

Catalogue of products



Argodey
Fortaleza
AUTÉNTICAS SALSAS CANARIAS

Original sauces and Canarian mojo sauces.





“The authentic legacy starts, in life”

The authentic legacy starts, “in life”

Argodey Fortaleza is also a product of that fusion, and what we have done is to put into practice all the information we have inherited from our relatives and put it into the market. Our ancestors have been in many moments of their lives surrounded by cauldrons, cookers, good raw materials and good innovative ideas provided by them and by friends from different parts of the world.

Starting within this idea, Argodey Fortaleza, is a company created by canarian people, it starts with the elaboration of different specialties, covering a wide range of products, from

*pâtés, sauces and mojos, as well as syrups, fruit creams,
condiment preparations, honeys, saps or vegetable syrups and
artisan biscuits and liqueurs.*

Avocado and Chickpea Hummus Cold Sauce Specials

*We are pioneers in the manufacture and marketing of almogrote.
The first product that we put on the Canary Islands and international market*



Company specialised in the Food industry

We are a company with extensive experience in the food sector. We serve you in a family atmosphere, offering you the best products with the best quality guarantees.

The geographical location of the Canary Islands has contributed to the merging of ancestral customs and culinary traditions from different places, such as Spain, Portugal, America and Africa.

After 30 years of work, we are still the market leader in the Canary Islands when it comes to Mojos and Almogrote, our specialty

We manufacture and distribute throughout the Canary Islands, from small to large-scale distribution, including chains such as Dino Sol, Mercadona, Lidl, Spar, El Corte Inglés, Makro, Grupo Miquel... We also distribute our products in tourist areas, 5-star hotels, transatlantic areas, international flights...

We export to the United States through New York, in Europe through countries such as Germany, France, Italy, Portugal, Greece, Poland, Cyprus, Sweden, Ireland, Czech Republic, Slovakia... and to China through Shanghai

We have implemented different European standards up to IFS, in order to give a better quality guarantee to our products.

*Who are
we?*





Sauces, Mojo sauces

Spicy Canary

pâté

Fruit jams

honeys, saps or vegetable syrups

Seasonings

pack specials

- Spicy Red Mojo
- Mild Red Mojo
- Spicy Green Mojo
- Mild Green Mojo
- Mojo Picón Spicy
- Mojo Picón Mild
- Mild Coriander Mojo



Bottle

- Picante Canario
- Canarian Spicy
- Green Avocado Mojo
- Red Avocado Mojo



- Spicy Almogrote
- Mild Almogrote
- Roe Paté
- Diablito

- Fig-pepper-apple cream.
- Papaya-orange cream

- Bienmesabe
- Flower honey
- Palm sap
- Cane molasses

- Safflower Flower
- Mojo Picón seasoning.
- Condiment Mojo Cilantro
- Adobo Canario Seasoning
- Salmorejo Seasoning

- Gourmet Mojo Rojo- Mojo Verde Mild
- Red Mojo- Green Mojo 120 g
- Mojo Picón - Cilantro Mojo
- 3 Mojos-Almogrote 120 g
- 4 Mojos 40g
- 4 Mojos-Almogrote-Palm sap 25g

Línea Gourmet

- Spicy Almogrote
- Mild Almogrote
- Cilantro Mojo
- Spicy Mojo Picón
- Mojo Picón Mild
- Spicy Green Mojo
- Mild Green Mojo



Sauces, Mojo sauces & pâté

MILD ALMOGROTE
SPICY ALMOGROTE

SPICY CANARIAN

SPICY MOJO PICÓN
MILD MOJO PICÓN

AVOCADO RED MOJO
MILD RED MOJO

GREEN MOJO
AVOCADO GREEN MOJO
SPICY GREEN MOJO
MILD GREEN MOJO



Spicy Red Mojo Sauce



| | |
|-------------------|--|
| Description | SPICY RED MOJO Typical Canarian sauce to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, sancochos, soups, etc. It is a concentrated mojo, which is consumed directly or oil and vinegar can be added according to the consumer's choice. |
| Ingredients | Water, sunflower oil, red pepper, wine vinegar (contains sulphites), modified starch; ground garlic, salt, sweet paprika, ground cumin, thickener: xanthan gum; natural flavouring, colouring: paprika extract; hot paprika extract. |
| Elaboration | After all ingredients have been grinded and mixed, it is packaged as shown in the picture. Steam-sealed packaging. The glass container undergoes a pasteurisation process. |
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

| | |
|------------------------------|--|
| Organoleptic characteristics | Appearance: characteristic and typical of the product Colour: Orange and red Smell: Characteristic of medium intensity and durability Texture: Creamy |
| GMOs: | GMOs free |
| Labelling | Requirements of Regulation 1169/2011 and its amendments are met |
| Recommended use | Ready-to-use product. Stir before use. |
| Storage conditions | Store in a cool, dry place. Protect from direct sunlight. Once the product has been opened, keep refrigerated. It is recommended to consume within one month. |
| Conditions of transportation | This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products. |
| Suitable for | All consumers except dairy or lactose intolerant. Gluten-free product, suitable for coeliacs. |
| Shelf life | A shelf life of 18 months from the day of production is granted. |
| Reference legislation | This product complies with current Spanish and European legislation, including compliance with legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC. |

Mild Red Mojo Sauce



Description

MILD RED MOJO

Typical Canarian sauce to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, sancochos, soups, etc. It is a concentrated mojo, which is consumed directly or oil and vinegar can be added according to the consumer's choice.

Ingredients

Water, sunflower oil, red pepper, wine vinegar (contains sulphites), modified starch; ground garlic, salt, sweet paprika, ground cumin, thickener: xanthan gum; natural flavouring, colouring: paprika extract.

