dishes, ready to eat without previous preparation. A variety of traditional recipes with tuna.

Characteristics

TINNED FOOD: Sterilizing heat treatment.



Dry transport.

Range of Products

- TUNA LOIN WITH VARIOUS PEPPERS
- TUNA LOIN WITH MEDITERRANEAN RATATOUILLE
- TUNA LOIN WITH ONIONS
- TUNA LOIN IN SUNDRIED TOMATO SAUCE
- TUNA LOIN TUSCANY STYLE WITH HARICOT BEANS
- ANCHOVIES SAN SEBASTIAN STYLE WITH GARLIC


Trade Channels

HORECA / RETAIL

Presentation

 = 190g / 200g

 = 12x  / 

 = 6x products

NEW

APPLICATIONS

Tapas, Apetizers, Second Courses.

INSTRUCTIONS

OPEN and EAT: Anchovies

OPEN and REGENERATE:
5 recommendations with Tuna

OPEN and COMBINE: with pasta, rice, salads, tomato, sandwiches or bread...



fish and seafood tapas



Molluscs with Organic Seaweed

V RANGE | TAPAS | APPETIZERS | WITH APERITIFS

Evolved Product

Molluscs combined with different varieties of seaweed and other ingredients.

Description of product

Various molluscs from the Galician Rías cleaned and cooked, without shells, combined with Seaweeds, mixed with other ingredients all of organic production.

Different because... Intense aroma and taste of the sea, strengthened by seaweed. Ready for consumption, with no previous preparation necessary.

Characteristics

CANNED PRODUCT: Heat treatment for sterilization.



DRY TRANSPORT: No need for refrigeration.

Keep out of sunlight.

Range of products

- CLAMS WITH SAKE AND SWEET KOMBU SEAWEED
- COCKLES IN GINGER WITH SWEET KOMBU SEAWEED
- NATURAL COCKLES WITH

- SWEET KOMBU SEAWEED
- RAZOR SHELLS IN GARLIC WITH THRONGWEEED SEAWEED
- NATURAL RAZOR SHELLS WITH THRONGWEEED SEAWEED
- MUSSELS WITH WAKAME SEAWEED IN WHITE PICKLE SAUCE
- NATURAL MUSSELS WITH TRUNK WAKAME SEAWEED

Trade channels

HORECA / RETAIL

Presentation

Rectangular Aluminium Can with easy opening lid.

Clams: = 28x = 10/16x
NET 90g

Cockles: = 28x = 18/20x
NET 90g

Razor Shells: = 28x = 6/8x
NET 90g

Mussels: = 24x
NET 120g

APPLICATIONS

Appetizers and Tapas, at room temperature or warmed.

Ideal with white or rosé wines, fino and manzanilla wines, cavas and champagnes, beers or aperitifs.

Essential when having an aperitif. To accompany different fish or seafood dishes, boiled potatoes, rice or pasta.

COMMENTS

After opening, keep in the refrigerator and consume within 24 hours.



fish and seafood tapas



Organic Seaweed Tartar

V RANGE | TAPAS | INGREDIENT

Innovative Product

Mixture of Throngweed, Wakame and Sea Lettuce seaweeds combined with different ingredients.

Description of Product

Made from marine seaweed collected by hand in the Galician Rías.

Sea vegetables cut into small pieces and mixed with different ingredients of organic production.

Different because...

It brings the sea to the table and leaves its taste on the palate. It represents sea vegetables.

Ready for consumption. No previous preparation is needed.

Characteristics

CANNED PRODUCT: heat treatment (sterilization).



DRY TRANSPORT: No need for refrigeration.

Keep out of sunlight.

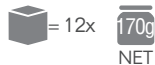
Range of products

- SEAWEED TARTAR WITH BLACK OLIVES
- NATURAL SEAWEED TARTAR
- CURRY SEAWEED TARTAR

Trade Channels

HORECA / RETAIL

Presentation



APPLICATIONS

Tapas, Appetizers, starters, as an ingredient with cold pasta or tomato and tomato with mozzarella salads, smoked products, asparagus, stuffed eggs mixing the tartar with the yolk and mayonnaise.

It can be both the centre of the dish or a garnish, or it can season meat, seafood or fish dishes. Can be paired to wine or used as a decoration.

COMMENTS

After opening, keep in the refrigerator and consume within 5 days.



VEGETABLES TAPAS



- 25 VEGETABLES AS TAPAS** NEW
- Charcoal grilled spring Onions in Modena Vinegar
 - Mediterranean Mushrooms
 - Charcoal grilled Artichokes
 - Roast Escalivada. (red pepper, aubergine and onion)
 - Roasted red pepper

- 27 VEGETARIAN AND VEGAN DISHES** NEW
- Quinoa with vegetables and kombu seaweed
 - Spinach with currants and pine nuts
 - Beluga Lentils with rice
 - Chick peas with spinach
 - Onion Soup

- 29 HIGH QUALITY PULSES, READY TO EAT** NEW
- Beluga lentils
 - Beans (fesol) from Santa Pau with PDO.
 - Ganxet bean.
 - Pedrosillano Chick pea

- 31 UNIQUE AND IRRESTIBLE VEGETABLE PATES** NEW
- Piquillo pepper in extra virgin olive oil
 - Vegetable paté:
 - Green olive paté (picaolivas)
 - Piquillo pepper paté (picapiquillo)
 - Green asparagus paté (picarragos)
 - Aubergine spread paté (berenjenas esparragos)

- 33 ARTICHOKE FANCIES** NEW
- Hearts of Artichokes au naturel
 - Baby hearts of artichokes au naturel
 - Artichokes in oil
 - Mini artichoke hearts in pickled sauce
 - Artichoke Paté

35 DIFFERENT PRODUCTS WITH VEGETABLES 

- Aubergine Paté
- Tomato Paté
- Artichoke Paté
- Caramelized Roast Pepper
- Braised Grated Tomato



37 DISHES MADE WITH BLACK TRUFFLE 

- Black Truffle Risotto
- Black Truffle Tagliatelle
- Cream of Black Truffle
- Black Truffle Paté


39 SUNDRIED TOMATOES IN EXTRA VIRGIN OLIVE OIL ¡SURPRISING! 

- Macerated sundried tomatoes
- Macerated spicy sundried tomatoes
- Tapenade with sundried tomatoes

41 NEW WAYS OF ENJOYING PAPRIKA 

- Paprika ecological smoked pearls 
- Paprika ecological spicy pearls 
- Almonds fried in spicy paprika
- Almonds fried in smoked paprika
- Pepper tears

43 A THOUSAND AND ONE WAYS OF EATING ALMONDS 

- Natural Almond with or without salt
- Ecological Almond without shelling, special edition 
- Almond with Curry
- Almond with Paprika
- Almond with Tomato and Rosemary
- Catanies (almonds coated with chocolate)

45 VALUE ADDED OLIVES 

- Green dressed olive with or without stone
- Kalamata olive with stone
- Olives stuffed with cheese and anchovy

47 PICKLES AND DIFFERENT VEGETABLE PRESERVES 

- White garlic
- Braised spring onions
- Cocktail with 4 ingredients
- Cherry pepper with cheese and bonito
- Roast cherry pepper

49 VEGETABLE SHEETS

- Vegetable sheets made with:
- Potato
 - Beetroot
 - Piquillo red peppers
 - Carrot
 - Spinach

51 TINNED SPANISH OMELETTE THE MOBILE OMELETTE ! 

- Tinned spanish omelette with onion (250 gr)

vegetables tapas



Vegetables as Tapas

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS | INGREDIENT

Traditional Product

Direct from nature to your table, as if homemade.

Description of Product

Roasts and marinades: spring onions, artichokes

Roasted: red peppers.

Escalivada (red pepper, aubergine and onion)

Marinated: Mediterranean mushrooms

Different because.....

Form part of a vegetarian or vegan diet

Valued aromas, tastes and textures

Eating well, healthily and easily

Enjoy eating them all year round

No preservatives, colouring or bleaching agents or additives.

NONE !

Characteristics

TINNED FOOD: Sterilizing heat treatment.



Glass container without BPA.

Dry transport: no need for refrigeration

Keep out of sunlight.


Range of Products


- CHARCOAL GRILLED SPRING ONIONS IN MODENA VINEGAR
- MEDITERRANEAN MUSHROOMS
- CHARCOAL GRILLED ARTICHOKES
- ROAST ESCALIVADA (RED PEPPER, AUBERGINE AND ONION)
- ROASTED RED PEPPER

Trade Channels

HORECA / RETAIL

Presentation

 180g / 250g / 500g / 850g

 = 6/10x 

NEW

APPLICATIONS

Tapas, Apetizers, Ingredient.

INSTRUCTIONS

OPEN and EAT

OPEN and COMBINE: with meat, fish, poultry, salads, pasta etc...

COMMENTS

Keep at minus 25° C in a dark, dry atmosphere, avoiding sunlight.

vegetables tapas



Vegetarian and Vegan Dishes

PREMIUM CONVENIENCE FOOD | TAPAS | FIRST COURSE

Traditional Product

Whole Vegetable Dishes, healthy and ready to eat.

Description of Product

Quinoa, spinach, Beluga lentils and chick peas as main ingredients combined with vegetables, currants and rice
Onion soup (ancient recipe)

Se diferencian por...

Forms part of a vegetarian or vegan diet.

You eat well, healthy, nourishing, digestive, energy-giving and tasty
No preservatives, colourings or additives.

May be eaten hot or cold.

Characteristics

TRADITIONAL PRODUCTION .

TINNED FOOD: Sterilizing heat treatment.



Glass container without BPA.

Dry transport: no need for refrigeration

Keep out of sunlight.

