



Argodey Fortaleza

AUTÉNTICAS SALSAS CANARIAS

CATALOG OF GOURMET PRODUCTS



INTRODUCTION

“THE TRUE LEGACY BEGINS AT HOME”

Our ancestors have been accumulating over the years and through their life and amazing culinary experience, always surrounded by cauldrons, stoves, quality traditional raw materials and ingredients combined with innovations made by friends from different parts of the world.

Argodey Fortaleza is the final product of that slow merge and, and what we are doing is putting into practice all the information that we have inherited from our parents and relatives, to offer it to our customers.

With this starting point, **Argodey Fortaleza** was born, as a family business created by Canarians, with the aim of showing the Canary Islands rich and varied gastronomy that is the generous fusion of multiple cooking cultures (fusion of ancestral culinary traditions and customs from Spain, Portugal, Latin America and North Africa) and a hallmark of the archipelago's cultural identity.

After 30 years of non stop work, we continue as leaders in the sector of traditional sauces and spreading pastes in The Canary Islands market, where mojos and almogrote stand out and are our specialties.

Our product portfolio is made up of different products such as spreadable pastes and creams, sauces and mojos; In addition, syrups, fruit jams, mixed spices, honeys and saps or vegetable syrups, which we manufacture and distribute throughout the Canary Islands.

Quality is part of our culture, and that is why, among other European regulations, we have the IFS, *International Featured Standards*, which determines and endorses the quality standard of all our products and processes.



GOURMET PRODUCTS

“SELECIÓN OF OUR LAND”

Argodey Fortaleza has two product brands: **Argodey Fortaleza** and **MAGMA**.

Within Argodey Fortaleza we have two product lines: **Argodey Fortaleza** and **Gourmet**.

The gourmet line seeks to satisfy the demands of our customers who are looking for a product that is reminiscent of mojo and almogrote made at home, using quality raw materials such as olive oil and fatty cured cheese.

in this line, we prefer to have fewer products because they are the guarantee of a traditional flavor.

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SPICY PICÓN MOJO

Description

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

Ingredients

Water, pepper (*Capsicum annum*), olive oil, wine vinegar (contains sulfites), ground garlic, modified starch, ground cumin, salt, natural flavor; coloring: paprika extract; thickener: xanthan gum; hot paprika extract.

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format. Steam seal packaging. The glass container undergoes a pasteurisation process.



Container Type	Glass container with metal lid
Quantity contained	60g - 250g
Label type	Adhesive paper
EAN	60g: 8437017716082 250g: 8437017716334
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Color:</i> orange and red <i>Smell:</i> characteristic of medium intensity and durability <i>Texture:</i> creamy
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Recommendation for use	Product ready for consumption. Remove before use.
Conditions of conservation	Store in a cool, dry place. Protect from direct sunlight. Once the product is opened, keep cold and consume within a maximum of one month.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cooling system. Do not transport with non-food products.
Product destination	Suitable for all consumers except dairy or lactose intolerant. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. European regulations: 178/2002 CE, 852/2004 CE, 2021/382 EU, 2073/2005 CE, 853/2004 CE, 1881/2006 CE, 315/93 CE and 1333/2008 CE. State regulations: RD 1254/1991, RD 858/1984, RD 135/2010.

SMOOTH PICÓN MOJO

Description

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

Ingredients

Water, pepper (*Capsicum annum*), olive oil, wine vinegar (contains sulfites), ground garlic, modified starch, ground cumin, salt, natural flavor; coloring: paprika extract; thickener: xanthan gum.

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format. Steam seal packaging. The glass container undergoes a pasteurisation process.



Container Type	Glass container with metal lid
Quantity contained	250g
Label type	Adhesive paper
EAN	8437017716327
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Color:</i> orange and red <i>Smell:</i> characteristic of medium intensity and durability <i>Texture:</i> creamy
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Recommendation for use	Product ready for consumption. Remove before use.
Conditions of conservation	Store in a cool, dry place. Protect from direct sunlight. Once the product is opened, keep cold and consume within a maximum of one month.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cooling system. Do not transport with non-food products.
Product destination	Suitable for all consumers except dairy or lactose intolerant. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. European regulations: 178/2002 CE, 852/2004 CE, 2021/382 EU, 2073/2005 CE, 853/2004 CE, 1881/2006 CE, 315/93 CE and 1333/2008 CE. State regulations: RD 1254/1991, RD 858/1984, RD 135/2010.

SPICY GREEN MOJO

Description

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

Ingredients

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

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format. Steam seal packaging. The glass container undergoes a pasteurisation process.



Container Type	Glass container with metal lid
Quantity contained	250g
Label type	Adhesive paper
EAN	8437017716358
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Color:</i> light and dark green <i>Smell:</i> characteristic of medium intensity and durability <i>Texture:</i> creamy
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Recommendation for use	Product ready for consumption. Remove before use.
Conditions of conservation	Store in a cool, dry place. Protect from direct sunlight. Once the product is opened, keep cold and consume within a maximum of one month.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cooling system. Do not transport with non-food products.
Product destination	Suitable for all consumers except dairy or lactose intolerant. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. European regulations: 178/2002 CE, 852/2004 CE, 2021/382 EU, 2073/2005 CE, 853/2004 CE, 1881/2006 CE, 315/93 CE and 1333/2008 CE. State regulations: RD 1254/1991, RD 858/1984, RD 135/2010.