Elaboration

After all ingredients have been grinded and mixed, it is packaged as shown in the picture. Steam-sealed packaging. The glass container undergoes a pasteurisation process.

Organoleptic characteristics:

Appearance: characteristic and typical of the product
Colour: Orange and red
Smell: Characteristic of medium intensity and durability
Texture: Creamy

GMOs:

GMOs free

Labelling

Requirements of Regulation 1169/2011 and its amendments are met

Recommended use

Ready-to-use product. Stir before use.

Storage conditions

Store in a cool, dry place. Protect from direct sunlight. Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Conditions of transportation

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.
Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted.

Reference legislation

This product complies with current Spanish and European legislation, including compliance with legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Spicy “mojo picón”



| | | | |
|-------------------|---|------------------------------|--|
| Description | <p>SPICY MOJO PICÓN</p> <p>Typical Canarian sauce to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, sancochos, soups, etc.</p> <p>It is a concentrated mojo, which is consumed directly or oil and vinegar can be added according to the consumer's choice.</p> | Organoleptic characteristics | <p>Appearance: characteristic and typical of the product</p> <p>Colour: Orange and red</p> <p>Smell: Characteristic of medium intensity and durability</p> <p>Texture: Creamy</p> |
| Ingredients | Water, sunflower oil, red pepper, wine vinegar (contains sulphites), modified starch; ground garlic, salt, sweet paprika, ground cumin, thickener: xanthan gum; natural flavouring, colouring: paprika extract; hot paprika extract. | GMOs: | GMOs free |
| Elaboration | After all ingredients have been grinded and mixed, it is packaged as shown in the picture. Steam-sealed packaging. The glass container undergoes a pasteurisation process. | Labelling | Requirements of Regulation 1169/2011 and its amendments are met |
| | | Recommended use | Ready-to-use product. Stir before use. |
| | | Storage conditions | Store in a cool, dry place. Protect from direct sunlight. Once the product has been opened, keep refrigerated. It is recommended to consume within one month. |
| | | Conditions of transportation | This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products. |
| | | Suitable for | All consumers except dairy or lactose intolerant. Gluten-free product, suitable for coeliacs. |
| | | Shelf life | A shelf life of 18 months from the day of production is granted. |
| | | Legislación de referencia | This product complies with current Spanish and European legislation, including compliance with legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC. |
| Type of packaging | Glass container with metal lid | | |
| Amount contained | 200g | | |
| Type of labelling | Adhesive paper | | |

Mild Mojo Picón Sauce



Description

MILD MOJO PICÓN SAUCE

Typical Canarian sauce to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, sancochos, soups, etc.

It is a concentrated mojo, which is consumed directly or oil and vinegar can be added according to the consumer's choice.

Ingredients

Water, sunflower oil, red pepper, wine vinegar (contains sulphites), modified starch; ground garlic, salt, sweet paprika, ground cumin, thickener: xanthan gum; natural flavouring, colouring: paprika extract.

Elaboration

After all ingredients have been grinded and mixed, it is packaged as shown in the picture.
Steam-sealed packaging.
The glass container undergoes a pasteurisation process.

Organoleptic characteristics

Appearance: characteristic and typical of the product

Colour: Orange and red

Smell: Characteristic of medium intensity and durability

Texture: Creamy

GMOs:

GMOs free

Labelling

Requirements of Regulation 1169/2011 and its amendments are met

Recommended use

Ready-to-use product.
Stir before use.

Storage conditions

Store in a cool, dry place.
Protect from direct sunlight.
Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Conditions of transportation

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.
Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted.

Reference legislation

This product complies with current Spanish and European legislation, including compliance with legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Spicy Green Mojo Sauce



Description

SPICY GREEN MOJO

Typical Canarian sauce to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, sancochos, soups, etc.

It is a concentrated mojo, which is consumed directly or oil and vinegar can be added according to the consumer's choice.

Ingredients

Water, sunflower oil, green pepper, wine vinegar (contains sulphites), modified starch, ground garlic, salt, ground cumin, fresh parsley, thickener: xanthan gum; dehydrated parsley, natural flavouring, colouring: cupric chlorophyll complex and chlorophyllin; hot paprika extract.

Elaboration

After all ingredients have been grinded and mixed, it is packaged as shown in the picture.
Steam-sealed packaging.
The glass container undergoes a pasteurisation process.

Organoleptic characteristics

Appearance: characteristic and typical of the product
Colour: light green and dark green
Odour: Characteristic of medium intensity and durability
Texture: Creamy

GMOs:

GMOs free

Labelling

Requirements of Regulation 1169/2011 and its amendments are met

Recommended use

Ready-to-use product.
Stir before use.

Storage conditions

Store in a cool, dry place.
Protect from direct sunlight.
Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Conditions of transportation

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system.
Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.
Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted.

Reference legislation

This product complies with current Spanish and European legislation, including compliance with legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Mild Green mojo



Description

MILD GREEN MOJO

Typical Canarian sauce to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, sancochos, soups, etc.

It is a concentrated mojo, which is consumed directly or oil and vinegar can be added according to the consumer's choice.

Ingredients

Water, sunflower oil, green pepper, wine vinegar (contains sulphites), modified starch, ground garlic, salt, ground cumin, fresh parsley, thickener: xanthan gum; dehydrated parsley, natural flavouring; colouring: cupric chlorophyll complex and chlorophyllin.

Elaboration

After all ingredients have been grinded and mixed, it is packaged as shown in the picture.
Steam-sealed packaging.
The glass container undergoes a pasteurisation process.

Organoleptic characteristics

Appearance: characteristic and typical of the product
Colour: light green and dark green
Odour: Characteristic of medium intensity and durability
Texture: Creamy

GMOs:

GMOs free

Labelling

Requirements of Regulation 1169/2011 and its amendments are met

Recommended use

Ready-to-use product.
Stir before use.