Range of Products

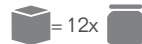
- QUINOA WITH VEGETABLES AND KOMBU SEAWEED
- SPINACH WITH CURRANTS AND PINE NUTS
- BELUGA LENTILS WITH RICE
- CHICK PEAS WITH SPINACH
- ONION SOUP

Trade Channels

HORECA / RETAIL

Presentation

340g



NEW

APPLICATIONS

Tapas, First Course.

INSTRUCTIONS

OPEN and EAT: except spinach with currants and chick peas with spinach.

OPEN and REGENERATE

OPEN and COMBINE: with other vegetables, ingredients, in salads, preparing hamburgers, omelette fillings, crepes, pasties or vegetarian pizzas.

COMMENTS

The onion soup preparation is highly concentrated. It should be diluted with water in equal proportions.

Keep at minus 25° C in a dark, dry atmosphere, avoiding sunlight.

vegetables tapas



High Quality Pulses, Ready to Eat

PREMIUM CONVENIENCE FOOD | TAPAS | INGREDIENT

Traditional Product

Variety of pulses with PDO ready to eat with a little oil or combined with other ingredients. Just like homemade.

Description of Product

Beluga lentils which are tiny and black

Beans (fesol) from Santa Pau, unique in its kind, comes from the volcanic zone with PDO. Ganxet bean, very tasty, one does not notice the skin and contact with palate is very smooth.

Pedrosillano Chick pea is small in size with an intense flavour

Different because...

Form part of the vegetarian and vegan diet.

Their finesse on the palate, flavour and small size

Good, healthy eating

No preservatives, colourings, bleaching agents or additives.

Characteristics

TINNED FOOD: Sterilizing heat treatment.



Glass container without BPA.
Dry transport: no need for refrigeration.

Keep out of sunlight.


Range of Products

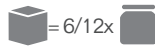

- BELUGA LENTILS
- BEANS (FESOL) FROM SANTA PAU WITH PDO.
- GANXET BEAN.
- PEDROSILLANO CHICK PEA

Trade Channels

HORECA / RETAIL

Presentation

 340g / 500g / 850g

 = 6/12x 



NEW

APPLICATIONS

Tapas, Ingredient.

INSTRUCTIONS

OPEN and EAT

OPEN and REGENERATE

OPEN and COMBINE: with other food or salads.

COMMENTS

Keep at minus 25° C in a dark, dry atmosphere, avoiding sunlight.

vegetables tapas



Unique and Irresistible Vegetable Pates

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS | INGREDIENTE

Evolved Product

Fruit and Vegetables grown or harvested wild by the producer, converted into innovative recipes.

Description of Product

Olives, green asparagus, piquillo peppers and aubergines converted into exquisite patés of gourmet quality. The piquillo peppers are preserved in extra virgin olive oil instead of water.

Different because.....

An innovative way of presenting tasty, healthy vegetable preserves, VEGETABLE PATÉS. Their flavours and textures are 100% natural, with no preservatives or colourings added. Suitable for vegetarians and vegans. Artisanal production.

Characteristics

TINNED FOOD: Sterilizing heat treatment.



Envase de cristal.

Dry transport: no need for refrigeration

Keep out of sunlight.

Range of Products

- PIQUILLO PEPPER IN EXTRA VIRGIN OLIVE OIL

Vegetable Paté:

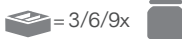
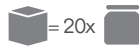
- GREEN OLIVE PATÉ (PICAOLIVAS)
- PIQUILLO PEPPER PATÉ (PICAPIQUILLO)
- GREEN ASPARAGUS PATÉ (PICARRAGOS)
- AUBERGINE SPREAD PATÉ (BERENJENAS ESPARRAGAS)

Trade Channels

HORECA / RETAIL

Presentation

230g



NEW

APPLICATIONS

Tapas, Appetizers, Ingredient.

INSTRUCTIONS

OPEN and EAT: with toast or bread, in tapas, appetizers or as a dip with tips of bread or vegetable sticks.

OPEN and COMBINE: with grilled meat or fish, as seasoning with rice and pasta, fillings or as a stuffing, scrambles, salads, with cheese, nuts and dried fruit or honey.

COMMENTS

Once open, keep in refrigerator and consume within a maximum of 10 days.



vegetables tapas



Artichoke Fancies

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS | GARNISH

Traditional Product

Artichokes gathered, prepared and packed daily by the producer.

Description of Product

Hearts and baby hearts of tender, fresh Artichokes prepared au naturel, in oil, pickled or cooked over coals. Artichoke flower in oil to form a spectacular flower in a simple way without breaking it. Creamy Paté of selected Artichokes with olive oil and spices.

Se diferencian por...

Maintaining the flavour, tender texture and natural properties of the artichoke, with no preservatives or colourings. Beneficial effects, 100% natural vegetable. Quality direct from farm to table.

Characteristics

TINNED FOOD: Bain-Marie



Glass container and try B40.

Dry transport: no need for refrigeration.

No regeneration: just open and eat or combine.

Range of Products

Hearts of Artichokes au naturel:

- GLASS JAR 350g with 12, 28 and 38 FRUIT BY SIZE.
- GLASS JAR 1.850g with 50 and 150 FRUITS.

Baby hearts of artichokes au naturel:

- 200g (22u.)
- 350g (52u.)

Artichokes in oil:

- FLOWER OF ARTICHOKE IN OIL 8u. (TRY 500g.)
- BRAISED ARTICHOKE PIECES IN OIL
- MINI ARTICHOCKE HEARTS IN PICKLED SAUCE 8u. (290g.)
- ARTICHOKE PATÉ 200g.

Trade Channels

HORECA / RETAIL

Presentation

 200g / 290g / 350g / 1850g

 500g

 = 6/8/12x  / 

 = 5/6/10x  / 

NEW

APPLICATIONS

Tapas, Apetizers, guarnición.

INSTRUCTIONS

OPEN and EAT

OPEN and COMBINE: in countless recipes.

Flower of artichoke sliced in strips, whole or opening in the form of a flower

Show Cooking in front of client, separating its tender layers in a simple manner

COMMENTS

Hearts of Artichoke: other forms exist in various sizes.

Keep in a cool place, protected from sunlight. Once open keep in refrigerator.

vegetables tapas



Different Products with Vegetables

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS | GARNISH

Traditional Product

Vegetables gathered, prepared and packed daily by the producer.

Description of Product

Vegetable patés of roast aubergines, tomato and artichokes.

Caramelized Roast Peppers with Muscatel
Grated braised tomato.

Different because...

Tasty, healthy way of presenting vegetable textures in creamy patés 100% natural without preservatives or colourings, suitable for vegetarians or vegans, artisanal preparation.

Quality direct from farm to table

Characteristics

TINNED FOOD: Bain-Marie



Glass container and try B40

Dry transport: no need for refrigeration

No regeneration: just open and eat or combine.

Range of Products

- AUBERGINE PATÉ
- TOMATO PATÉ
- ARTICHOKE PATÉ
- CAMELIZED ROAST PEPPER
- BRAISED GRATED TOMATO

Trade Channels

HORECA / RETAIL

Presentation

 185g / 280g / 1.850g

 500g

 = 6/8/12x  /  

NEW

APPLICATIONS

Tapas, Appetizers, Garnish.

INSTRUCTIONS

OPEN and EAT: with toast or bread, in tapas, appetizers or as a dip with tips of bread or vegetable sticks.

OPEN and COMBINE: with meat, fish, pasta and salads.

COMMENTS

Keep in a cool place, protected from sunlight. Once open keep in refrigerator.

vegetables tapas



Dishes made with Black Truffle

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS | GARNISH | FIRST AND SECOND COURSES

Traditional Product

Haute cuisine dishes made with black truffle and the best raw materials of easy regeneration.

Description of Product

Risotto, tagliatelle and cream, traditional dishes of Italian and Mediterranean gastronomy made with the best black truffle (*tuber melanosporum*).
Black Truffle Paté to create appetizing appetizers.

Different because...

Exquisite ready meals, ideal for tasting the authentic flavour and aroma of the black truffle.
Just shake, open and heat.

Characteristics

Allergen and GMO free
Autoclave sterilisation.



Tinned food / case / glass jar
Dry transport: no need for refrigeration
Regeneration: cazo
Without regeneration: Paté



Range of Products

- BLACK TRUFFLE RISOTTO
- BLACK TRUFFLE TAGLIATELLE
- CREAM OF BLACK TRUFFLE
- BLACK TRUFFLE PATÉ

Trade Channels

HORECA / RETAIL

Presentation

RISOTTO (g):	 + 
	caldo + arroz
TAGLIATELLE (g):	 + 
	caldo + pasta
CREAM (g):	 + 
	caldo + picatostes
PATÉ (g):	 / 

PLATOS PREPARADOS: 

NEW

APPLICATIONS

Tapas, Appetizers, First and Second Courses.

INSTRUCTIONS

OPEN and EAT: Truffle Paté with toast, pasta, eggs, ...

OPEN and REGENERATE: Risotto, tagliatelle and cream



Shake the unopened jar to mix its contents well for

Risotto / Tagliatelle:



when it begins to boil



stirring frequently
Risotto: 18'
Tagliatelle: 10'



Cream:



Serve in a soup plate and add croutons or in small glasses as an appetizer.

* Can be served cold.

COMMENTS

Keep in a cool, dry place protected from sunlight.

vegetables tapas



Sundried Tomatoes in Extra Virgin Olive Oil ; surprising !

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS | INGREDIENT

Traditional Product

Sundried tomatoes, San Marzano variety, marinated in extra virgin olive oil and spices. Minimum maceration of 8 weeks.

