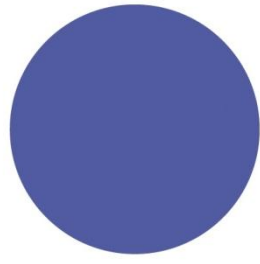


**Spanish Food
Products January 2011**



iberianflavours

oilsvinegars



oils



Surat XV Olive Oil

Arbequina & Cornezuelo

Code: VIO100
Format: 12x500 ml



A special selection of Cornezuelo and Arbequina olive varieties for this unique blending. Really fruity and flavoured extra virgin olive oil. 100% protected from light and oxidation.



Neus XV Olive Oil

Arbequina

Code: PN100
Format: 12x500 ml

A carefully hand-picked selection of the fruit, first cold pressing and purification through a decantation process produce the purity of flavour of Neus. This extraordinary attention to detail has produced oil that has won awards in Germany and Spain. A complex, smooth, buttery flavour with pronounced hints of almond make this oil ideal for dishes that require a high quality oil with a slight peppery but sweet finish.



Priorat Natur XV Tin

Arbequina

Code: PN101
Format: 12x1 l

Priorat Natur extra virgin olive oil is an unfiltered, delicate, almost 'buttery' olive oil. Perfect for gentle flavours, or for dipping

oilsvinegars



vinegars

Innovative vinegars such as the Cava Vinegar, produced by the Torelló family, known for their ambitious pursuit of excellence. With this product, they have managed to maintain the freshness of the cava in a transparent, light vinegar.

Or the Castell de Gardeny vinegars, where they have chosen to produce through the Schültzenbach method, which is much slower than others, allowing to maintain the best aromas and flavours of the wine the vinegars come from.



Agusti Torelló Cava Vinegar Dry

Code: ATM100
Format: 6x 375 ml



Agusti Torelló Cava Vinegar Balsamic

Code: ATM101
Format: 6x 375 ml



Mencia wine vinegar

Code: PAT100
Format: 12x700 ml



Uncle Lluís vinaigrette

Code: PMTT106
Format: 10x 350 grs



Castell de Gardeny Moscatel Vinegar

Code: VIB100
Format: 6x500 ml



Castell de Gardeny Moscatel Vinegar with spray

Code: VIB101
Format: 6x250ml



Castell de Gardeny Vermouth Vinegar

Code: VIB102
Format: 6x500 ml



curedmeats

iberianham

Maldonado hams are produced from 100% pure iberian pigs raised in the acorn rich Dehesa forest of Extremadura in southern Spain.

Winner of the prestigious 2010 Espiga awards and 3 stars in 2010 Great Taste Awards, demonstrating what connoisseurs are considering as the best iberian ham.

La Valla hams are produced in the province of Huelva, within the heart of the prestigious Jabugo DOP.

Whole Hams

Maldonado 100% Pure Iberian Acorn Fed Ham

Code: IBM103
Format: ~7,5 kgs



La Valla Iberian Acorn Fed Ham

Code: LAV100
Format: ~7,5 kgs

Maldonado 100% Pure Iberian Acorn Fed Paleta Shoulder

Code: IBM104
Format: ~4,5 kgs

La Valla Iberian Ham

Code: LAV101
Format: ~7,5 kgs



Boneless Hams

Maldonado 100% Pure Iberian Acorn fed Ham

Code: IBM100
Format: ~4 kgs

La Valla Iberian Paleta Shoulder

Code: LAV102
Format: ~3 kgs



Maldonado 100% Pure Iberian Bellota Paleta Shoulder

Code: IBM107
Format: ~3kgs



serranoham

The Gil family has been rearing their own pigs and producing cured and fresh meats in La Rioja for four generations. Today all their production is organic certified.

Organic Serrano Ham Whole Ham

Code: ELG103
Format: ~8 kgs

Organic Serrano Ham Boneless

Code: ELG106
Format: ~5 kgs

curedmeats



curedcharcuterie

Our charcuterie range includes from award winning iberian embutidos from Maldonado to our chorizo from León.