Storage conditions

Store in a cool, dry place.
Protect from direct sunlight.
Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Conditions of transportation

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.
Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted.

Reference legislation

This product complies with current Spanish and European legislation, including compliance with legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Spicy green Canary



Spicy sauce used on all kinds of fish, meat, vegetables, scalded gofio, potatoes, salsa, soups, etc.

Wine vinegar (contains sulphites), thickener: xanthan gum, locust bean gum; capsicum (*Capsicum annum*), salt, colouring agent: paprika extract; paprika extract; preservative: potassium sorbate.



Spicy canary



Spicy sauce used on all kinds of fish, meat, vegetables, scalded gofio, potatoes, salsa, soups, etc.

Wine vinegar (contains sulphites), thickener: xanthan gum, locust bean gum; capsicum (*Capsicum annum*), salt, colouring agent: paprika extract; paprika extract; preservative: potassium sorbate.

Spicy canario



Description

SPICY CANARIO

Spicy sauce used on all kinds of meats, vegetables, scalded gofio, potatoes, gravy, soups, etc.

Ingredients

Wine vinegar (contains sulphites), thickener: xanthan gum, locust bean gum; capsicum (*Capsicum annuum*), salt, colouring agent: paprika extract; paprika extract; preservative: potassium sorbate.

Elaboration

After all the ingredients have been mixed and grinded, it is packaged as shown in the picture. Temperature-controlled packaging.

Organoleptic characteristics:

Appearance: characteristic and typical of the product

Colour: Orange and red

Odour: Characteristic of medium intensity and durability

Texture: Creamy

GMOs:

GMOs free

Labelling

Requirements of Regulation 1169/2011 and its amendments are met

Recommended use

Ready-to-use product.
Stir before use.

Storage conditions

Store in a cool, dry place.
Protect from direct sunlight.
Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Conditions of transportation

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.
Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted.

Reference legislation

This product complies with current Spanish and European legislation, including compliance with legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

| | |
|-------------------|----------------|
| Type of packaging | Plastic |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Green Avocado mojo



Description

Avocado green mojo

It is a sauce that can be used with all kinds of food, mainly with arepas, potatoes, scalded gofio, meats, fish, sandwiches, etc.

Ingredients

Water, 11.8% avocado, green pepper, sunflower oil, wine vinegar (contains sulphites), coriander, salt, antioxidant: citric acid; thickener: xanthan gum, locust bean gum; oregano, natural flavouring, dried parsley, ground cumin, preservative: potassium sorbate; antioxidant: citric acid; colouring: copper chlorophyll complex and chlorophyllin,

Elaboration

After all the ingredients have been mixed and grinded, it is packaged as shown in the picture. Temperature-controlled packaging.

| | |
|-------------------|----------------|
| Type of packaging | Plastic |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Organoleptic characteristics:

Appearance: characteristic and typical of the product

Colour: : light green and dark green

Odour: Characteristic of medium intensity and durability.

Texture: Creamy

GMOs:

GMOs free

Labelling

Requirements of Regulation 1169/2011 and its amendments are met

Recommended use

Ready-to-use product.
Stir before use.

Storage conditions

Store in a cool, dry place.
Protect from direct sunlight.
Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Conditions of transportation

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.
Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted.

Reference legislation

This product complies with current Spanish and European legislation, including compliance with legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

Red Avocado Mojo Sauce



Description

RED AVOCADO MOJO SAUCE

It is a sauce that can be used with all kinds of food, mainly with arepas, potatoes, scalded gofio, meats, fish, sandwiches, etc.

Ingredients

Water, 11.8% avocado, green pepper, sunflower oil, wine vinegar (contains sulphites), coriander, salt, antioxidant: citric acid; thickener: xanthan gum, locust bean gum; oregano, natural flavouring, dried parsley, ground cumin, preservative: potassium sorbate; colouring agent: paprika extract

Elaboration

After all the ingredients have been mixed and grinded, it is packaged as shown in the picture. Temperature-controlled packaging.

Organoleptic characteristics:

Appearance: characteristic and typical of the product
Colour: Orange and red
Odour: Characteristic of medium intensity and durability
Texture: Creamy

GMOs:

GMOs free

Labelling

Requirements of Regulation 1169/2011 and its amendments are met

Recommended use

Ready-to-use product.
Stir before use.

Storage conditions

Store in a cool, dry place.
Protect from direct sunlight.
Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Conditions of transportation

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.
Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted.

Reference legislation

This product complies with current Spanish and European legislation, including compliance with legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

| | |
|-------------------|----------------|
| Type of packaging | Plastic |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Spicy almogrote gomero



| | |
|-------------|--|
| Description | SPICY ALMOGROTE GOMERO Typical pâté from La Gomera made from cured goat's cheese to spread on bread, toast, arepas, potatoes, etc. |
| Ingredients | Fat cured cheese (milk), sunflower oil, granulated garlic, capsicum (<i>Capsicum annuum</i>), antioxidant: citric acid, preservative: potassium sorbate; natural flavouring, colouring: paprika extract; hot paprika extract. |
| Elaboration | Handmade product, following the original recipe from the island of La Gomera. After crushing and mixing all the ingredients, it is packaged as shown in the picture. It is packaged at a regulated temperature. The glass container undergoes a pasteurisation process. |

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g 120g |
| Type of labelling | Adhesive paper |

| | |
|-------------------------------|--|
| Organoleptic characteristics: | Appearance: characteristic and typical of the product Colour: Orange and red Odour: Characteristic of medium intensity and durability Texture: Creamy |
| GMOs: | GMO-free |
| Labelling | Requirements of Regulation 1169/2011 and its amendments are met. |
| Recommendation of usage | Ready-to-use product. Stir before use. |
| Storage conditions | Store in a cool, dry place. Protect from direct sunlight. Once the product has been opened, keep refrigerated. It is recommended to consume within one month. |
| Transport conditions | This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products. |
| Suitable for | All consumers with the exception of dairy or lactose intolerant consumers. Gluten-free product, suitable for coeliacs. |
| Shelf life | A shelf life of 18 months from the day of production is granted. |
| Reference legislation | This product complies with current Spanish and European legislation, including compliance with the legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC. |

Mild almogrote gomero



Description

MILD ALMOGROTE

Typical pâté from La Gomera made from cured goat's cheese to spread on bread, toast, toast, arepas, potatoes, etc.

