

EAT & DRINK SPAIN

TASTING SPAIN

Taste the Mediterranean 2022



TASTING SPAIN TASTE THE MEDITERRANEAN, SPLIT 2022

Wednesday October 5th

Degustacija španjolskih proizvoda u hotelu Ambasador, 5 . Listopada

**Hotel Ambasador
Trumbićeva obala 18, 21000, Split
21000 Split, Croatia**

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COMPANIES

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ACORN-FED IBERIAN HAM 50%

MANUEL GUILLEN SA
ACORN-FED IBERIAN HAM 100%
ACORN-FED IBERIAN LOIN 50%
IBERIAN CHORIZO

IBERICOS TORREÓN SALAMANCA SL:
50% IBERIAN SHOULDER
ACORN-FED IBERIAN CHORIZO
ACORN-FED IBERIAN SALCHICHON

QUESOS CORCUERA:
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SEMICURED IBERIAN CHEESE
TENDER GOATS CHEESE

LACTEOS MARTINEZ SLU
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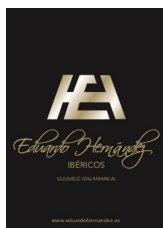
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EDUARDO HERNANDEZ SL

**Name of the company:**

Eduardo Hernandez SL

Brand name:

Eduardo Hernandez

Address:

C/ Lateral nº25, 37770
Guijuelo, Salamanca, Spain

Contact Person:

Mr. Cesar Eduardo Hernandez
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Company description: EDUARDO HERNANDEZ SA industry was born almost 50 years ago thanks to the effort and personal work of its founder, Mr Eduardo Hernandez. He has achieved, as his main goal, to maintain the natural and handcraft spirit of our products, from the selection of pigs in the same farm, until cutting, processing and healing.

Today, our small Company still maintains that family tradition that ensures not only the personal control in all processes, but also the the finest customer care.

For all these reasons our Iberian products are featured by a mark of distinction that guarantees its quality endorsed by the Guijuelo Denomination and the rule of the Iberian.

Our main goal is to provide top quality products and establish a business relationship with the right customers providing them excellent products and service.

Product: ACORN-FED IBERIAN HAM

Our Cured iberico acorn feed Hams are personally selected from raw materials under the Iberian's and Guijuelo denomination of origin rules this variety of ham has a smooth texture, rich, savory taste, and regular marbling. Natural drying cured for a minimum of 36 months.

The products are presented in the following ways:

- Whole piece
- Boneless piece Vacuum-packaged.
- Machine cut sliced vacuum-packaged.
- Knife cut sliced vacuum-packaged.

MANUEL GUILLEN SA

**Name of the company:**

Manuel Guillen SA

Brand name:

Ibericos Guillen

Address:

C/ Chinarral 23, 37770
Guijuelo, Salamanca, Spain

Contact Person:

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export@ibericosguillen.com
www.ibericosguillen.com

IBÉRICOS GUILLEN is a family business dedicated to the manufacture and selling top quality Iberian products from our own livestock, we are controlling all processes from breeding to the final sell, following exhaustive traceability and quality controls. Our business model is focused on the production of hams, shoulders, loins, sausages and all kinds of products from the Iberian pork.

The company has magnificent facilities in Guijuelo (Salamanca), which together with the good work of our staff make our products a benchmark for our customers, in addition, we are characterized by tradition and dedication to each of the stages in the elaboration of the final product, thus achieve us to have a differentiated and high-quality product.

**Product 1: ACORN-FED 100% IBERIAN HAM**

Product obtained from the hind legs of 100% Iberian breed pigs fed exclusively on acorns from our own pastures. Natural curing time: +48 months. Very light salting process. Iberian ham, salt, dextrose, antioxidant (E-331) and preservatives (E-252; E-250).