Embutidos La Encina is an artisan producer that embraces tradition with pride. Placed in the cold Ancares Valley of León, in the Northwest part of Spain, they smoke their chorizo over oak in natural curing cellars, obtaining a full and intense taste.



Iberian Cured Chorizo

Maldonado Iberian Chorizo

Code: IBM102A
Format: ~800 grs



La Valla Iberian Chorizo

Code: LAV103
Format: ~800 grs

Maldonado White Iberian Chorizo (without paprika)

Code: IBM109
Format: ~ 800 grs (2 loops)

Cured Chorizo

León Chorizo Picante

Code: LEB102
Format: ~280 grs

Organic Chorizo Cular from La Rioja

Code: ELG101
Format: ~ 800 grs

León Chorizo Mild

Code: LEB103
Format: ~280 grs

Organic Chorizo Extra from La Rioja

Code: ELG107
Format: ~300 grs

Lomo

Maldonado Iberian Lomo

Code: IBM101
Format: ~1 kgs



La Valla Iberian Lomo

Code: LAV101
Format: ~1kgs

curedmeats



curedcharcuterie

Casa Oms has been producing Catalan sausages for the past 70 years and is probably one of the only producers that haven't added industrial processes to their production

Valles del Esla, our Cecina supplier, is renowned for its outstanding beef. The owners are the Alvarez family, which is also famous for making what is considered by many to be the best wine, Vega Sicilia. The exclusivity of this cecina relies on the fact that it is made from a male beef of more than 4 years old that has been raised free range at 1000 m. altitude only for its meat. The Cecina is obtained from the oxes' leg.



Salchichón & Catalan Cured

Maldonado Iberian Salchichón

Code: IBM102B
Format: ~800 grs

La Valla Iberian Salchichón

Code: IBM103
Format: ~800 grs

White "Bull" with tongue

Code: CAR101
Format: 17x1kg

Casa Oms Salchichón from Vlc IGP

Code: CSO103
Format: ~900 grs

Casa Oms Fuet from Vlc

Code: CSO106
Format: ~30x150 grs

Casa Oms Fuet with beer from Montseny

Code: CSO105
Format: ~45x110 grs



Cecina

Beef Cecina Valles del Esla

Code: VDE100
Format: ~2 kgs

Panceta

Panceta Ibérica Embuchada

Code: IBM110
Format: ~2 kgs

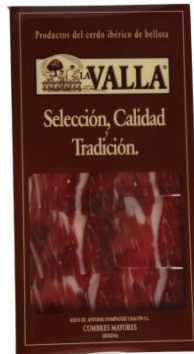
Organic Cured Panceta

Code: ELG104
Format: ~2 kgs

curedmeats



slicedham&charcuterie



Iberian

Iberian Bellota Ham

Code: LAV106
Format: 25x100 grs

Caña de Lomo

Code: LAV107
Format: 25x100 grs

Salchichón

Code: LAV108
Format: 25x100 grs

Chorizo

Code: LAV109
Format: 25x100 grs

Organic

Serrano Ham

Code: ELG108
Format: 15x100 grs

Lomo Curado

Code: ELG109
Format: 15x100 grs

Salchichón

Code: ELG110
Format: 15x100 grs

Chorizo

Code: ELG111
Format: 15x100 grs

Panceta

Code: ELG112
Format: 15x100 grs

Cecina

Beef Cecina Valle del Esla

Code: VDE101
Format: 30x100 grs

cookingmeats

cookingchorizo

All our cooking chorizos have a high percentage of lean meat .