Ingredients

Fat cured cheese (milk), sunflower oil, granulated garlic, capsicum (*Capsicum annuum*), antioxidant: citric acid, preservative: potassium sorbate; natural flavouring, colouring agent: paprika extract ; hot paprika extract

Elaboration

Handmade product, following the original recipe from the island of Gomera. After crushing and mixing all the ingredients, it is packaged as shown in the picture. It is packaged at a regulated temperature. The glass container undergoes a pasteurisation process.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g 120g |
| Type of labelling | Adhesive paper |

Organoleptic characteristics:

Appearance: characteristic and typical of the product
Colour: Orange and red
Odour: Characteristic of medium intensity and durability
Texture: Creamy

GMOs:

GMO-free

Labelling

Requirements of Regulation 1169/2011 and its amendments are met.

Recommendation of usage

Ready-to-use product.
Stir before use.

Storage conditions

Store in a cool, dry place.
Protect from direct sunlight.
Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Transport conditions

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable for

All consumers with the exception of dairy or lactose intolerant consumers.
Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted.

Reference legislation

This product complies with current Spanish and European legislation, including compliance with the legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

Smoked cheese cream



Description

SMOKED CHEESE CREAM

Creamy sauce to spread on stewed potatoes, chips, bread, toast, sandwiches, tacos, nachos, arepas, empanadas, hallacas and to accompany grilled, fried or stewed meats and fish.

Ingredients

Sunflower oil, milk, matured fatty cheese, processed cheese: [matured cheeses (pasteurised cow's, sheep's and goat's milk, rennet, lactic ferments (milk), salt, preservatives: potassium and sodium nitrate, lysozyme (egg)), butter, milk protein, starch, melting salts (E-452, E-340, E-331), acidity regulator (E-270), salt, preservative: E-202], olive oil, modified starch, salt, granulated garlic, ground garlic, natural flavouring, antioxidant: citric acid; smoke flavouring, thickener: xanthan gum; preservative: potassium sorbate.

Elaboration

After all the ingredients have been mixed and grinded, it is packaged as shown in the picture.
Temperature-controlled packaging.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Organoleptic characteristics:

Appearance: characteristic and typical of the product
Colour: whitish
Odour: characteristic of medium intensity and durability
Texture: creamy

GMOs:

GMOs free

Labelling

Complies with the requirements of Regulation 1169/2011 and its amendments.

Recommendation of usage

Ready to use product.
Stir before use.

Storage conditions

Store in a cool, dry place.
Protect from direct sunlight.
Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Transport conditions

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable

All consumers with the exception of dairy, lactose and egg intolerant consumers.
Gluten-free product, suitable for coeliacs.

Shelf life

Shelf life of 18 months from the day of production.

Reference legislation

This product complies with current Spanish and European legislation, including compliance with the legislation on maximum limits of contaminants, microbiological criteria and the rules on radioactivity established by the EEC.

Spicy smoked cheese cream



Description

CREMA DE QUESO AHUMADO

Creamy sauce to spread on stewed potatoes, chips, bread, toast, sandwiches, tacos, nachos, arepas, empanadas, hallacas and to accompany grilled, fried or stewed meats and fish.

Ingredients

Sunflower oil, milk, matured fatty cheese, processed cheese: [matured cheeses (pasteurised cow's, sheep's and goat's milk, rennet, lactic ferments (milk), salt, preservatives: potassium and sodium nitrate, lysozyme (egg)), butter, milk protein, starch, melting salts (E-452, E-340, E-331), acidity regulator (E-270), salt, preservative: E-202], olive oil, modified starch, salt, granulated garlic, ground garlic, natural flavouring, antioxidant: citric acid; smoke flavouring, thickener: xanthan gum; preservative: potassium sorbate; hot paprika extract.

Elaboration

After all the ingredients have been mixed and grinded, it is packaged as shown in the picture.
Temperature-controlled packaging.

Organoleptic characteristics:

Appearance: characteristic and typical of the product
Colour: whitish
Odour: characteristic of medium intensity and durability
Texture: creamy

GMOs:

GMOs free

Labelling

Requirements of Regulation 1169/2011 and its amendments are met

Recommendations of use

Ready-to-use product.
Stir before use.

Storage conditions

Store in a cool, dry place.
Protect from direct sunlight.
Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Transport conditions

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable for

All consumers except dairy, lactose and egg intolerant.
Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted.

Reference legislation

This product complies with current Spanish and European legislation, including compliance with the legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Roe pâté

This product is a rescue of the mythical Gomero caviar that was made in the old factories of La Gomera.

It is served as an aperitif or tapa, and is eaten with bread, toast, biscuits,... accompanied by a glass of red or white wine, or a small beer. It can also be sprinkled on top of a salad, mixed with spaghetti, like bottarga in Italy.

DETAILS

Tuna roe, sunflower oil, refined olive pomace oil, salt and natural flavouring.



Roe pâté



Description

Roe pâté

This product is a rescue of the mythical Gomero caviar that was made in the old factories of La Gomera.