The products are presented in the following ways:

- Boneless piece 4KG
- Whole piece 8Kg
- Knife cut sliced 70gr

MANUEL GUILLEN SA (CONTINUATION)



Product 2: 50% ACORN-FED PORK LOIN

Made from the loin of Iberian acorn-fed pork, seasoned with spices (garlic, paprika and oregano), stuffed into pork intestine and cured in natural drying sheds for approximately 6 months. When cut, it has a veined and juicy appearance. Iberian pork loin, salt, dextrose, LACTOSE, spices, dextrin, SOY PROTEIN, MILK PROTEIN, preservatives (E-250; E-252), antioxidants (E-300; E-301) and paprika, garlic, acidulants (E-338), citric acid (E-330), thickener (E-415) and oregano.

The products are presented in the following ways:

- Whole piece 1,5Kg
- Sliced 100gr



Product 3: ACORN-FED CHORIZO

Elaborated with selected lean meats and meats marbled with Iberian pork fats mixed with selected spices (paprika, garlic and oregano), stuffed into natural pork casings and cured in a natural drying room for approximately 4 months. Acorn-fed Iberian pork meat and fat, salt, paprika, garlic paste (garlic, water, salt, acidulants (E-338; E-330) and thickener (E-415)), oregano, corn dextrose, LACTOSE, white corn dextrin, pea and MILK PROTEINS, stabilizers (E-450; E-452), antioxidants (E-300; E-301) and preservatives (E-252; E250), sugar and acidity corrector (E-331iii).

The products are presented in the following ways:

- Whole piece 1,2Kg
- Sliced 70gr

IBERICOS TORREÓN SALAMANCA SL

**Name of the company:**

Ibericos Torreón Salamanca SL

Brand name:

Torreón Ibericos

Address:

Paseo Delicias 67. 37184

Villares de la Reina.

Salamanca. Spain

Contact Person:

Laura García Hernández

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www.ibericostorreón.com

laura@ibericostorreón.com

Company description: Family company with a long experience in the elaboration of products from the Iberian pig. Its facilities integrates in the same location: cutting room, sausage factory, hams dryer, cold storage and boning and slicing rooms, which allows a strict control of the production and the quality of the elaborated. With an important dedication and care in the selection of the Iberian pig, coming from the south of Spain, they obtain an excellent regularity in their pieces and a valued capacity of adaptation for each client. It also has a demanding quality department, with which it manages the IFS and "Norma del Ibérico" among other certifications.

With a large experience in overseas market since 2000, with presence or representation brand in countries of 3 continents, such as: Canada, Colombia, México, France, Italy, Germany, Greece, Japan, Korea, China, Singapore, etc. where our priority is not just the quality product as the service and promotion or support to our importers or distributors.

**Product 1: 50% IBERIAN SHOULDER**

Cured (aged) shoulder coming from 50% Iberian race pigs following the system semi-free grazing range and fed on acorns. Delicate and unique pieces, with a sweet flavor but with personality.

Available with minimum curing time of 24 months. Ingredients: Pork ham, salt, sugar, antioxidant (E-301) and preservatives (E-250 and E-252).

IBERICOS TORREON SALAMANCA SL (CONTINUATION)



Product 2: ACORN-FED IBERIAN CHORIZO

Mixture of minced or chopped Iberian pork, added with salt, paprika and spices. After kneading, it is stuffed and subjected to a slow process of maturation (cured).

Caliber 55/65 mm., Length 50/60 cm. approx.

Ingredients: Iberian pork meat, salt, paprika, garlic, oregano, dextrine, dextrose, antioxidants (E-301 and E-316) and preservatives (E-250 and E-252).



Product 3: ACORN-FED IBERIAN SALCHICHON

Mixture of minced or chopped Iberian pork, added with salt and spices.

After kneading, it is stuffed and subjected to a slow process of maturation (cured). Extra Category.

Caliber 55/65 mm., Length 50/60 cm. approx. Ingredients:

Iberian pork meat, salt, white and black pepper, nutmeg, dextrine, dextrose, antioxidants (E-301 and E-316) and preservatives (E-250 and E-252).