León Smoked Cooking Chorizo- Mild

Code: LEB100

Format: 3x2 kgs



León Smoked Cooking Chorizo- Picante

Code: LEB101

Format: 3x2 kgs



Organic Cooking Chorizo from La Rioja

Code: ELG100

Format: 3x2 kgs



Chorlitos Casa Oms

Code: CSO107

Format: 4x1,25 kgs



Chistorra Casa Oms

Code: CSO108

Format: 5x1,25 kgs



Mini Chistorra Casa Oms

Code: CSO108

Format: 10x500 grs (10 grs)

cookingmeats

sausages

Cal Rovira, a family company whose motto is "closing circles" which means that they take care of the whole production process, from growing the cereals with which the animals they rear are fed, to the final product, with no artificial additives or colourings.

Our Morcilla from Sotopalacios is in appearance just as the one from Burgos. The difference is in the production process, since the rice is cooked with the sausage, rather than in a previous separate step, so the taste is more homogeneous and less fatty.



Black Butifarra Cal Rovira

Code: CAR100
Format: 15x1kgs



Fresh Butifarra Cal Rovira

Code: CAR102
Format: 10x1 kgs



Perol Butifarra Cal Rovira

Code: CAR103
Format: 15x1 kgs



Black Butifarra with Orange

Code: CSO104
Format: 25x200 grs



Mini Black Butifarra with Orange

Code: CSO100
Format: 10x500 grs (10 grs)



Mini Perol Butifarra

Code: CSO101
Format: 10x500 grs (10 grs)



Morcilla de Sotopalacios (Burgos) Black pudding with rice

Code: MMC100
Format: 30x330 grs

cookingmeats

iberianpork

Pure Iberian pigs don't only have the best hams and "paletas" or front legs of the world. Those pieces not dedicated to the production of cured products are still highly prized cuts of Iberian pork. The meat from iberian pork is intensely red, highly marbled and retains that distinctive acorn taste that characterize high quality iberian Hams.



organicpork

100% Pure Iberian acorn fed "Presa" FROZEN

Code: IBM110
Format: ~8-9kgs/15x500grs

100% Pure Iberian acorn fed "Solomillo" Tenderloin FROZEN

Code: IBM112
Format: ~8-9kgs

100% Pure Iberian acorn fed "Pluma" Cheeks FROZEN

Code: IBM113
Format: ~8-9kgs

Iberian "Presa" FROZEN

Code: LAV110
Format: ~6kgs

Organic Lomo Adobado

Marinated Loin FROZEN

Code: ELG105
Format: ~5x1,5 kgs

100% Pure Iberian acorn fed "Secreto" FROZEN

Code: IBM111
Format: ~8-9kgs/15x500grs

100% Pure Iberian acorn fed "Carrilleras" Cheeks FROZEN

Code: IBM113
Format: ~8-9kgs

Iberian "Solomillo" Tenderloin FROZEN

Code: LAV112
Format: ~6kgs

cheeses



ewes'milk

cows'milk

goats'milk

blends



"Añejo" Manchego

Raw Milk 12 months

Code: LGB100

Format: ~2x3 kgs



Torta Caprichos

Raw Milk 2 months

Code: QAF100

Format: ~5x550 grs



Artisan Mahon Semi

Raw Milk 2 months

Code: Q100

Format: ~2x2,5kgs



San Simon da Costa

Pasteurised Smoked

Code: SS100

Format: ~4x1kgs



Tetilla Gallega

Pasteurised

Code: SS101

Format: ~6x1kgs



Garrotxa

Code: F102

Format: ~6x600 grs



Cabrales "Cueva El Teyedu"

Blue Cheese; Raw Milk 3-6 months

Code: FBH100

Format: ~2x2kgs



Cabrales

Blue Cheese; Raw Milk 3-6 months

Code: FBH100

Format: ~2x2kgs

seafood



traditional codfish

Ráfols has been selecting the wild codfish "Gadus Morhua" exclusively line caught, keeping with the traditional system for over 60 years. All their products are prepared from codfish of more than 4 kgs in weight, "butterflied" and salted for 3 months. Through their slow desalting process they achieve a characteristically soft and tender product while maintaining the "cured" flavour which is essential in traditional salting.