It is served as an aperitif or tapa, and is eaten with bread, toast, biscuits,... accompanied by a glass of red or white wine, or a small beer. It can also be sprinkled on top of a salad, mixed with spaghetti, like bottarga in Italy.

Ingredients

elaboration

Tuna roe, sunflower oil, refined olive pomace oil, salt and natural flavouring.

After grinding and mixing of all ingredients, it is packaged as shown in the picture. The glass container undergoes a pasteurisation process.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Organoleptic characteristics:

Appearance: characteristic and typical of the product

Colour: Brown

Smell: Characteristic of medium intensity and durability

Texture: Creamy

GMOs:

GMOs free

Labelling

Requirements of Regulation 1169/2011 and its amendments are met

Recommendations Of use

Ready-to-use product. Stir before use.

Storage conditions

Store in a cool, dry place. Protect from direct sunlight. Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Transport conditions

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable for

All consumers except dairy, lactose and egg intolerant.

Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted.

Reference legislation

This product complies with current Spanish and European legislation, including compliance with the legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

Endiablado ham spread (diablilo)



Used to spread on arepas, bread, biscuits, casseroles, etc.

You can combine it with cheeses: white, yellow or melted.

Ingredients

Pork loin head, pork jowl, stock (water, salt, preservative: E-250); protein and whey, spice mix (contains mustard), onion, stabiliser: E-451, E-316; acidifier: E-331; preservative: E-262ii, thickener: mono-diglycerides of fatty acids. Contains nitrites.

Endiablado ham spread (diablilo)



JAMÓN ENDIABLADO (DIABLITO)

Meat-based ready-to-eat meal. The product can be spread with Arepa, bread, biscuits, casabe, etc. You can combine it with cheeses: white, yellow or melted.

It can also be used to add flavour to pasta sauces or pizza sauces.

Ingredients

Pork loin head, pork jowl, stock (water, salt, preservative: E-250); protein and whey, spice mix (contains mustard), onion, stabiliser: E-451, E-316; acidifier: E-331; preservative: E-262ii, thickener: mono-diglycerides of fatty acids. Contains nitrites.

Elaboration

After cooking the meat, grinding and mixing all the ingredients, it is packaged as shown in the picture.

The glass container undergoes a pasteurisation process.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 90- 200g |
| Type of labelling | Adhesive paper |

Organoleptic characteristics:

Appearance: characteristic and typical of the product

Colour: pinkish-brown

Smell: Characteristic of medium intensity and durability

Texture: Creamy

Recommendations Of use

Ready-to-eat product

Storage conditions

Store in a cool, dry place. Protect from direct sunlight.

Once the product has been opened, keep refrigerated. It is recommended to consume within one month.

Suitable for

Not suitable for consumers allergic to MUSTARD or lactose intolerant.

Shelf life

A shelf life of 18 months from the day of production is granted.

Fruit jams

FT-01.5.4 FIG-PEAK-APPLE JAM

FT-01.5.5 PAPAYA-ORANGE MARMALADE



Peak Fig & Apple Jam

Description

PEAK FIG & APPLE JAM

Jam for usage in confectionery such as cakes and yoghurts. It can also be served with meats, toasts, grilled cheeses, etc.

Ingredients

31.3% fig peak, water, 21.6% apple pulp, sugar, corn starch, pectin, colouring: E-124, E-122; preservative: potassium sorbate; antioxidant: citric acid.
May have negative effects on children's activity and attention (E-124, E-122).

Elaboration

After all the ingredients have been mixed and grinded, it is packaged as shown in the picture.

Organoleptic characteristics

Appearance: characteristic.
Colour: red-purple
Odour: pleasant
Texture: creamy

GMOs

GMOs free

Labelling

The requirements of the Regulation and its amendments are met

Recommendation of usage

Ready-to-use product.
Stir before use.

Storage conditions

Store refrigerated between 0-5°C.
Protect from direct sunlight.

Conditions of transportation

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with a cooling system.
Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.
Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 100 days from the day of production is granted.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |



Papaya orange marmalade



Description

PAPAYA- ORANGE MARMALADE

Jam for use in confectionery such as cakes and yoghurts. It can also be served with meats, toasts, grilled cheeses, etc.

Ingredients

30.68% papaya, water, sugar, 15.34% orange, corn starch, pectin, 1.53% orange peel, colouring: E-110, water; preservative: potassium sorbate; antioxidant: citric acid.
May have negative effects on children's activity and attention (E-110).

Elaboration

After all the ingredients have been mixed and grinded, it is packaged as shown in the picture.

Organoleptic characteristics

Appearance: characteristic and typical of the product

Colour: orange

Smell: Characteristic

Texture: creamy

GMOS

GMOs free

Labelling

The requirements of the Regulation and its amendments are met

Recommendation of usage

Ready-to-use product.
Stir before use.

Storage conditions

Store refrigerated at 0-5°C.
Protect from direct sunlight.

Transportation conditions

Can be transported in vehicles exclusively for distribution of food with cold network.
Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.

Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 100 days from the day of production is granted.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Honeys, saps or vegetable syrops

CANE MOLASSES
CANARY PALM SAP
BIENMESABE
FLOWER HONEY



Argodey Fortaleza

AUTÉNTICAS SALSAS CANARIAS

Bienmesabe

Description

BIENMESABE

It is a dessert that can be eaten on its own, with cream or ice cream, etc., according to the consumer's taste.

Ingredients

Water, sugar, 20.1% almonds, pasteurised egg yolk, native corn starch, lemon and cinnamon stick.

Elaboration

After all ingredients have been grinded and mixed, it is packaged as shown in the picture. The glass container undergoes a pasteurisation process.