QUESOS CORCUERA SL



La Magia del Queso

Name of the company:

Quesos Corcuera SL

Brand name:

Quesos Corcuera

Address:

Santa Lucía, 8
45516 La Puebla de
Montalbán Toledo (Spain)

Contact Person:

Luis Ludeña
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luis@quesoscorcuera.com
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www.corcuera.com

Company description: Founded in 1946 in the region of Toledo, from the artisan hands of Eusebio Corcuera Gómez & Mrs. Julia Sánchez de Pedro.

Its continuous evolution and the desire to do things with dedication and care continued with their children, Ramón Corcuera, Carlos Corcuera and Carmen Corcuera, who achieved its transformation by specialising in the production of Manchego cheeses, goat cheeses and mixed cheeses, finding the perfect combination between tradition, new technologies and sustainability to adapt to the new times and new consumer demands, without losing an ounce of quality in each of its products.

Since the creation of the Regulatory Council of the Denomination of Origin QUESO MANCHEGO, and as main promoters for the formation of this organism, Corcuera Cheeses elaborates its selection of Sheep Cheeses under the seal of quality and guarantee of the Protected Denomination of Origin being the first company in exporting outside its borders taking its products to the USA, Canada, Australia, Mexico, Norway, Spain, Portugal, Spain and Portugal, Canada, Australia, Mexico, Norway, the Netherlands, Germany, Italy, France, Hong Kong and many other countries around the world, making it a benchmark company in the Manchego cheese sector.

**Product 1: CURED MANCHEGO**

Matured with great care over a period of six months, it offers excellent organoleptic characteristics, the flavour and aroma combine to seduce the most demanding palates. Made with pasteurised milk from selected Manchego sheep farms and guaranteed by the Protected Designation of Origin Manchego cheese. It is the most awarded CORCUERA Manchego cheese.

Available formats: Large 3,100kg approx., vacuum packed quarters 770gr approx. and vacuum packed wedges 300gr approx.

QUESOS CORCUERA SL (CONTINUATION)



Product 2: SEMICURED IBERIAN CHEESE

Exquisite and traditional cheese, made from pasteurised cow's milk (maximum 50%), goat's milk (minimum 15%) and sheep's milk (minimum 15%). Long-lasting, intense and aromatic flavour. In harmony with a bouquet of natural quality. Presentation of two months of curing.

Format: Large 3,250 kg



Product 3: TENDER GOATS CHEESE

Cheese made with 100% pasteurised goat's milk, matured, well-formed, with a tender texture and soft in the mouth.

Sizes: Large 3,350 kg approx., vacuum packed wedges 300gr. and small 1 kg approx.



Made with 100% pasteurised organic goat's milk, combining tradition and sustainability (it has the CAAE Certificate), this white cheese offers a tender, smooth and fresh texture on the palate. Formats: Large 3,350 kg and vacuum packed wedges 300gr.

LACTEOS MARTINEZ SLU

**Name of the company:**

Lacteos Martinez SLU

Brand name:

Los Cameros

Address:

P.I. Fuente Ciega. Los
Nogales 55
26200 Haro, La Rioja (España)

Contact Person:

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Laura Santamaría Salinas
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www.loscameros.es/en

Company description: The passion of Lácteos Martínez for this ancient product started in 1961. Haro in La Rioja was the place chosen by Jesús Martínez and his wife, Justi González, to start the family business.

From these times everything remains: the family ties, the flavour, the challenge of innovate, the value of the work, the close relationship with the farmers and the commitment with a cheese made with lot of care.

All these values are still intact in the second generation of this family dedicated to the cheese. The care for the product is still the main premise during the cheese making process of the wide range of products.