Lomo Extra 140/170 grs 2 pcs/bag
Extra Loin Cuts FROZEN

Code: RAF101
Format: ~30 x 170 grs



Morro Extra 160/180 grs 2 pcs/bag
Extra Back Cuts FROZEN

Code: RAF102
Format: ~33 x 150 grs



Ventresca 100/130 grs 8 pcs/bag
Belly FROZEN

Code: RAF103
Format: ~50 x 100 grs



Desmigado 1 kg bag
Shredded Cod fish FROZEN

Code: RAF104
Format: ~4x1 kg



Tripa 700 grs bag FROZEN

Code: RAF105
Format: ~5x700 grs



Artisan Buñuelos 1 kg tub
Fritters FROZEN

Code: RAF106
Format: ~6x1 kg

Laminated Carpaccio 300 grs/bag
FROZEN

Code: RAF107
Format: ~8 x 300 grs



seafood



bonitotuna

Arroyabe products are backed by more than 100 years of experience and tradition. Produced traditionally in Bermeo, only the best bonito pieces are used and maintain the full taste, freshness and quality.



Bonito Tuna in Olive Oil

Oval Tin

Code: CLG105
Format: 50x111 grs



Bonito Tuna Flakes in Vegetable Oil Catering Size

Code: CLG104
Format: 12x1 kgs



Bonito Tuna in Olive Oil

Easy to Open Tin

Code: CLG100
Format: 24x350 grs



Bonito Tuna in Escabeche

Jar

Code: CLG101
Format: 12x250 grs



Bonito Tuna in Olive Oil

Catering Size

Code: CLG102
Format: 8x1,8 kgs



Burela Bonito Tuna

Code: J107
Format: 24x 150 grs

seafood



conservas

The Lorenzo family produce a range of artisan conservas with the best produce of the Rias Gallegas under the brand of Peperetes. The hand picked sea food, together with the tender and care that only artisan procedures can provide, result in delicate flavours and textures.



Galician Mussels

Code: J105
Format: 24x150 grs



Fish and Seafood Cream

Code: J108
Format: 12x650 grs



Chipiron in its own ink

Code: J110
Format: 24x150 grs



Finisterre Razor Clams 6/8 pcs

Code: J103
Format: 24x150 grs



Small Sardines in Olive Oil

Code: J104
Format: 24x150 grs



Cockles from Carril 30/40 pcs

Code: J101
Format: 24x150 grs



Octopus in Olive Oil

Code: J106
Format: 24x150 grs



White Clams 16/18 pcs

Code: J102
Format: 24x150 grs

Vieiras

Code: J111
Format: 24x150 grs



Needle Fish in olive oil

Code: ANG101 ANG100
Format: 16x200 grs 12x550 grs

ricepulses



rice

Molí de Pals has been milling and processing rice since the 15th century. They have a limited production, since the ricing area is only 700 Ha. The rice is very consistent and flavoury.



Molí de Pals

Pearl Round

Code: MDP100 MDP102
Format: 12x1kg 3x5kgs

Molí de Pals

Semilong

Code: MDP101 MDP103
Format: 12x1kg 3x5kgs

drypulses

These beans have a small hook (ganxet) shape and are buttery in the mouth, the skin almost imperceptible. Coagsa selected the best seeds to maintain the true product alive.



Ganxet Beans DOP

Code: COA100
Format: 10x1kgs

preparedpulses

Miset is an artisan family company from Navarra specially dedicated to carefully select and cook their produce so that the authentic tastes are faithfully kept.