Organoleptic characteristics

Appearance: characteristic and typical of the product

Colour: brown

Smell: Almonds, sweet of medium intensity and durability

Texture: firm and dense

GMOs:

GMOs free

Labelling

The requirements of the Regulation and its amendments are met

Recommendation for use

Ready-to-use product. Stir before use.

Storage conditions

Store refrigerated between 0-5°C. Protect from direct sunlight.

Transport conditions

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with a cooling system. Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.

Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 100 days from the day of production is granted.



| | |
|-------------------|-----------------|
| Type of packaging | Glass container |
| Amount contained | 200g |
| Type of labelling | Adhesive paper |

Flower honey

Description

FLOWER HONEY

It is a handmade product (without preservatives or artificial colouring). It can be used on its own or in confectionery (flan, roast milk, soft cheese, etc.).

Ingredients

Flower honey.

Elaboration

Handmade product
Packaged at a regulated temperature.

Organoleptic characteristics

Appearance: characteristic and typical of the product

Colour: Brown

Smell: Sweet with medium intensity and durability

Texture: Dense

GMOs:

GMOs free

Labelling

The requirements of the Regulation and its amendments are met

Recommendation of usage

Ready-to-use product.
Stir before use.

Storage conditions

Store refrigerated between 0-5°C.
Protect from direct sunlight.

Transportation conditions

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.

Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 100 days from the day of production is granted.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 300g |
| Type of labelling | Adhesive paper |



Vegetables molasses or syrups

Description

CANE MOLASSES

Palm and sugar cane honey (cooked palm and sugar cane sap or guarapo). These natural syrups can be used to accompany yoghurt, salads, flan, roasted milk, quesillo...

Handmade product
Packaged at a regulated temperature.

Organoleptic characteristics

Appearance: characteristic and typical of the product

Colour: Brown

Smell: Sweet with medium intensity and durability

Texture: Dense

GMOs:

GMOs free

Labelling

The requirements of the Regulation and its amendments are met

Recommendation for use

.Ready-to-use product.
Stir before use

Storage conditions

Store refrigerated between 0-5°C.
Protect from direct sunlight.

Transport conditions

This product can be transported in vehicles used exclusively for the distribution of foodstuffs with and without a cooling system. Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.

Gluten-free product, suitable for coeliacs.

Service life

A shelf life of 100 days from the day of production is granted.



| | |
|-------------------|-------------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 50 ml 150 ml 305 ml 500 ml |
| Type of labelling | Adhesive paper |

Seasonings

SAFFLOWER

CANARIAN ADOBO SEASONING
MOJO PICÓN SEASONING
SALMOREJO SEASONING
CORIANDER MOJO SEASONING
FULL ADOBO SEASONING



Coriander mojo seasoning

Description

CORIANDER MOJO SEASONING

These are typical spices used to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, stews, soups, etc., to which oil and vinegar can be added according to the consumer's taste.

Ingredients

Granulated garlic, 15.5% coriander seeds, dehydrated parsley, 11.8% ground coriander, ground cumin.

Elaboration

After all the ingredients have been mixed, it is packaged as shown in the picture.

Organoleptic characteristics

Appearance: characteristic and typical of the product
Colour: green
Odour: Characteristic of medium intensity and durability
Texture: Dry
 GMOs free

GMOs:

Labelling

The requirements of Regulation 1169/2011 and its amendments are met.

How to use it

Add the product in a blender with oil, a dash of vinegar, water and salt to taste. Approximate proportions: 500 ml oil, 400 ml water and 100 ml vinegar.

Storage conditions

Store in a cool, dry place.
 Protect from direct sunlight.

Transportation conditions

This product can be transported in vehicles used exclusively for the distribution of foodstuffs without a cooling system.
 Do not transport with non-food products.

Suitable for

All consumers

Shelf life

A shelf life of 24 months from the day of production is granted.



| | |
|-------------------|-------------------|
| Type of packaging | Plastic container |
| Amount contained | 75 g |
| Type of labelling | Adhesive paper |

Salmorejo seasoning

Description

SALMOREJO SEASONING

These are typical spices used to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, stews, soups, etc., to which oil and vinegar can be added according to the consumer's taste.

Ingredients

Granulated garlic, paprika flakes, sweet paprika, oregano, dried parsley, and thyme.

Elaboration

After all the ingredients have been mixed, it is packaged as shown in the picture.

Organoleptic characteristics

Appearance: characteristic and typical of the product

Colour: Orange and red

Odour: Characteristic, of medium intensity and durability.

Texture: Dry

GMOs free

GMOs:

Labelling

The requirements of Regulation 1169/2011 and its amendments are met.

Recommendation of usage Add the product in a blender with oil, a dash of vinegar, water and salt to taste. Approximate proportions: 500 ml oil, 400 ml water and 100 ml vinegar.

Storage conditions Store in a cool, dry place. Protect from direct sunlight.

Transportation conditions This product can be transported in vehicles used exclusively for the distribution of foodstuffs without a cooling system. Do not transport with non-food products.

Suitable for All consumers

Shelf life A shelf life of 24 months from the day of production is granted..



| | |
|-------------------|-------------------|
| Type of packaging | Plastic container |
| Amount contained | 75 g |
| Type of labelling | Adhesive paper |

Adobo canario seasoning



Description

adobo canario seasoning

These are typical spices used to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, stews, soups, etc., to which oil and vinegar can be added according to the consumer's taste.

Ingredients

Granulated garlic, paprika flakes, oregano, sweet paprika, ground cumin, thyme.

Elaboration

After all the ingredients have been mixed, it is packaged as shown in the picture.

Organoleptic characteristics

Appearance: characteristic and typical of the product

Colour: Orange and red

Odour: Characteristic, of medium intensity and durability.

Texture: Dry

GMOs free

GMOs:

Labelling

The requirements of Regulation 1169/2011 and its amendments are met.