From 2002 the Cheese Master Javier Martínez, second generation, added to the good work of an inherited tradition, a sign of a particular identity that turns each cheese into a unique reference. The natural rinds, the development of mould-ripened cheeses and the olive oils baths are the secret that the most demanding palates truly appreciate. A high quality, harmonious mixture of artisan care and innovation, that is awarded in national and international awards, such as GourmetQuesos, the Cincho Cheese Awards, the World Cheese Awards, the World Championship Cheese Contest, the Global Cheese Awards or the International Dairy Competition.

**Product 1: CURED GOAT CHEESE**

This product is made using goat's milk from farms in La Rioja that belongs to the P.D.O. Queso Camerano, following a traditional recipe and always using goat rennet. This is a full flavour, very intense and slightly lactic cheeses. Deep fragrance of natural ripening, with hints of goat, wild herb and natural cave. Cream white colour and firm and brittle texture. Natural rind finely marked by the cilla (a traditional wicker mold). With this cheese, we invite you to taste the gastronomical heritage from La Rioja. Silver medal in Tabefe Spanish Goat Cheese Contest 2022 and also in World Cheese Awards 2021. Pasteurized goat's milk, salt, goat's rennet, firming agent (calcium chloride), lactic ferments and preservative (egg white lysozyme).

Mini wheel ca. 750 g

LACTEOS MARTINEZ SLU (CONTINUATION)



Product 2: CURED SHEEP CHEESE

This cheese is made with 100% pasteurized sheep's milk using sheep's rennet. It is aged during 6 months in our ripening chambers. This cheese has a full, intense, nutty flavour, with a deep fragrance and an attractive ivory colour. The texture is firm and with small and well distributed holes. It has natural rind. Gold medal in World Championship Cheese Contest 2022 and Super Gold in World Cheese Awards 2019. Pasteurized sheep's milk, salt, sheep's rennet, lactic ferments and preservative (egg white lysozyme).

Wheel ca. 3 kg, wedge 180 g, sliced wedge 200 g



Product 3: AGED COW CHEESE

The Aged Cow Cheese Señorío de Cameros is elaborated with cow milk of the same herd of Friesian breed. It ripens for a year in our underground caves where its natural rind is formed. Thanks to the natural moulds and the olive oil baths, its flavour is unique. Dark yellow colour with some small white dots. In the nose, it remembers to butter and toasted hazelnuts. Enveloping sweet flavours. Texture with a certain strength that balances the crunchiness of the protein crystals. Well-balanced with a long aftertaste. Gold medal in World Cheese Awards 2021. Pasteurized cow's milk, salt, cow's rennet, firming agent (calcium chloride), lactic ferments and preservative (egg white lysozyme).

Wheel ca. 2,5 kg, wedge ca. 280 g

CARNAVI SL ARTINEZ SLU

**Name of the company:**

Carnavi SL

Brand name:

Carnanvi

Address:

Carretera Ávila-Salamanca

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05004 Ávila, (Spain)

Contact Person:

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borjahernandez@carnavi.es

www.carnavi.es

Company description: Carnavi SL was founded in 1988 in Ávila as a pork butchery and sausage factory. Over the years, it grew and added new products to its catalogue. In 1995, the sister company Pinante was founded in Guijuelo, dedicated to curing hams and shoulders, with a recently built drying room also in Ávila. Carnavi's catalogue is expanding and currently covers from fresh products from the quartering process to marinated, semi-cured, processed and pre-cooked products, maintaining the principles of tradition, quality and food safety, together with the adaptation to the latest trends. Since 2018 it has held the ISO 22000 certificate from AENOR on Food Safety, and in 2022 it will become the first national meat company to obtain the Sustainable Development Goals certificate, also from AENOR.

**Product 1: PRE-COOKED DUROC PIG EAR**

Cut and pre-cooked Duroc pig ear. Enjoy one of the typical Spanish tapa in a handy package. You can add the spice you like and finish the cook by heating it in a pan. Or just cook it blank, over high heat, and it's ready to serve.