Alubias

White round beans

Code: COM100 COM101
Format: 12x1kg tin 12x660grs jar



Garbanzos

Chickpeas

Code: COM102 COM103
Format: 12x1kg tin 12x660grs jar

Lenteja Pardina

Lentils

Code: COM104
Format: 12x660grs jar

Judión de la Granja

Large Butter Beans

Code: COM105
Format: 12x660grs jar

Red Tolosa Beans

Code: COM106
Format: 12x1kg tin

conservasvegetable



peppers



Artisan Extra Piquillo Peppers

Whole

Code: COM107
Format: 24x220grs jar

Artisan Extra Piquillo Peppers

Strips

Code: COM108
Format: 24x500grs tin

Our piquillo peppers have their own personality: bright red and an intense taste, roasted over a wood fire and hand peeled in order to keep the most accurate and authentic taste.



conservasvegetable



preservedvegetables

The finest artichoke hearts are selected from the best crops in Almeria and delicately cooked by Caprichos del Mediterraneo.

The products from Mar Tret are of the highest quality and produced in the old way: with no additives or colourings. Preservatives are all natural: oil, vinegar or salt.



Artichoke hearts 18/20 pcs

Code: CDM100
Format: 24x18/20 pcs jar



Artichokes in Olive Oil 12/14 pcs

Code: CDM102
Format: 12x12/14 pcs jar



Roasted Aubergine

Code: MTT100
Format: 10x250grs jar

Asparagus DOP Navarra

Code: CDL105
Format: 12x580grs jar



Mini artichoke hearts 60 pcs

Code: CDM101
Format: 8x60 pcs jar

Whole Pear Tomatoes

Code: COM109
Format: 12x660grs jar



Spinach with raisins and pine nuts

Code: MTT105
Format: 10x250grs jar

sweet



biscuits

Casa Graupera is a family run business based in Mataró, near Barcelona, that has been producing high quality traditional Catalan desserts for over 115 years .



Neules Rellenas

Assortment of filled biscuits

Code: CGR100
Format: 8x20 pcs



Almond Carquinyolis

Code: FMP100
Format: 32x225 grs

Pistachio Carquinyolis

Code: FMP101
Format: 32x225 grs

jams

Our jams are excellent paired with meats..

Onion jam

Code: PAT105
Format: 12x220 grs



Tomato jam

Code: PAT103
Format: 12x220 grs

Red pepper jam

Code: PAT104
Format: 12x220 grs



sweet



preserved fruit

Whole peaches

3 pieces

Code: COM110

Format: 12x660 grs



Zoupeiros sweet figs

Code: PAT108

Format: 12x450 grs

Cherries in Aguardiente

Code: PAT102

Format: 12x340 grs



quincepaste



Artisan membrillo

Code: PN113

Format: 16x325grs

Artisan membrillo

Catering Size

Code: PN112

Format: 3x2,750grs



freerangegame

Escabeche is how muslim food was preserved during the Moorish era . As a technique it spread around the Mediterranean and was completely adopted into Iberian cuisine to such an extent that it is now internationally recognized as an authentic Spanish process.



Partridge in Escabeche

Code: CCJ101
Format: 11x900 grs



Quail in Escabeche

Code: CCJ101
Format: 12x350 grs

essentials



spices

flour

olives

nuts

breadsticks

Smoked Paprika

DOP de la Vera Sweet

Code: LIM100
Format: 28x75 grs

Smoked Paprika

DOP de la Vera Bittersweet

Code: LIM101
Format: 28x75 grs

Smoked Paprika

DOP de la Vera Hot

Code: LIM102
Format: 28x75 grs

Speciality mix of flours for fish

Code: SRH100
Format: 1x5 kgs

Arbequina

Code: PN108 PN109
Format: 2x2,5 kgs 12x220 grs

Black Empeltre

Code: PN110 PN111
Format: 2x2,5 kgs 12x220 grs



Marcona Salted Almonds

Code: PN105 PN107
Format: 12x180 grs 5x2 kgs

Caramelised Marcona Alm.

Code: PN103
Format: 12x180 grs

Regañás Crisp Flatbread

Code: HGR100
Format: 22x220 grs

Picos Mini Breadsticks

Code: HGR103
Format: 18x165 grs

Regañás Soja Soya Crisp Flatbread

Code: HGR101
Format: 22x220 grs

Picos Soja Soya Mini Breadsticks

Code: HGR102
Format: 22x220 grs