Recommendation of usage Add the product in a blender with oil, a dash of vinegar, water and salt to taste. Approximate proportions: 500 ml oil, 400 ml water and 100 ml vinegar.

Storage conditions Store in a cool, dry place. Protect from direct sunlight.

Transportation conditions This product can be transported in vehicles used exclusively for the distribution of foodstuffs without a cooling system. Do not transport with non-food products.

Suitable for All consumers

Shelf life A shelf life of 24 months from the day of production is granted..

| | |
|-------------------|-------------------|
| Type of packaging | Plastic container |
| Amount contained | 75 g |
| Type of labelling | Adhesive paper |

Mojo Picón seasoning

Description

MOJO PICÓN SEASONING

These are typical spices used to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, stews, soups, etc., to which oil and vinegar can be added according to the consumer's taste.

Ingredients

Granulated garlic, paprika flakes, ground cumin, ground cayenne, sweet paprika.

Elaboration

After all the ingredients have been mixed, it is packaged as shown in the picture.



Organoleptic characteristics

Appearance: characteristic and typical of the product

Colour: Orange and red

Odour: Characteristic, of medium intensity and durability.

Texture: Dry

GMOs free

GMOs:

Labelling

The requirements of Regulation 1169/2011 and its amendments are met.

Recommendation of usage Add the product in a blender with oil, a dash of vinegar, water and salt to taste. Approximate proportions: 500 ml oil, 400 ml water and 100 ml vinegar.

Storage conditions Store in a cool, dry place. Protect from direct sunlight.

Transportation conditions This product can be transported in vehicles used exclusively for the distribution of foodstuffs without a cooling system. Do not transport with non-food products.

Suitable for All consumers

Shelf life A shelf life of 24 months from the day of production is granted..

| | |
|-------------------|-------------------|
| Type of packaging | Plastic container |
| Amount contained | 75 g |
| Type of labelling | Adhesive paper |

Safflower flower

Description

Safflower flower

These are typical spices used to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, stews, soups, etc., to which oil and vinegar can be added according to the consumer's taste.

Ingredients

Granulated garlic, oregano, ground cumin, thyme and dried parsley.

Elaboration

After all the ingredients have been mixed, it is packaged as shown in the picture.

Organoleptic characteristics

Appearance: characteristic and typical of the product

Colour: Green

Odour: Characteristic, of medium intensity and durability.

Texture: Dry

GMOs free

GMOs:

Labelling

The requirements of Regulation 1169/2011 and its amendments are met.

Recommendation of usage Add the product in a blender with oil, a dash of vinegar, water and salt to taste. Approximate proportions: 500 ml oil, 400 ml water and 100 ml vinegar.

Storage conditions Store in a cool, dry place. Protect from direct sunlight.

Transportation conditions This product can be transported in vehicles used exclusively for the distribution of foodstuffs without a cooling system. Do not transport with non-food products.

Suitable for All consumers

Shelf life A shelf life of 24 months from the day of production is granted..



| | |
|-------------------|-------------------|
| Type of packaging | Plastic container |
| Amount contained | 150 g |
| Type of labelling | Adhesive paper |

Complete adobo



Description

Complete adobo

Seasoning for all kinds of meat, vegetables, fish, sauces and potatoes.

Ingredients

Salt, cumin, black pepper, granulated garlic, spice mix and white pepper.

Elaboration

After all the ingredients have been mixed, it is packaged as shown in the picture.

Organoleptic characteristics

Appearance: characteristic and typical of the product

Colour: Green

Odour: Characteristic, of medium intensity and durability.

Texture: Dry

GMOs:

GMOs free

Labelling

The requirements of Regulation 1169/2011 and its amendments are met.

Recommendation of usage Add the product in a blender with oil, a dash of vinegar, water and salt to taste. Approximate proportions: 500 ml oil, 400 ml water and 100 ml vinegar.

Storage conditions Store in a cool, dry place. Protect from direct sunlight.

Transportation conditions This product can be transported in vehicles used exclusively for the distribution of foodstuffs without a cooling system. Do not transport with non-food products.

Suitable for All consumers

Shelf life A shelf life of 24 months from the day of production is granted..

| | |
|-------------------|-----------------|
| Type of packaging | Glass container |
| Amount contained | 200 g |
| Type of labelling | Adhesive paper |



Green Mojo sauce

Spicy and mild

Gourmet series

It is a cold sauce (although it can also be heated) that in our Canarian cuisine is mainly used to accompany meat and fish dishes garnished with stewed or wrinkled potatoes.

DETAILS

This sauce can be used on bread, toast, sandwiches, sandwiches, pizza, arepas, kebabs, tacos, soups, stews, stews, stews, cold or grilled cheese slices... If you dilute the contents of a jar of Argodey mojo with more oil and vinegar, you can obtain a more liquefied mojo and even use it to marinate meat or fish from one day to the next.

Green mojo

Spicy and mild

Serie Gourmet



Description

Spicy Green Mojo

Typical Canarian sauce to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, sancochos, soups, etc.

It is a concentrated mojo, which is consumed directly or oil and vinegar can be added according to the consumer's taste.

Ingredients

Water, sunflower oil, green pepper, wine vinegar (contains sulphites), modified starch, ground garlic, salt, ground cumin, fresh parsley, thickener: xanthan gum; dehydrated parsley, natural flavouring, colouring: cupric chlorophyll complex and chlorophyllin; hot paprika extract.

After all ingredients have been crushed and mixed, it is packaged as shown in the picture. Steam-sealed packaging. The glass container undergoes a pasteurisation process.

Organoleptic characteristics:

Appearance: characteristic and typical of the product

Colour: light green and dark green

Odour: Characteristic of medium intensity and durability

Texture: Creamy

GMOs:

GMOs free

Labelling

The requirements of Regulation 1169/2011 and its amendments are met.