Also available seasoned with garlic ("ajillo") or sweet paprika ("adobada")

The products are presented in the following ways:

- Vacuum pack of approximately 800g
- 2kg vacuum packed bag

**Product 2: PIG LOIN**

Pig loin, canned in sunflower oil. A typical canned product from Spain that keeps the traditional taste. The loin from Duroc pigs is seasoned and partially dried ("half cured"). Then it is oven-cooked, so it keeps all its flavour and preserved in sunflower oil.

Ready to heat and serve as a whole piece quick meal or stripped for snacking. Notice that, since the pieces are cooked in oven and the oil is only used for preservation purposes, you can use it in other dishes as seasoned cooking oil.

The products are presented in the following ways:

- 500g glass jar
- 2kg plastic canister

EMBUTIDOS DEL CENTRO SA



Name of the company:

Embutidos del centro SA

Brand name:

Emcesa

Address:

Av. del Monte Boyal, 233, 236
45950 Casarrubios del Monte,
Toledo (Spain)

Contact Person:

Mr José María Martínez García
+34 91 818 83 00
josemaria.martinez@emcesa.com
export@emcesa.com
www.emcesa.com

Company description: Since 1986, we have been producing meat products that meet the highest quality and food safety standards. For this, we use the traditional processes combined with the most advanced innovation of the new times. Our goal is to satisfy the needs of consumers at all times, maintaining a high commitment to the environment and sustainability, incorporating technological alternatives to the company that minimize the impact on the environment. In this sense, with the eyes on the new needs and demands of consumers, at Emcesa we are in full growth and development of new lines of work, research and innovation, always under the motto that rules our business development: "The highest quality at your Table".



Product 1: OXTAIL IN RED WINE

Serrated beef tail, accompanied by carrots and red wine sauce. Cooked in the container itself by autoclave. Pasteurized product.

Ingredientes: Beef tail (71%), sunflower oil, sauce (water, concentrated vegetable stock (carrot, leek, CELERY, onion and tomato), beef broth, yeast extract, concentrated beef stock, tomato paste, beef fat, water, salt, maltodextrin, dehydrated onion, dextrose, olive oil, natural flavours, sugar, gluten-free fiber, potato starch, sweet wine 0.1%, spices) and carrot.



EMBUTIDOS DEL CENTRO SA (CONTINUATION)



Product 2: PORKS CHEEKS IN SWEET WINE

Stewed pork railing with sweet wine sauce, accompanied by baby potato, mushroom and carrot.

Cooked in the container itself by autoclave. Pasteurized product.

Ingredientes: Pork cheek (60%), potato (10%), carrot (8%), mushroom (5%) and sauce (water, concentrated vegetable juice (leek, CELERY, onion and tomato), pea fiber, potato starch, beef stock, yeast extract, beef fat, salt, maltodextrin, dextrose, olive oil and sunflower, natural flavours, sugar, sweet wine 0.1%, spices)



Product 3: BARBECUED RIBS

Charcoal-grilled and braised pork ribs in their own container with barbecue sauce.

Ingredients: Pork ribs (91%), salt, spices, flavourings and smoke flavouring. Barbecue sauce: water, tomato puree, sugar, fructose, applesauce, glucose syrup, vinegar, modified starch, salt, spices, tomato, sugar, fructose, apple puree, glucose syrup, vinegar, modified starch, salt, modified starch, salt, spices, tomato powder, thickeners E-415, E-412, acidulants: E-262 and E-330 and natural flavourings.