Description of Product

Dried tomatoes dehydrated in the sun, packed in olive oil with aromatic mountain spices.

The Tapenade is a surprising vegetable paté made with sundried tomatoes, black olives, capers, garlic and flavoured oil.

Different because...

Of a juicy, tender texture, it is defined as an unusual, unique product which is very versatile. Product 100% handmade.

Delicious variation of the classic tapenade without anchovies turned into a vegetable paté of sundried tomatoes.

COMPLETELY VEGAN

Characteristics

Sundried tomato: macerated in oil

Tapenade: pasteurization



Glass jar / Bag.

Dry transport: no need for refrigeration

Range of Products

- MACERATED SUNDRIED TOMATOES
- MACERATED SPICY SUNDRIED TOMATOES
- TAPENADE WITH SUNDRIED TOMATOES

Trade Channels

HORECA / RETAIL

Presentation

SUNDRIED TOMATOES:  125g = 10x ●
 325g = 22x ●
 2000g = 140x ●

"TAPENADE":  140g /  1250g

 = 2/4/6/12/16x  / 

NEW

APPLICATIONS

Tapas, Apetizers, Ingredient.

INSTRUCTIONS

OPEN and EAT:

SUNDRIED TOMATOES contribute flavour and aroma to salads, rice, vegetables, pizzas, pastas, meat or fish.

TAPENADE in pizzas, pasta, vegetable sandwiches, cod or on bread or toast.



vegetables tapas



New ways of enjoying Paprika

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS |
INGREDIENT

Traditional & Innovative Product

Gourmet products made with 100% pure paprika

Description of Product

Paprika Organic Pearls: smoked and spicy flavours

Fried almonds in paprika: flavoured and aroma characteristic of spicy paprika and smoked salt, red in colour with a crunchy texture.

Paprika tears: (capsicum Chinese) also known as red cherry or dwarf peppers.

Different because...

Pearls: mini spherifications of 3mm (+ or – 2000 spheres) creamy in texture and colouring orange or bright red. Organic




Almonds: an elegant addictive snack with little salt,


Tears: shape, colour, texture and flavour. Both a visual and gastronomic surprise!

Characteristics

TINNED FOOD:

Pasteurization /dehydration

Pearls:   

Almonds: 

Tears: 

Glass jar / llauna / bag

Dry transport: no need for refrigeration.

Keep in a cool, dry, dark place.

Range of Products

- PAPIKA ECOLOGICAL SMOKED PEARLS
- PAPIKA ECOLOGICAL SPICY PEARLS
- ALMONDS FRIED IN SPICY PAPIKA
- ALMONDS FRIED IN SMOKED PAPIKA
- PEPPER TEARS

Trade Channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

Tapas / Apetizers / Ingredient

INSTRUCTIONS

OPEN and EAT: **Almonds**

OPEN and COMBINE:

Almonds: with a good wine or beer, salted products, charcuterie or cheese.

Pearls: : to decorate or enhance fish or meat dishes, gazpacho, cheese, patés, creams, etc

Tears: ideal for creams, desserts, salads, etc. even for cocktails.

COMMENTS

Tears and Pearls: Once open, keep in refrigerator and consume in few days. Do not freeze.

vegetables tapas



A thousand and one ways of eating Almonds

SWEET AND SAVOURY TAPAS | APETIZERS | DESSERT | INGREDIENT

Traditional Product

Majorcan almonds, a nut with numerous qualities both gourmet and healthwise, particularly sweet, with a high percentage of oil which makes it superior to others from other sources.

Description of Product

Natural Almond toasted with or without salt

Ecological Almond toasted without shelling

Toasted Almond spiced with curry, paprika, tomato and rosemary.

Catania: Marcona Almond toasted and caramelized with chocolate and spices.

Different because...

Unique properties, 100% Majorcan, natural, ecological, gluten free, no chemical additives, with more than 50 varieties and with PGI Quality stamp.

Super food very rich in vitamin E and fatty acids Omega 6
Crunchy and juicy with perfect salt point, new textures and different flavours
Either sweet or salty

Characteristics

Thermal Roasting Process



Glass jar / small bag

Dry transport: no need for refrigeration.

Keep in cool place in the jar closed tightly.

Range of Products

- NATURAL ALMOND WITH OR WITHOUT SALT
- ECOLOGICAL ALMOND WITHOUT SHELLING, SPECIAL EDITION
- ALMOND WITH CURRY
- ALMOND WITH PAPRIKA
- ALMOND WITH TOMATO AND ROSEMARY
- CATANIES (ALMONDS COATED WITH CHOCOLATE)



Trade Channels

HORECA / RETAIL

Presentation

 =70g / 130g / 140g / 500g / 520 g

 =12 / 30 / 40 / 44 / 60 

 =2/3 

NEW

APPLICATIONS

Tapas / Appetizers / Ingredient

INSTRUCTIONS

OPEN and EAT:

sweet and salty, tapas as an appetizer or a dessert or a snack at any time.

OPEN and COMBINE: very versatile and delicious, they give the magic touch to improvised cooking.

COMMENTS

Keep in a cool, dry place protected from sunlight.

vegetables tapas



Value added Olives

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS |
INGREDIENT

Traditional Product

Excellent Olives, select ingredients, dressings, and unique preparations.

Description of Product

Gordal green olive dressed with spices
Kalamata black olive, Spanish dressing
Gordal green olive stuffed with anchovy and cream cheese.

Different because.....

Products from the "Mediterranean Diet"
Delight on sight, with aroma, texture and taste
iTQi awards 2017, 2018 and 2019 for the Kalamata and Taste Award in 2019 and 2020 for the dressed green olive.

Characteristics

TINNED Food: Pasteurization

60M

Glass jar and tin
Dry transport: no need for refrigeration
With no regeneration: just open and eat or combine

Range of Products

- GREEN DRESSED OLIVE WITH OR WITHOUT STONE
- KALAMATA OLIVE WITH STONE
- OLIVES STUFFED WITH CHEESE AND ANCHOVY

Trade Channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

Tapas / Apetizers / Ingredient

INSTRUCTIONS

OPEN and EAT

OPEN and COMBINE: combines perfectly with other food and drinks.

COMMENTS

Keep in a cool, dry place protected from sunlight.



vegetables tapas



Pickles and different Vegetable preserves

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS | INGREDIENT

Traditional Product Unique raw materials: premium garlic, baby onions and Borettane, red cherry pepper.
Olive and Pickle cocktails.

Description of Product

White, mild garlic, crispy, is not spicy nor leaves an odour
Spring onions braised
Cocktail of 4 ingredients: white garlic, Gordal green olive, black Kalamata and gherkin.
Red cherry stuffed pepper and roast peeled cherry pepper.

Different because...

Their colour surprises one
Varied Appetizers or as an ingredient
iTQi awards 2016, 2017 and 2018 for the White Garlic and Taste Award in 2019 and 2020 for the Spring onions pesto style.

Characteristics

TINNED Food: Pasteurization



Glass jar and tin
Dry transport: no need for refrigeration
With no regeneration: just open and eat or combine.

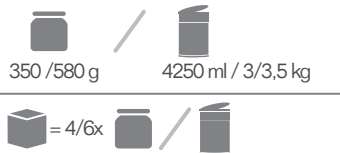
Range of Products

- WHITE GARLIC
- BRAISED SPRING ONIONS
- COCKTAIL WITH 4 INGREDIENTS
- CHERRY PEPPER WITH CHEESE AND BONITO
- ROAST CHERRY PEPPER

Trade Channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

Tapas / Apetizers / Ingredient

INSTRUCTIONS

OPEN and EAT

OPEN and COMBINE: in salads, cold dishes, ingredient for brochettes, gazpachos, sauces, stuffing and tempura etc.

COMMENTS

Keep in a cool, dry place protected from sunlight.

vegetables tapas



Vegetable Sheets

INGREDIENT | TAPAS | SUSHI | SNACKS

Evolved Product

Dehydrated vegetable sheets made with seasonal vegetables.

Description of Product

These vegetable sheets are made with vegetable puree and then dehydrated.

Offering a wide range of colours and tastes.

100% NATURAL INGREDIENT.
GLUTEN-FREE.

Different because.....

They are CRUNCHY when fried:
Surprising new Crisps.

When raw, they are used to make Mediterranean Sushi: the new vegetable Sushi.

A new concept ideal for Tapas, Snacks and Catering.
Suitable for vegetarians.

Characteristics



Dry transport: no need for refrigeration

REGENERATION:



humidification

STEAM

Range of Products

VEGETABLE SHEETS MADE WITH:

- POTATO
- BEETROOT
- PIQUILLO RED PEPPERS
- CARROT
- SPINACH

Trade Channels

HORECA / RETAIL

Presentation



25 x 20cm

APPLICATIONS

Tapas, Sushi, Snacks,
Substitute of Pasta: Ravioli /
Vegetable Lasagne.

Can be shaped as nests,
strings or twists.

Boosts chef's creativity.

INSTRUCTIONS

Snacks:



Sushi: Humidification

Pasta:



STEAM



vegetables tapas



Tinned Spanish Omelette, The Mobile Omelette!

CONVENIENCE FOOD | TAPAS | FIRST AND SECOND COURSES

Evolved Product

Tinned Spanish Omelette.
The mobile omelette can be enjoyed when and where you like! Wherever you want to! Open, heat if you want to, and it is ready to eat.

Description of Product

Without preservatives, made with the best local ingredients: extra virgin olive oil, free-range eggs, potatoes and onions.

Different because...