Recommendation of usage

Product ready to be consumed. Stir before using

Storage conditions

Store in a dry and cool place. Keep away from direct sunlight. Once opened, store at a cold temperature. It is recommended to consume within a month.

Transportation conditions

This product can be transported in vehicles that are used exclusively to distribute foods with or without cold network. Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.

Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted..

Reference legislation

This product complies with current Spanish and European legislation, including compliance with legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 250 g |
| Type of labelling | Adhesive paper |

Mojo Picón sauce

Spicy and mild

Gourmet
Series



Typical Canarian sauce to season and enrich meat dishes, fish, vegetables, scrambled gofio, potatoes, sancochos, soups, etc. It is a concentrated mojo, which is consumed directly or oil and vinegar can be added according to the consumer's taste.

DETAILS

This sauce can be applied on bread, toast, sandwiches, sandwiches, pizza, arepas, kebabs, tacos, soups, stews, stews, cold or grilled cheese slices... If you dilute the contents of a jar of Argodey mojo with more oil and vinegar, you can obtain a more liquefied mojo and even use it to marinate meat or fish from one day to the next.



mojo picón

Spicy and mild

Serie Gourmet



MOJO PICÓN

Description

Typical pâté from La Gomera made from cured goat's cheese to spread on bread, toast, arepas, potatoes, etc.

Ingredients

Fat cured cheese (milk), sunflower oil, granulated garlic, capsicum (*Capsicum annuum*), antioxidant: citric acid, preservative: potassium sorbate; natural flavouring, colouring: paprika extract; hot paprika extract.

Elaboration

Handmade product, following the original recipe from the island of La Gomera. After all the ingredients have been crushed and mixed, it is packaged as shown in the picture. It is packaged at a regulated temperature. The glass container undergoes a pasteurisation process.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200 g 120 g |
| Type of labelling | Adhesive paper |

Organoleptic characteristics:

Appearance: characteristic and typical of the product

Colour: Orange and red

Smell: Characteristic of medium intensity and durability

Texture: Creamy

GMOs:

GMOs free

Labelling

The requirements of Regulation 1169/2011 and its amendments are met.

Recommendation of usage

Product ready to be consumed. Stir before using .

Storage conditions

Store in a dry and cool place. Keep away from direct sunlight. Once opened, store at a cold temperature. It is recommended to consume within a month.

Transportation conditions

This product can be transported in vehicles that are used exclusively to distribute foods with or without cold network. Do not transport with non-food products. .

Suitable for

All consumers except dairy or lactose intolerant.

Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted..

Reference legislation

This product complies with current Spanish and European legislation, including compliance with the legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.



Pâté almogrote gomero

Serie Gourmet

Spicy, mild and extra

Typical pâté from La Gomera made from cured goat's cheese, to spread on toast, bread, stewed or wrinkled potatoes.

It can also be used to give a different touch to pizzas, pasta, sirloin steaks, etc.

Production
Handmade product, following the original recipe from the island of Gomera.
After grinding and mixing all the ingredients, it is packaged as shown in the picture.
It is packaged at a regulated temperature.
The glass container undergoes a pasteurisation process.

Pâté almogrote gomero

Spicy and mild.



Description

SPICY ALMOGROTE

Typical pâté from La Gomera
made from cured goat's cheese
to spread on bread, toast,
arepas, potatoes, etc.

Ingredients

Fat cured cheese (milk), sunflower oil, granulated garlic, capsicum (*Capsicum annuum*), antioxidant: citric acid, preservative: potassium sorbate; natural flavouring, colouring: paprika extract; hot paprika extract.

Elaboration

Handmade product, following the original recipe from the island of La Gomera.

After all the ingredients have been crushed and mixed, it is packaged as shown in the picture.

It is packaged at a regulated temperature.

The glass container undergoes a pasteurisation process.

Organoleptic characteristics:

Appearance: characteristic and typical of the product

Colour: Orange and red

Smell: Characteristic of medium intensity and durability

Texture: Creamy

GMOs:

GMOs free

Labelling

The requirements of Regulation 1169/2011 and its amendments are met.

Recommendation of usage

Product ready to be consumed. Stir before using

Storage conditions

Store in a dry and cool place. Keep away from direct sunlight. Once opened, store at a cold temperature. It is recommended to consume within one month.

Transportation conditions

This product can be transported in vehicles that are used exclusively to distribute foods with or without cold network.
Do not transport with non-food products.

Suitable for

All consumers except dairy or lactose intolerant.

Gluten-free product, suitable for coeliacs.

Shelf life

A shelf life of 18 months from the day of production is granted..

Legislación de referencia

This product complies with current Spanish and European legislation, including compliance with the legislation on maximum contaminant limits, microbiological criteria and radioactivity standards established by the EEC.

| | |
|-------------------|--------------------------------|
| Type of packaging | Glass container with metal lid |
| Amount contained | 200 g |
| Type of labelling | Adhesive paper |

Specials



Sweet and
savoury
pack
specials

Pack 6

Mojos
Almogrote
Cactus
Palm sap
Banana jam
Cane molasses



pack versions

1



Packs

Pack 4 Gourmet
Mojos - Almogrote -
Palm sap
25g

Pack 3 Gourmet
Mojos - Almogrote 60 g

Pack Gourmet
Mojo Rojo - Mojo Verde Mild
Gourmet 120 g

Pack
Mojo Rojo - Mojo Verde
120g

Pack
Mojo Picón - Coriander Mojo
120g

Pack 3
Red, Green Mojos- Almogrote
120g

Pack
Mojo Picón- Coriander Mojo
90g

catálogo productos



Argodey

Fortaleza

LAS AUTÉNTICAS SALSAS CANARIAS



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