BRAS DEL PORT SA

**Name of the company:**

Bras del port SA

Brand name:

Bras del port

Address:

Ctra. Cartagena Alicante, km 85
03130 Santa Pola Alicante,
(Spain)

Contact Person:

Ms. Teresa Ferrández

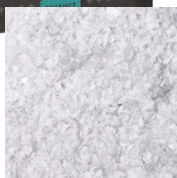
+34 665 093 672

+34 965 41 33 47

marketing@brasdelport.com

www.brasdelport.com

Company description: Sea salt production family business since 1900. SEA SALT FROM THE MEDITERRANEAN SEA "Humility, loyalty, tradition and commitment to innovation and excellence are our values". Currently, Bras del Port is governed by a board of directors of five Asturian families descended from the founder, D. Manuel González-Carbajal. Among shareholders and employees are members of the fourth and fifth generation, since, in many cases, the trade has been passed down from father to son. The salt activity of Bras del Port has generated an ecological environment of incomparable wealth, the Natural Park of the Salinas de Santa Pola. An extension of more than 2,500 hectares of protected land in which, thanks to salt exploitation, a rich, growing and full of life ecosystem is maintained

**Product 1: SEA SALT FLAKES**

100% natural sea salt flakes, without additives. Enhance the flavour of your dishes and provide a delicate crunchy texture with these well-defined pyramid-shaped salt crystals. The only sea salt flakes produced in Spain.

-Organoleptic analysis:

Composition: 100% natural sea salt flake. Without additives.

Shape: Pyramidal, fine and defined, it brings an original and sophisticated touch to your dishes.

Scent: Neutral

Texture: Crunchy, delicate. It dissolves quickly at palate temperature.

Taste: Intensely salty, without bitterness.

BRAS DEL PORT SA (CONTINUATION)



Product 2: ORGANIC SEA SALT

Fine: Thanks to its salt activity, Bras del Port has created an ecosystem of unrivaled wealth, in which, for more than a century, the wind and the sun have been, and remain, our greatest allies in obtaining a sea salt that is totally natural. The result of this process is our organic fine salt, ideal for cooking and for shakers.

Coarse: We complement our small-format fine salt with coarse salt. Ideal for seasoning meat, fish and seafood, especially grilled or barbecued.



Product 3: SEA SALT FOAM

Sea salt foam is a unique low-density sea salt in the world. Its texture is spongy and light, it melts on the palate.

-Organoleptic analysis:

Composition: 100% natural sea salt foam. Rich in magnesium and beneficial minerals for health. Without additives.

Shape: Appearance similar to fleur de sel but with a hollow grain and spongy appearance.

Texture: Surprising, very light and pleasant on the palate, it is fluffy. Instant dissolution at palate temperature.

Taste: Subtle salty.

FJ SANCHEZ SUCESORES SA

**Name of the company:**

Fj Sanchez Sucesores SA

Brand name:

La Pedriza

Address:

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04270 Sorbas, Almería (Spain)

Contact Person:

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www.aceiteslapedriza.com/en/

Company description: In 1955, with an extensive and long professional experience, Mr. Francisco José Sánchez Fernández founded the company that gave the name to our Company, which is the pillar of the Family Group of companies. Today, F.J. Sánchez Sucesores specialises in the manufacture, packing and distribution of capers, olive oil and olives. Through investigation, creativity and modern production facilities, equipped with state of the art technology, we strive to produce only the best quality products.

This has allowed us to become one of the leading companies in our field, and above all, count with an extensive and satisfied client base which we nurture with diligence and respect.

Only by being very careful and improving in every step we take, can we guarantee the highest quality of products, because long before the olives are plucked from the trees, or the olive trees blossom or the first flower buds appear on the caper shrubs, we will have controlled and analysed that all is proceeding according to our standards of quality. We process all products that we distribute from their origin to the final product.

This passion for what we do allows us to export to the whole world under the banner “Quality from the Source”, which highlights the best of our Mediterranean character, that is, the care of raw materials that have not yet been harvested up to the final products that arrive at the table of our consumers.

Being based in Andalucía and Extremadura, in Spain, with 11 production facilities strategically placed, we can offer a small part of the famous Mediterranean diet, combining tradition and know-how to satisfy the most demanding tastes of the world, and trust that the best is yet to come.



Product 1: SEA SALT FLAKES

Capers are the flower buds of a caper shrub “Caparis Spinosa”.