Can be stored without refrigeration (room temperature).
Can be eaten directly or heated in a microwave.
Microwaveable packaging.
Juicy and healthy.
Source of fibre. Gluten free.
INNOVAL 2022 Award (Alimentaria Food Fair).

Characteristics

TINNED FOOD: Sterilizing heat treatment.



DRY TRANSPORT: No need for refrigeration

Range of Products

- TINNED SPANISH OMELETTE
WITH ONIONS (250G.)

Trade Channels

HORECA / RETAIL

Presentation

MICROWAVEABLE TIN: 250 GRS.



NEW

APPLICATIONS

TAPAS, FIRST AND SECOND COURSES

Ideal for going camping, beach clubs, for hotel mini-bars.

INSTRUCTIONS

OPEN & EAT:

Direct consumption (no heating)

OPEN, HEAT and READY TO EAT (recommended option)

Microwave:

remove the lid



COMMENTS

Rapid consumption solution and easy to transport.

RICE TAPAS



CANNED PAELLA MADE IN ANY KITCHEN IN THE WORLD NEW

Paella + Rice 2/3 portion PACKS:

- Valencian Paella Pack with or without rabbit
- Seafood Paella Pack "Arroz del Senyoret"
- Mixed Paella Pack
- Duck and Mushroom Paella Pack
- Vegan Paella Pack
- Spanish Black Rice Pack
- Fideua Pack

PAELLAS (without rice) 1.5L, 3 portions/ 3L 8/9
portions:

- Valencian Paella
- Seafood Paella "Arroz del Senyoret"
- Duck and Mushroom Paella
- Vegan Paella
- Fideua (without noodles) 1L, 3 portions

HALAL PACKS (paella + rice) 2/3 portions:

- Valencian Paella Pack (with Halal Chicken)
- Seafood Paella Pack "Arroz del Senyoret"
- Vegan Paella Pack
- Black Rice Pack

RICE TAPAS



Canned paella made in any kitchen in the World

CONVENIENCE FOOD / TAPAS / MAIN COURSES

Traditional Product

Pre-cooked Paella and Fideua in cans, cooked over wood fire with 100% natural ingredients, to be regenerated in restaurants or at home, and in **only 18 MINUTES!**

Description of Product

Valencian Paella: with chicken, with or without rabbit, vegetables and the J. Sendra rice variety.

Seafood Paella "Arroz del Senyoret": with seafood stock (prawns, mantis shrimps, crabs and whitebait from the fish market). It also includes small pieces of cuttlefish and peeled prawns and the Albufera rice variety.

Mixed Paella: the most international is a mixture of meat and fish: 100% natural stock including boneless free-range chicken drumstick, red prawns, and the Bomba rice variety.

Duck and Mushroom Paella: stock with 8 mushrooms and boneless duck and the Marisma rice variety, which can be prepared in a dry or mellow format.

Vegan Paella: The first 100% vegan wood-fired paella (European Vegan Food Certificate): stock with 10 vegetables and 5 more vegetables in the preparation and the Albufera rice variety.

Spanish Black Rice: seafood rice with squid ink, with seafood stock (prawns, mantis shrimps, crabs and whitebait from the fish market). It also includes small pieces of squid, baby squid, baby cuttlefish and the Albufera rice variety.

Fish and Seafood Fideua: 100% natural concentrated stock with a seafood base (mantis shrimp, crab and prawn's head) and the ingredients baby cuttlefish, baby squid, prawn and squid cubes. Cooked with thin noodles instead of rice.

Different because...

Paellas and rice dishes: easy to prepare in just 18 min.
Fideua: easy to prepare in just 9 min.
Different recipes, the same process.
The touch of wood firing, a distinguishing factor that makes it just another ingredient.

Characteristics

PRESERVATION: wood-fired / steam steriliser.



No flavourings or preservatives.
Dry transport.
All packs include a jar with the stock and stir-fry, the ingredients for 2/3 portions, a sachet of rice / vacuum packed noodles and the instructions for each pack.

NEW

APPLICATIONS

Tapas and Main Courses

COMMENTS

(*) See manufacturer's instructions, depending on the reference.

The time may vary depending on the type of fire and the height of the place where it is heated.



RICE TAPAS



NEW

Range of Products

- PAELLA + RICE 2/3 PORTION PACKS:
 - Valencian Paella Pack with or without rabbit
 - Seafood Paella Pack "Arroz del Senyoret"
 - Mixed Paella Pack
 - Duck and Mushroom Paella Pack
 - Vegan Paella Pack
 - Spanish Black Rice Pack
 - Fideua Pack
- PAELLAS (WITHOUT RICE) 1.5L, 3 PORTIONS/ 3L 8/9 PORTIONS:
 - Valencian Paella
 - Seafood Paella "Arroz del Senyoret"
 - Duck and Mushroom Paella
 - Vegan Paella
 - Fideua (without noodles) 1L, 3 portions
- HALAL PACKS (PAELLA + RICE) 2/3 PORTIONS:
 - Valencian Paella Pack (with Halal Chicken)
 - Seafood Paella Pack "Arroz del Senyoret"
 - Vegan Paella Pack
 - Black Rice Pack


Trade Channels

HORECA / RETAIL

Presentation


Paella and rice dishes:


-Stock can and ingredients:  1670g. (net 1.400g)

-Sachet of rice:  270g

-Box:  = 6 x 

Fideua:

Stock can and ingredients  825g (net 645g)

Sachet of noodles:  180g

Box:  = 6 x 

INSTRUCTIONS

OPEN, MIX AND REGENERATE

Total cooking time for the rice:
18 minutes. Gas cooker, ceramic hob, induction or even in the oven.

1- Pour the contents of the stock in can and ingredients into a paella pan (35-40 cm diameter).

2- Heat the stock to the maximum until it comes to the boil.

3- Add the rice and spread it evenly in the paella pan. Do not stir during the rest of the process.

4- Keep the heat on maximum (*) for a few minutes and add salt to taste.

5- Lower the heat to medium for (*) minutes, maintaining it constantly and evenly on the boil.

6- Raise the heat to maximum heat for (*) minutes or until the stock has completely evaporated.

7- Leave to stand for 3 minutes.

Total cooking time for the Fideua:

Gas cooker, ceramic hob, induction, 9 minutes.

In oven (cooking time 25 minutes).

MEAT AND POULTRY TAPAS



61 MEAT DISHES WITH VEGETABLES NEW

- Duroc Pork Rib
- Beef Stew

63 ROOSTER PATA NEGRA PREPARATION NEW

- Rooster Confit
- Pickled Rooster Wings
- Rooster rustic Paté



meat and poultry tapas



Meat Dishes with Vegetables

PREMIUM CONVENIENCE FOOD | TAPAS | SECOND COURSES

Traditional Product

A combination of meat and vegetables to obtain exquisite tapas with few ingredients.

Description of Product

Pork ribs and beef stew: tapas presented in glass jars for 2 portions.

Se diferencian por...

The essence of traditional cuisine, from the kitchen on a low gas, to the boil, in these artisan tinned products. No preservatives or additives
Only open and regenerate: 45 seconds in microwave.

Characteristics

TINNED FOOD: Sterilizing heat treatment.



Dry transport: no need for refrigeration.
Keep out of sunlight.

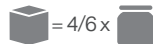
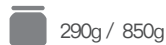
Range of Products

- DUROC PORK RIB
- BEEF STEW

Trade Channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

Tapas, Second courses

INSTRUCTIONS

OPEN and REGENERATE:



meat and poultry tapas



BARCELONA
TAPAS
CONCEPT

Rooster pata negra preparation

PREMIUM CONVENIENCE FOOD | TAPAS | APETIZERS | SECOND COURSES

Traditional Product

The meat of the PGI Rooster of the Penedès, is quality in taste, reddish in colour and juicy in texture.

Description of Product

A rustic Paté cooked Catalán style, honeyed but full-bodied texture

Low temperature confit

Pickled wings, honeyed texture.

Different because...

An exclusive product with Protected Geographical Indication (PGI) and free-range reared, It is the first and only rustic paté made from rooster.

Its quality is artisan gastronomy

Characteristics

TINNED FOOD: Sterilizing heat treatment.



Glass jar.

Dry transport: no need for refrigeration.

Keep out of sunlight.

Range of Products


The Rooster of Penedés (pata negra):



- ROOSTER CONFIT
- PICKLED ROOSTER WINGS
- ROOSTER RUSTIC PATÉ

Trade Channels

HORECA / RETAIL

Presentation

 90g / 180g / 290g / 490g

 = 10/12x 

 = 4 products

NEW

APPLICATIONS

Tapas, Apetizers, Second courses

INSTRUCTIONS

OPEN and EAT:

rustic paté

OPEN and REGENERATE:

Confit: as main course or with potatoes, vegetables or mushrooms.

Pickled wings: as a tapa or dish Surprising!