From the caper shrub we obtain both capers (which are the flowers before blossoming) and also the berries, caperberries (which are the fruits of the shrub).

Capers are collected in the spring, when the buds still are the size of a kernel of corn. The smaller capers are the more sought after capers.

Once harvested capers and caperberries are pickled in vinegar and salt.

Among their various properties we can point out:

They contain flavonoids, tannins, mucilage, alcaparraturine, fibre, essential oils, vegetable proteins, magnesium, calcium, sodium, iron, Vitamins A, B2, B9 (folic acid), c and E.

Capers and Caperberries have properties that are beneficial for the liver, against haemorrhoids, diuretic, anti-anaemic, anti-spasms, digestive and anti-rheumatic.

Due to their high sodium content, capers and caperberries that have been preserved in brine should be consumed in moderate quantities.

MEDITERRANEAN GREEN MARKET S.L



Name of the company:
Mediterranean green market SL
Brand name:
Tesela
Address:
Jacinta Hernández 13A
06011, Badajoz, Spain

Contact Person:
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alvaro@mediterraneangreenmarket.com
www.mediterraneangreenmarket.com

Company description: Mediterranean Green Market is a commercial platform promoted by small farmers and cooperatives to distribute our products all over the world. We are committed to quality products and sustainability. Tesela project started 2 years ago with the commitment to offer a product as vital as pure honey to consumers around the world, while generating environmental and social wealth. We have the project of generating plantations and disposing of beehives in solar farm environments, "we create ecosystems where there were none before".



Product: PURE GOURMET HONEY

We produce pure gourmet honey of certified quality, packed and sent directly from our beehives to you. Our wide network of beekeepers allows us to offer a varied range of honeys throughout the year of the best quality and all the natural benefits for your health: thousand flowers, lavender, Rosemary, forest, oak, orange blossom or eucalyptus.

Formatos: 50gr., 320gr., 480gr. y packs regalo (premium giftbox, multipack x50gr.)



EUROCAVIAR SA

**Name of the company:**

Eurocaviar SA

Brand name:

Eurocaviar

Address:

Calle Valencia, 1
30563 Ceuti- Murcia- (SPAIN)

Contact Person:

José Bonilla- Export Manager
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jbonilla@eurocaviar.es
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Company description: Our company specialises in the production of high-quality food spherifications. We have accumulated close to 40 years of experience based on innovation, quality and a sense of gastronomic excellence in each touch of flavour, consolidating our leading position on both the Spanish and the international markets.

Our quality-focused approach, our innovative spirit, our ambition to reach beyond our own limits and the export of more than 50% of our production have resulted in Eurocaviar occupying a prominent position in the international gourmet products market, consolidating our presence and our success in more than thirty countries on four continents. Plus, our formulations are of course adjusted to adhere to legislation currently in force in destination countries.

**Product 1: MUJJOL SHIKRÁN**

The first of this large family. Elaborated from smoked herring and mullet roes. The limit for its preparation is your imagination. Cook it traditionally or innovatively and let it surprise you.

Water, smoked herring, mullet roes, salt, thickener E-401, natural aromas, acidulant E-330, colourant E-153.50g, 100g, 550g.

EUROCAVIAR SA (CONTINUATION)



Product 2: ANCHOA SHIKRÁN

Elaborated from premium Cantabrian anchovies, it is our pleasure to introduce you to Anchoa Shikrán®. An “improved” anchovy taste with less salt and less calories. A fun way to add flavour to your dishes.

Water, Cantabrian anchovy, salt, thickener E-401, natural aromas, acidulant E-330, colourant E-160c.

50g, 100g, 340g.



Product 3: SALMÓN SHIKRÁN

Made from smoked salmon. A classic product with natural flavour, presented in an original way and excellent for its use in cuisine.

Water, smoked salmon, salt, thickener E-401, natural aromas, acidulant E-330, colourant E-120 y E-160c.

50g, 100g, 340g.





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