SWEET TAPAS



67 CONFECTIONERY, CHOCOLATES AND SIGNATURE TRUFFLES NEW

- Gorrotxas
- Caramelised Almond Tiles
- Cigarettes of Tolosa
- Tolosa Almond Tiles and Cigarettes
- Mixed Tiles: almonds, caramel chocolate and orange chocolate.
- Euskal Pilotak
- Diplomatico Rum Truffles
- Selection of 4 Flavours of Truffles

69 SIGNATURE NOUGAT GLUTEN FREE NEW

- Hard Nougat with Marcona almonds and honey
- Soft Nougat with Marcona almonds and honey
- Egg Yolk Nougat with orange and orange blossom
- Ruby Chocolate Nougat with almonds, gooseberries and apricots
- Chocolate caramel Nougat with hazelnuts and apricots
- Chocolate Nougat with almonds and candy leaf
- Chocolate Cappuccino Nougat with macadamia and pistachio nuts
- Latxa Sheep's milk Nougat with honey and nuts
- Mandarin and Yuzu Nougat
- Yoghurt and Gooseberry Nougat
- Armagnac and plum Nougat
- 4 mini Nougats in box

71 MINI WAFFLE CONES FILLED WITH CHOCOLATE AND PRALINE. EXQUISITE AND UNIQUE! NEW

- Mini waffle cone Dark chocolate and praline
- Mini waffle cone Milk chocolate and praline
- Mini waffle cone White chocolate and praline
- Unfilled Mini waffle cone

73 CHOCOLATE COVERED FIG CHOCOLATES NEW

- Crunchy Fig Chocolate
- Fig Chocolate filled with hazelnut cream
- Fig Chocolate filled with pistachio cream

75 CHOCOLATE NUTS AND DRIED FRUITS NEW

- Chocolate covered Almonds 200g.
- Chocolate covered Pistachios 200g.
- Dried Chocolate Figs 250g.
- Chocolate covered Walnuts 200g.



sweet tapas



Confectionery, Chocolates and Signature Truffles

PREMIUM CONVENIENCE FOOD | SWEET TAPAS | DESSERT | PETIT FOURS

Traditional Product

Artisan confectionery at haute cuisine level.

Description of Product

GORROTXAS – Tender pastries made with egg yolk and almonds, of a surprising texture. Caramelized almond petit fours
Tolosa cigarettes with butter
EUSKAL PILOTAK – Chocolates in the shape of a Basque ball, filled with matcha tea, passion fruit, mint, Espelette, ruby and hazelnut
Diplomatic Rum Truffles and a selection of filled truffles with 4 different tastes.

Different because...

Exclusive Creations by a master confectioner.
Artisanal Preparation
Irresistible and addictive
Gluten free, except for the Tolosa cigarettes and Euskal Pilotak.

Characteristics

Dry Product Confectionery



* Gorrotxas

Packed in box.

Dry transport: no need for refrigeration

Keep out of sunlight. Keep at a temperature of minus 21°C


Range of Products

- GORROTXAS 30g
- CAMELISED ALMOND TILES 7g
- CIGARETTES OF TOLOSA 5.6g
- TOLOSA ALMOND TILES AND CIGARETTES
- MIXED TILES: almonds, caramel chocolate and orange chocolate.
- EUSKAL PILOTAK 10g
- DIPLOMATICO RUM TRUFFLES 12g
- SELECTION OF 4 FLAVOURS OF TRUFFLES 12g

Trade Channels

HORECA / RETAIL

Presentation

 = 6/12/13/14/16/20/25/48/128 x 

 = 60/75/150/120/180/360/1000/1440g

 = 6/8/12 x 

NEW

APPLICATIONS

Sweet Tapas, Desserts, Petit fours.

INSTRUCTIONS

OPEN and EAT:

Sweet tapas, desserts, petit fours or with coffee or herbal teas

Cigarettes: coffee, chocolate, with ice cream desserts, custard or rice pudding.

sweet tapas



Signature Nougat Gluten Free

PREMIUM CONVENIENCE FOOD | SWEET TAPAS | DESSERT | PETIT FOURS

Traditional Products

Traditional Christmas desserts, innovated with great artisan skill which makes them appetizing all year round.

Description of Product

Assorted and mixed flavours which take you back to familiar memories of Armagnac, sheep's milk, and to fruity and citric nuances or Chocolate Ruby, IV Range chocolate. Contrasting different pairings and a careful selection of crunchy qualities is surprising.

Different because...

A variety of flavours of a supreme quality.

Creamy textures both soft and hard. Exclusive creations by master pastry chefs who obtain a fresh, pleasant nougat.

Traditional production

INTERNATIONAL CHOCOLATE

AWARDS to Latxa sheep, mandarin and yoghurt nougats.

Gluten free

The chocolate Ruby nougat has no colourings or preservatives

The nougat with candy leaf has no added sugar.

Characteristics

Dry Product Confectionery



* pack

Packed in box.

Dry transport: no need for refrigeration.

Keep at a temperature of minus 20°



Range of Products

- HARD NOUGAT WITH MARCONA ALMONDS AND HONEY
- SOFT NOUGAT WITH MARCONA ALMONDS AND HONEY
- EGG YOLK NOUGAT WITH ORANGE AND ORANGE BLOSSOM
- RUBY CHOCOLATE NOUGAT WITH ALMONDS, GOOSEBERRIES AND APRICOTS
- CHOCOLATE CARAMEL NOUGAT WITH HAZELNUTS AND APRICOTS
- CHOCOLATE NOUGAT WITH ALMONDS AND CANDY LEAF
- CHOCOLATE CAPPUCCINO NOUGAT WITH MACADAMIA AND PISTACHIO NUTS
- LATXA SHEEP'S MILK NOUGAT WITH HONEY AND NUTS
- MANDARIN AND YUZU NOUGAT
- YOGHURT AND GOOSEBERRY NOUGAT
- ARMAGNAC AND PLUM NOUGAT
- 4 MINI NOUGATS IN BOX



Trade Channels

HORECA / RETAIL

Presentation

 = 1x  250g

 = 4x  75g = 300g

 = 8/12 x 

NEW

APPLICATIONS

Sweet Tapas, Desserts, Petit fours.

INSTRUCTIONS

OPEN and EAT: Sweet tapas, desserts, petit fours or with coffee and herbal teas

COMMENTS

One tablet of Nougat equals 8 portions.

sweet tapas



BARCELONA
TAPAS
CONCEPT

Mini Waffle cones filled with chocolate and praline. Exquisite and unique!

CONVENIENCE FOOD | PETIT-FOUR | SWEET TAPAS | DESSERTS / SNACKS INNOVATIVE PRODUCT

Innovative Product

Mini waffle cones – wafer type – 3 types of chocolate and praline filling.

Artisan recipe + - 7 g and 4.5 cm in size

Description of Product

Addictively delicious mini cones with a pastry recipe and a format that reminds one of the biscuit cone of the classic cornetto ice cream.

Different because...

High versatility

A gourmet product, unique, different and exquisite.

Ideal for sharing

INNOVAL'22 Award Alimentaria Food Fair Barcelona

Characteristics

Dry product: Confectionery and bakery products

10M

It may contain traces of other nuts and milk.

Dry transport (from November to April)

Refrigerated transport (from May to October)

Range of Products

- MINI WAFFLE CONE DARK CHOCOLATE AND PRALINE
 - MINI WAFFLE CONE MILK CHOCOLATE AND PRALINE
 - MINI WAFFLE CONE WHITE CHOCOLATE AND PRALINE
 - UNFILLED MINI WAFFLE CONE
- * the 3 flavours available in organic (pack of 10 units)



Trade Channels

HORECA / RETAIL




Presentation

 = 20/55x  = 10x 

Display box:




 = 14x 

Doy pack:


 = 12x  = 60x  = 375/390g

Mix choco Doy pack:

 = 12x  = 20x  = 390g
3 FLAVOURS

 = 4x  = 240x  = 1,6kg

Unfilled:

 = 800x 

* Pack, Doy Pack and box labels in 5 languages

NEW

APPLICATIONS

Petit-Four / Desserts / Snacks

INSTRUCTIONS

OPEN & EAT

With coffee: preferably the mini dark chocolate cone.

For dessert: an assortment of the three flavours is the ideal dessert for any lunch or dinner. As a snack: any time, on their own or filled, they are always delicious.

With ice cream: they pair very well, both filled with chocolate and as a biscuit for the topping in a tub.



sweet tapas



Chocolate covered Fig Chocolates

CONVENIENCE FOOD | PETIT-FOUR | DESSERTS | SNACKS

Evolved Product

Calabacita™ dried fig chocolates filled with dried fruit cream and covered in dark chocolate.

Description of Product

Gourmet Fig Chocolates filled with crunchy praline, hazelnut cream and pistachio cream. All coated with dark chocolate and without brandy. No added varnish.

Different because...

Surprising both in taste and presentation.

THEY WILL NOT LEAVE ANYONE INDIFFERENT

Quality raw materials and high percentage of nuts.

A real gift both on the inside and outside.

Individual metallised Flow Pack Bag.

Characteristics

Dry product: Confectionery and bakery products

Metallized bag

All 3 flavours of chocolates may contain traces of other nuts.

9M

Dry transport (from November to April)

Refrigerated transport (from May to October)

Range of Products

- CRUNCHY FIG CHOCOLATE
- FIG CHOCOLATE FILLED WITH HAZELNUT CREAM
- FIG CHOCOLATE FILLED WITH PISTACHIO CREAM

Trade Channels




HORECA / RETAIL

Presentation

Flow Pack Bag:

 = 1x  Individual metallised

 = 12x  = 12x  flow bag

 = 24x  = 6x  flow bag

 = 36x  = 3x  flow bag

 = 12x  = 3/6x  3 FLAVOURS

Display box:

 = 3 FLAVOURS = 70/80 x  1250g

NEW

APPLICATIONS

Petit-Fours / Desserts / Snacks

INSTRUCTIONS

OPEN & EAT

A treat, to surprise someone or to give as a gift.

COMMENTS

Keep in a cool, dry place.



sweet tapas



Chocolate Nuts and dried fruits

PREMIUM CONVENIENCE FOOD | SNACKS | PETIT-FOUR

Evolved Product

(60%) Nuts and (40%) Almonds, Pistachios, Figs and Walnuts covered in delicious milk chocolate.

Description of Product

Products coated with a thin layer of milk chocolate to preserve the aroma of the nut, creating a perfect balance of flavours. No added varnishes.

Different because...

Where nuts predominate over chocolate, this makes for an extraordinary combination. It is a perfect snack with a nutritional contribution.

Characteristics

Dry product: Confectionery and bakery products
Metallized bag
In four flavours which may contain traces of other nuts.

9M

Dry transport (from November to April)
Refrigerated transport (from May to October)

Range of Products

- CHOCOLATE COVERED ALMONDS 200G.
- CHOCOLATE COVERED PISTACHIOS 200G.
- DRIED CHOCOLATE FIGS 250G.
- CHOCOLATE COVERED WALNUTS 200G.

Trade Channels

HORECA / RETAIL

Presentation

 = 14x  Metallized bag

Figs:

 = 14x  Metallized bag

NEW

APPLICATIONS

Snacks / Petit-Fours

INSTRUCTIONS

OPEN & EAT

A perfect snack for all occasions when you want to eat nuts for their nutritional value with delicious chocolate.

COMMENTS

Keep in a cool, dry place.

INGREDIENTS



79 SAUCES, SOFRITOS AND OLIVE SPREADS 

- Homemade Garlic Mayonnaise
- Calçots Sauce
- Romesco Sauce
- Organic Chimichurri Sauce 
- Organic Homemade Garlic Mayonnaise 
- Organic Black Olive Spread 
- Organic Green Olive Spread 
- Tomato Sofrito

81 A GOURMET TOUCH WITH BLACK AND WHITE TRUFFLES 

- Sweet base of black truffle
- Salty base of black truffle
- White truffle oil
- Black truffle oil
- Black truffle juice

83 DMEDITERRANEAN DUKKAH – FLAVOURS OF A LIFETIME 

- Dukkah coloma
- Dukkah bàrbara
- Dukkah aina
- Dukkah marina
- 4 Types of dukkah in box.

85 100% PURE PAPRIKA 

- Spicy Organic Paprika 
- Spicy Paprika
- Organic Smoked Paprika 
- Smoked Paprika
- Organic Sweet Paprika 
- Sweet Paprika

87 FORVM | VINEGAR PERFUMES

- Vinagre Chardonnay
- Vinagre Cabernet Sauvignon
- Vinagre Merlot  
- Flavivs Reserve

89 FAINATUR | INSTANT HONEY TEA 

Herbal Teas made with:

- Ginger
- Ginger & Lemon
- Rooibos & Hibiscus
- Chai
- Lemon
- Camomile & Green Anise
- Pu-Erh & Cinnamon
- Lavander & Lemon Balm
- Black & Lemon
- Balsamic
- Green & Mint
- Lemongrass & Ginger

91 FORVM 100% ARBEQUINA EXTRA VIRGIN OLIVE OIL. JUST LIKE FRESHLY-PRESSED! 

- AOVE FORVM 100% Arbequina Extra Virgin Olive Oil

Ingredients



Sauces, Sofritos And Olive Spreads

INGREDIENT | TAPAS | APETIZERS

Traditional Product

Typical sauces, olive spreads / "tapenades" tomato sofrito.

Description of Product

Traditional Garlic Mayonnaise, of calçots, of Romesco

Organic chimichurri and garlic mayonnaise sauces

Organic black and green olive spreads

Tomato sofrito

Different because...

Made by hand only with natural products

No preservatives colourings or additives

Characteristics

TINNED FOOD: Sterilizing heat treatment / vacuum packed



Glass container without BPA

Dry transport: no need for refrigeration.

Keep out of sunlight.


Range of Products

- HOMEMADE GARLIC MAYONNAISE
- CALÇOTS SAUCE
- ROMESCO SAUCE
- ORGANIC CHIMICHURRI SAUCE
- ORGANIC HOMEMADE GARLIC MAYONNAISE
- ORGANIC BLACK OLIVE SPREAD
- ORGANIC GREEN OLIVE SPREAD
- TOMATO SOFRITO

Trade Channels

HORECA / RETAIL

Presentation

 180g / 850g

 = 6/10x 

NEW

APPLICATIONS

Ingredient, Tapas, Apetizers.

INSTRUCTIONS

OPEN and COMBINE:

SAUCES for vegetables salads, pasta, rice, fideuá, roast meat, poultry, grilled fish

OLIVE SPREADS on toast, pasta dishes, salads or on sliced tomato-

SOFRITO for boiled pasta, rice, fish, meat, meatballs, fideuá and paella

COMMENTS

Store at minus 25°C, in a dark, dry atmosphere to avoid sunlight.

ingredients



BARCELONA
TAPAS
CONCEPT

A Gourmet touch with Black and White Truffles

INGREDIENT

Traditional Product

Products made with black and white truffles to give a luxurious touch to cuisine.

Description of Product

Flavoured olive oil with black and white truffles, sweet bases, black truffle salad and black truffle juice.

Different because...

It gives the flavour and aroma of the truffles to any dish.




They are made with black truffle of top quality.

Characteristics

Sterilised in autoclave

BASES:  

OILS:  

JUICE:   



Dry transport: no need for refrigeration

Range of Products


- SWEET BASE OF BLACK TRUFFLE
- SALTY BASE OF BLACK TRUFFLE
- WHITE TRUFFLE OIL
- BLACK TRUFFLE OIL
- BLACK TRUFFLE JUICE

Trade Channels

HORECA / RETAIL

Presentation

BASES:  375 g / 1,5kg

OILS:  100ml / 250 ml

JUICES:  50 g / 180 g /  4 kg

 = 4/6/12/24 x  /  / 

NEW

APPLICATIONS

Ingredient.

INSTRUCTIONS

Sweet base: ice creams and semi-colds, mousse, cold soups, for truffling butter and cream.

Salty base: for creams, soups, sauces, stews and stocks

Oils: appetizers with toast, pasta dishes risottos, pizza, salads, eggs, meat and fish, etc.

Juice: it gives an original touch of black truffle to all types of recipes: broths, sauces, roasts or stews.

COMMENTS

Keep in a cool, dry place protected from sunlight.

ingredients



Mediterranean Dukkah. Flavours of a lifetime

INGREDIENT

Traditional Product

Dukkah (to grind in Arabic) is a mixture of nuts and dried fruit, seeds and spices, typical of Egypt. Its ingredients toasted and chopped give it a delicious, crunchy texture.

Description of Product

Mediterranean Dukkah:

COLOMA: almond (80%),

currants, dried tomato, orange peel, cloves, cinnamon, nutmeg, black pepper and sea salt.

BARBARA: almond (87%), parsley, oregano, garlic, lemon rind, chilli pepper, ginger and sea salt.

AINA: almond (64%), dried peach or apricot, dehydrated banana, dried figs, lemon rind, cinnamon, coconut and brown sugar.

MARINA: almond (86%), wakame seaweed, sea salt, parsley, lemon rind, freeze dried garlic and fennel.

Different because...

To complement any dish, made or in raw form.

Salt substitute

Suitable for vegetarian or vegan diets

Gluten free with no preservatives, colourings or additives

The Quality Seal PGI Almond of Majorca

Characteristics

THERMAL ROASTING PROCESS



Glass jar / small bag

Dry transport: no need for refrigeration

Keep in a cool place

Range of Products

- DUKKAH COLOMA
- DUKKAH BÀRBARA
- DUKKAH AINA
- DUKKAH MARINA
- ESTUCHE 4 TIPOS DE DUKKAH

Trade Channels


HORECA / RETAIL

Presentation

120g

 = 4 varieties x  40g

 = 30/40/60 x  / 

 = 3 products

NEW

APPLICATIONS

Ingredient, Tapas, Apetizers.

INSTRUCTIONS

OPEN and COMBINE

Its versatility means that it combines with any kind of dish: salads, creams and soups, hummus, pasta, rice, vegetables, meat, fish or desserts...

ingredients



100% Pure Paprika

Ingredient

Traditional Product

100% pure paprika of top quality both organic and conventional products.

Description of Product

Paprika (*Capsicum Annum* and *Capsicum Frutescens*): three organic varieties and 3 conventional ones: sweet, spicy and smoked.

Different because...

Full purity, no manipulations, bulging or additives.
Organic product

Characteristics

Dehydration and sterilization.



100% pure, with no additives, no GMO or ionising radiation

Metal tin

Certificates and Registers: ISO 9001, BIO EU, KOSHER, FDA, CANADA CETA AGREEMENT, DUNS and EORI

Dry transport: no need for refrigeration

Store in dry place, keep out of sunlight and risk of contamination

Range of Products

- SPICY ORGANIC PAPRIKA
- SPICY PAPRIKA
- ORGANIC SMOKED PAPRIKA
- SMOKED PAPRIKA
- ORGANIC SWEET PAPRIKA
- SWEET PAPRIKA

Trade Channels

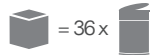
HORECA / RETAIL

Presentation



75 g

*lata tradicional. Existen formatos más grandes.



= 36 x

NEW

APPLICATIONS

Ingredient.

INSTRUCTIONS

Versatile and decorative seasoning to be used with many dishes like Galician Octopus, spicy potatoes, sauces, cheese, etc.



ingredients



Forvm | Vinegar Perfumes Brand Leader

INGREDIENT

Developed Product

The family of Forvm vinegars, extracted from the D.O Penedés varieties, does not leave one indifferent and allows for unlimited applications.

Description of product

FORVM CHARDONNAY

Smooth with a sweet touch.

FORVM CABERNET SAUVIGNON

Sweet and sour, acetified, and aged (8 year vintage).

FORVM MERLOT ORGANIC



From a young wine without ageing, very full taste of red fruit.

FLAVIVS RESERVA

Is different sweet and sour as a result of its ageing (20 year vintages).

Different because...

Sweet and sour tastes.

Ideal for boiling down, sauces and vinaigrettes.

8 and 20 year vintages

SINGLE DOSE of 20 ml in small, plastic bottle: ideal for caterings, hotel amenities, airlines, picnics...

Characteristics



Dry transport. No need for refrigeration.

Range of products

- FORVM CHARDONNAY
- FORVM CABERNET SAUVIGNON
- FORVM MERLOT
- FLAVIVS RESERVA

Trade channels

HORECA / RETAIL

Presentation

CHARDONNAY & CABERNET SAUVIGNON:
 = 6x 250ML
= 6x 500ML
= 6x 1000ML

MERLOT ORGANIC (VEGAN):
 = 6x 250ML
= 6x 500ML

FORVM ANTIGUES RESERVES: (INDIVIDUAL CASE)
 = 6x = 1x 250ML

ONE-DOSE CHARDONNAY, CABERNET SAUVIGNON & MERLOT ORGANIC:

= 100x (1) 20ML

(SMALL PLASTIC BOTTLE)

APPLICATIONS

Ingredient

FORVM CHARDONNAY

Ideal for fish and shellfish.

FORVM CABERNET SAUVIGNON

Salads, sauces, rice dishes, maceration of fruit. Boiling down meat and desserts.

FORVM MERLOT

Salads and sauces. Boiling down desserts.

FORVM ANTIGUES RESERVES

Sushi, creams, vinaigrettes, meat and salting.



ingredients



BARCELONA
TAPAS
CONCEPT

Fai Natur | Instant Honey Tea

V RANGE | INGREDIENT

Evolved Product

INSTANT TEA with HERBS and HONEY. HONEY TEA. Natural and Healthy.

Description of product

It is a Jelly-like herbal tea which dissolves instantly in hot or cold water.

Easy to prepare: mix and drink. GLUTEN-FREE.

100% NATURAL INGREDIENTS.

Different because...

THERE IS NO NEED TO BOIL THE WATER (just heat it or drink it cold). No need to let it stand for 5m.

Saves time and effort in preparation.

It is a V Range product and an ingredient.

Herbal tea suitable for children.

Characteristics



Dry transport. No need for refrigeration.

REGENERATION:

Dissolve in water

Range of products

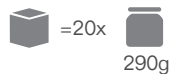
Herbal Teas made with:

- GINGER
- GINGER & LEMON
- ROOIBOS & HIBISCUS
- CHAI
- LEMON
- CAMOMILE & GREEN ANISE
- PU-ERH & CINAMON
- LAVENDER & LEMON BALM
- BLACK & LEMON
- BALSAMIC
- GREEN & MINT
- LEMONGRASS & LEMON & GINGER

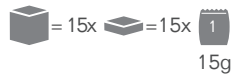
Trade channels

HORECA / RETAIL

Presentation



One -dose:



APPLICATIONS

Ingredients

Just stir and drink

Herbal Tea in warm or cold water (no need for boiling).

Suitable for cocktails, sauces and other uses. Suitable for mixing with milk, juices, yogurts, for spreading on bread, with cheese.

Can be used to decorate dishes, desserts and ice creams.

It can be used to make jellies, for ice cubes to personalize cocktails, Ice Tea...

Boosts creativity.

INSTRUCTIONS

Dissolve 2 dessert spoonfuls (20 g) in 200 ml of liquid. Stir and serve.



ingredients



Forvm 100% arbequina extra virgin olive oil. Just like freshly-pressed!

INGREDIENT

Traditional Product

Extra virgin olive oil made exclusively with early harvested Arbequina olives. They are harvested in October, still green and unripe, and are of a smaller size, more concentration, less acidity and less water. At this time of the year, the olives are very fresh and the olive oil yield is very low (-15%).

Description of Product

An oil with a dense and fruity flavour that offers a perfect balance between sweet and spicy. Its innovative production allows one to enjoy the flavour and aromas of freshly pressed oil throughout the four seasons of the year.

Different because...

Its preparation process changes radically from the standards used until now in the world of oils. Early harvesting in October. Rolled instead of pressed, without breaking the stone, avoiding bitterness. Controlled temperature during milling.

Maximum acidity: 0.25%. Quickly deep-frozen at -50C° and then defrosted when serving the order.

Characteristics

High speed milling process, controlled temperature, deep-freezing at -50C° and defrosting before packaging.



Dry transport

Range of Products

- AOVE FORVM 100% ARBEQUINA
EXTRA VIRGIN OLIVE OIL

Trade Channels

HORECA / RETAIL

Presentation



APPLICATIONS


Either au naturel, in salads, vegetables, fish dishes, on toast or simply to enjoy with bread . . .

IT CONQUERS THE MOST
DEMANDING PALATES

COMPLEMENTS



95 REGAÑAS-FLATBREAD, MINI BREADSTICKS, CRYSTAL BREAD STICKS NEW

- Regaña (Crispy Flatbread): Traditional / with Seaweed / with Smoked Paprika
Seafaring / Organic  / Family Pack
- Mini Crystal Bread Sticks
- El Palo Crystal Bread Sticks
- Palissimo Long Crystal Bread Sticks

97 FLORAL, SOFT AND DELICATE MINI-BREADSTICKS NEW

- Rose petals mini-breadsticks
- Daisy hearts mini-breadsticks



complements



Regañas-flatbread, mini breadsticks, crystal bread sticks

V RANGE / TAPAS / COMPLEMENTS

Innovative Product

Variety of bread products made by hand with no preservatives or artificial colourings. Combining new unmatched flavours and textures. Ideal to go with tapas, appetizers, as a basis for different dishes or as a complement for a variety of cold meats, cheese, paté, shellfish or tastings, etc.

Description of Product

Regañas-Flatbread surprise one by their shape, their unique, fine, crunchy texture, and their taste which is slightly salty. The Mini Breadsticks and Breadsticks are made with Crystal Bread dough and are incredibly tasty and crunchy and have a rustic texture. Ideal to give a crunchy touch to any product or preparation they go with.

Different because of

Their crunchy texture, shape and flavour.

Characteristics

Traditional and totally handmade. Presented in flowpack.



REGAÑAS MINI BREAD
& PALOS STICKS

Dry transport. Refrigeration not necessary.

Range of Products

- REGAÑA (Crispy Flatbread):
 - TRADITIONAL
 - with SEAWEED
 - with SMOKED PAPRIKA
 - SEAFARING
 - ORGANIC
 - FOR TASTINGS
 - FAMILY PACK
- MINI CRYSTAL BREAD STICKS
- EL PALO CRYSTAL BREAD STICKS
- PALISSIMO LONG CRYSTAL BREAD STICKS

Trade channels

HORECA / RETAIL

Presentation

Regañas-Flatbread: = 60x | 35g | = 2x

Regañas-Flatbread Family Pack: = 10x | = 6x | 35g | = 2x

Mini Bread Stick: = 150x | 15g | = 100x | 25g | = 24x | 170g

EL Palo Bread Stick: = 60x | 20g | = 3x

Palissimo Bread Stick: = 12x | 250g

NEW

APPLICATIONS

Tapas, Appetizers, Tastings, Basis for dishes and Complements.

COMMENTS

They are handmade. Storage: It is recommended they be kept in a fresh, dry place and protected from light and heat. Established requirements for transport companies: when handling these goods, they should be treated with care as they are fragile products.

complements



Floral, soft and delicate mini-breadsticks

CONVENIENCE FOOD / TAPAS / SNACKS / COMPLEMENTS

Evolved Product

Flower-inspired mini-breadsticks that increase the dining experience to new levels of luxury and pleasure.

Description of Product

Mixture of wheat, barley and rye flours, leaven, virgin olive oil and a touch of honey.

Different because...

Unique flavours and crunchy texture.

The best pairing for quality gastronomy.
Handmade.

Characteristics

Dry product

Low temperature fermentation and baking.



Dry transport

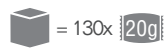
Range of Products

- ROSE PETALS MINI-BREADSTICKS
- DAISY HEARTS MINI-BREADSTICKS

Trade Channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

Elegantly serves as a complement to any tapa, dish or as a snack.

COMMENTS

Keep in a cool, dry place and protected from sunlight.



CANNED DRINKS



101 GLASS CANNED WINE. EVOLUTION AND TRENDS NEW

- CHARDONNAY White wine can 250 ml. ABV
- MERLOT Rosé wine can 250 ml. 12% ABV
- CABERNET SAUVIGNON Red wine can 250 ml. 13,5% ABV
- ZERO ALCOHOL De-alcoholised white wine can 250 ml. 0,0% ABV

103 CANNED SPARKLING WINES (CAVA /CHAMPAGNE TYPE) NEW

- WHITE SPARKLING WINE (cava/champagne type) canned in aluminium 250 ml. 11,5% ABV
- ROSÉ SPARKLING WINE (cava/champagne type) canned in aluminium 250 ml. 12% ABV

105 REFRESHING CANNED SANGRIAS NEW

- RED SANGRÍA can 250 ml. 11% ABV
- ROSÉ SANGRÍA can 250 ml. 11% ABV
- WHITE SANGRÍA can 250 ml. 11% ABV

107 VERMOUTH AND SPRITZ CANNED DRINKS NEW

- Vermouth: red grape variety 15% ABV
- Spritz: White grape variety 11.5% ABV

109 CANNED GIN TONIC, READY TO SERVE! NEW

- Gin Tonic can 355 ml. 7% ABV

111 CANNED PETILLANT WINE, ORGANIC AND VEGAN NEW

- PETILLANT BLANC aluminium can 250 ml. 10.5% ABV.
- PETILLANT BLANC aluminium can 250 ml. 13% ABV.



canned drinks



Glass canned wine. Evolution and trends

CANNED DRINKS

Traditional Product

Still wines canned in aluminium
250 ml.

Chardonnay, Merlot and
Cabernet Sauvignon, and a non-
alcoholic white wine.

Description of Product

Chardonnay, Xarel-lo and
Muscat varieties, 11.5% ABV.
Merlot, Tempranillo, Cabernet
varieties, 12% ABV.

Cabernet Sauvignon, Merlot
and Tempranillo varieties,
13.5% ABV.

Zero alcohol: white grape
variety 0.0% ABV.

Different because...

Packaged in an individual
aluminium can 70% recycled
100% recyclable

Preserves and avoids loss
of flavour and aroma. More
convenient, lighter and cools
down faster.

Weigh 40% less than glass and
takes up less space.

New trend in exponential growth.

Awards:

- INTERNATIONAL CANNED WINE
COMPETITION CALIFORNIA
(USA) - AUGUST 2021
- PENTAWARDS COMPETITION
LONDON (UK)-SEPTEMBER 2021

Characteristics

Vinification

Aluminium can

D.O.: Penedès (Barcelona)



DRY TRANSPORT: No need for
refrigeration

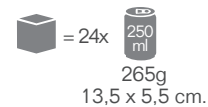
Range of Products

- CHARDONNAY WHITE WINE
can 250 ml.
- MERLOT ROSÉ WINE can 250 ml.
- CABERNET SAUVIGNON RED WINE
can 250 ml.
- ZERO ALCOHOL DE-ALCOHOLISED
WHITE WINE can 250 ml.

Trade Channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

OPEN UP and DRINK

COMMENTS

Besides these still wines, the range
is extended to sparkling wines (cava/
champagne), sangrias, vermouth,
spritz, ciders, organic petillant wines
and Gin Tonic ...

***search in this catalogue...

canned drinks



BARCELONA
TAPAS
CONCEPT

Canned sparkling wines (Cava / Champagne type)

CANNED DRINKS

Traditional Product

Sparkling wines (cava/
champagne type) canned in
aluminium 250 ml.
White and Rosé

Description of Products

White sparkling wine:
Chardonnay, Xarel-lo and
Muscat 11.5% ABV.
Rosé sparkling wine: Merlot,
Tempranillo, Cabernet 12% ABV.

Different because.....

Packaged in an individual
aluminium can (resistant, 70%
recycled, 100% recyclable and
eco-friendly).
It is more convenient, lighter and
cools down faster.
They weigh 40% less than glass
and take up less space.
Allows for a more responsible
consumption, one can is
equivalent to a single dose.
New trend in exponential growth.
Awards:
- INTERNATIONAL CANNED WINE.
COMPETITION CALIFORNIA
(USA) – AUGUST 2021
- LONDON WINE COMPETITION
LONDON (UK) – APRIL 2022

Characteristics

Vinification
Origin: Penedès (Barcelona)
Aluminium can



DRY TRANSPORT: No need for
refrigeration

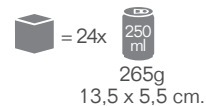
Range of Products

- WHITE SPARKLING WINE (CAVA/
CHAMPAGNE TYPE) CANNED IN
ALUMINIUM 250 ML.
- ROSÉ SPARKLING WINE (CAVA/
CHAMPAGNE TYPE) CANNED IN
ALUMINIUM 250 ML.

Trade Channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

OPEN UP and DRINK

COMMENTS

Besides these sparkling wines,
the range is extended to still
wines, sangrias, vermouth,
spritz, ciders, organic petillant
wines and Gin Tonic ...
*** search in this catalogue....

canned drinks



Refreshing canned Sangrias

CANNED DRINKS

Traditional Product

Three types of Sangria made from young red, rosé and white wine with natural extracts. Mixed with a touch of sparkling wine, they create an explosion of flavours.

Description of Products

Red Sangria: young red wine, fruity with oranges and lemons.
Rosé Sangria: rosé wine, citrus, peach and red fruits.
White Sangria: white wine and natural essences of tropical fruits such as pineapple and citrus.

Different because...

Formato en lata individual de aluminio (resistente, 70% reciclado / 100% reciclable y eco-friendly)
Más cómodo, ligero y se enfría más rápido.
Pesan un 40% menos que el vidrio y ocupan menos espacio.
Facilitar un consumo más responsable, una lata equivale a una monodosis.
Nueva moda en crecimiento exponencial
Awards:
- PENTAWARDS COMPETITION LONDON (UK) SEPTEMBER 2021
- ASIA AWARDS MAY 2022

Characteristics

Carbonated fermentation
Origin: Penedès (Barcelona)
Aluminium can



DRY TRANSPORT: No need for refrigeration

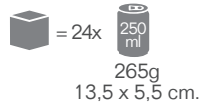
Range of Products

- RED SANGRÍA CAN 250 ML.
- ROSÉ SANGRÍA CAN 250 ML.
- WHITE SANGRÍA CAN 250 ML.

Trade Channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

OPEN UP and DRINK
HOW TO PREPARE

Red Sangria: with orange slices, add ice cubes and drink very cold.

Rosé Sangria: add a few ice cubes and a few pieces of strawberries.

White Sangria: with slices of orange or tropical fruit and a few ice cubes.

COMMENTS

Besides these sangrias, the range is extended to still wines, sparkling wines (cava/champagne), vermouth, spritz, ciders, organic petillant wines and Gin Tonic ...

*** search in this catalogue....

canned drinks

WINE - OLIVE - TOMATOES/PEPPERS



Vermouth and Spritz canned drinks

CANNED DRINKS

Traditional Product

Aromatic red vermouth made with essences of fruit extracts, flowers and spices.
Slightly sweet and slightly bitter Spritz, made from white grapes and extracts of red fruits and citrus.

Description of Product

VERMOUTH: RED GRAPE VARIETY 15% ABV
SPRITZ: WHITE GRAPE VARIETY 11.5% ABV

Different because...

Packaged in an individual aluminium can 70% recycled 100% recyclable
Preserves and avoids loss of flavour and aroma. More convenient, lighter and cools down faster.
Weigh 40% less than glass and takes up less space.
New trend in exponential growth.

Characteristics

Vinification
Aluminium can



DRY TRANSPORT: No need for refrigeration

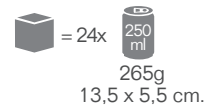
Range of Products

- VERMOUTH: RED GRAPE VARIETY 15% ABV
- SPRITZ: WHITE GRAPE VARIETY 11.5% ABV

Trade Channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

OPEN UP and DRINK

COMMENTS

Besides this vermouth and spritz, the range is extended to still wines, sparkling wines (cava/champagne), sangrias, ciders, organic petillant wines and Gin Tonic ...

*** search in this catalogue....

canned drinks



BARCELONA
TAPAS
CONCEPT

Canned Gin Tonic, ready to serve!

CANNED DRINKS

Traditional Cocktails

Gin Tonic already prepared and ready to serve, in an ideal format, to take anywhere and enjoy it whenever you fancy it.

Description of Product

Contains Premium gin, London Dry type, mixed with Premium tonic.

Should be served very cold.

Different because...

The genuine Gin Tonic, ready to serve! A DELUXE CANNING. The canned format is 100% recyclable and generates less carbon footprint. Ideal for people who do not usually drink alcohol.

Characteristics

Aluminium can



DRY TRANSPORT: No need for refrigeration
Allergen-free

Range of Products

- GIN TONIC CAN 355 ML. 7% ABV

Trade Channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

The canned packaging makes it easy to consume on any occasion.

You can take it anywhere.

COMMENTS

Besides this Gin Tonic, the range is extended to still wines, sparkling wines (cava/champagne), sangrias, vermouth, spritz, ciders and organic petillant wines ...

*** search in this catalogue....

canned drinks



BARCELONA
TAPAS
CONCEPT

Canned Petillant Wine, organic and vegan

CANNED DRINKS

Traditional Product

An organic, young, fresh and deliciously sparkling wine in an ideal format, suitable for you to take anywhere and enjoy it whenever you fancy it.

Description of Products

Petillant Blanc: blended with the varieties Muscat de Frontignan, Macabeo and Xarel-lo results in an exquisite sparkling wine, young, fruity and with very fresh citric notes.

Petillant Rosé: is a sparkling wine made from Merlot and Pinot Noir grapes. Pale pink in colour, it is aromatic, with notes of red fruits and a fresh and very pleasant finish.

Different because.....

The canned format is a hundred per cent recyclable and generates less carbon footprint. It is certified organic and vegan. It is much easier to open, without having to remove the cork from a bottle.

Individual format, more convenient and lighter.

It cools down much faster.

Characteristics

PRESERVATION: fermentation and isobaric process

Aluminium can



Dry transport

Range of Products

- PETILLANT BLANC ALUMINIUM CAN
250 ML. 10.5% ABV.
- PETILLANT BLANC ALUMINIUM CAN
250 ML. 13% ABV.

Trade Channels

HORECA / RETAIL

Presentation



NEW

APPLICATIONS

OPEN UP and DRINK

The canned packaging makes it easy to consume on all occasions.

You can take it with you anywhere.

If you are not satisfied with just one glass, one can contains the equivalent to one and a half glasses.

COMMENTS

Besides these organic petillant wines, the range is extended to still wines, sparkling wines (cava/champagne), sangrias, vermouth, spritz, ciders and Gin Tonic ...

*** search in this catalogue....

Serve in a glass and try to guess whether it is canned or bottled wine.

We would like to express our appreciation to 100% Chef for the loan of photographs of material and complements from this catalogue and to all our producers, Porto Muiños, for their pictures.





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