SMOOTH GREEN MOJO

Description

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

Ingredients

Water, pepper (*Capsicum annum*), olive oil, wine vinegar (contains sulfites), ground garlic, modified starch, ground cumin, salt, natural flavor; coloring: paprika extract; thickener: xanthan gum; hot paprika extract.

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format. Steam seal packaging. The glass container undergoes a pasteurisation process.



Container Type	Glass container with metal lid
Quantity contained	60g - 250g
Label type	Adhesive paper
EAN	60g: 8437017716037 250g: 8437017716334
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Color:</i> light and dark green <i>Smell:</i> characteristic of medium intensity and durability <i>Texture:</i> creamy
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Recommendation for use	Product ready for consumption. Remove before use.
Conditions of conservation	Store in a cool, dry place. Protect from direct sunlight. Once the product is opened, keep cold and consume within a maximum of one month.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cooling system. Do not transport with non-food products.
Product destination	Suitable for all consumers except dairy or lactose intolerant. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. European regulations: 178/2002 CE, 852/2004 CE, 2021/382 EU, 2073/2005 CE, 853/2004 CE, 1881/2006 CE, 315/93 CE and 1333/2008 CE. State regulations: RD 1254/1991, RD 858/1984, RD 135/2010.



SPREADABLE CREAMS AND PASTES

SPICY ALMOGROTE

Description

Typical unctuous cream from La Gomera Island composed of fatty cured goat cheese; to spread with bread, toast, arepas, potatoes, etc. You can also use almogrote in your sandwiches, sandwiches or as a filling for your tortillas.

Ingredients

Fatty cured cheese (milk), olive oil, granulated garlic, pepper (*Capsicum annuum*), antioxidant: Citric acid, preservative: potassium sorbate, natural flavor, coloring: paprika extract; hot paprika extract.

Elaboration

Product made by hand, following the original Gomera recipe. After grinding and mixing all the ingredients, it is packaged in the presentation format. Packaging at regulated temperature. The glass container undergoes a pasteurisation process.



Container Type	Glass container with metal lid
Quantity contained	220g
Label type	Adhesive paper
EAN	8437017716303
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Color:</i> orange and red <i>Smell:</i> characteristic of medium intensity and durability <i>Texture:</i> creamy
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Recommendation for use	Product ready for consumption. Remove before use.
Conditions of conservation	Store in a cool, dry place. Protect from direct sunlight. Once the product is opened, keep cold and consume within a maximum of one month.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cooling system. Do not transport with non-food products.
Product destination	Suitable for all consumers except dairy or lactose intolerant. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. European regulations: 178/2002 CE, 852/2004 CE, 2021/382 EU, 2073/2005 CE, 853/2004 CE, 1881/2006 CE, 315/93 CE and 1333/2008 CE. State regulations: RD 1254/1991, RD 858/1984, RD 135/2010.

SMOOTH ALMOGROTE

Description

Typical unctuous cream from La Gomera Island composed of fatty cured goat cheese; to spread with bread, toast, arepas, potatoes, etc. You can also use almogrote in your sandwiches, sandwiches or as a filling for your tortillas.

Ingredients

Fatty cured cheese (milk), olive oil, granulated garlic, pepper (*Capsicum annuum*), antioxidant: citric acid; preservative: potassium sorbate; natural flavor, color: paprika extract; hot paprika extract.

Elaboration

Product made by hand, following the original Gomera recipe. After grinding and mixing all the ingredients, it is packaged in the presentation format. Packaging at regulated temperature. The glass container undergoes a pasteurisation process.



Container Type	Glass container with metal lid
Quantity contained	220g
Label type	Adhesive paper
EAN	8437017716297
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Color:</i> orange and red <i>Smell:</i> characteristic of medium intensity and durability <i>Texture:</i> creamy
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Recommendation for use	Product ready for consumption. Remove before use.
Conditions of conservation	Store in a cool, dry place. Protect from direct sunlight. Once the product is opened, keep cold and consume within a maximum of one month.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cooling system. Do not transport with non-food products.
Product destination	Suitable for all consumers except dairy or lactose intolerant. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. European regulations: 178/2002 CE, 852/2004 CE, 2021/382 EU, 2073/2005 CE, 853/2004 CE, 1881/2006 CE, 315/93 CE and 1333/2008 CE. State regulations: RD 1254/1991, RD 858/1984, RD 135/2010.



PACKS

SMOOTH

PICÓN MOJO & GREEN MOJO

Description

Typical Canarian sauces to season and enrich meat dishes, fish, vegetables, potatoes, soups, salads, etc. They are concentrated mojos, which are consumed directly or oil and vinegar can be added according to the consumer's taste.

Ingredients

Picón Mojo: Water, pepper (*Capsicum annum*), olive oil, wine vinegar (contains sulfites), ground garlic, modified starch, ground cumin, salt, natural flavor; coloring: paprika extract; thickener: xanthan gum.

Green Mojo: Water, olive oil, green pepper, wine vinegar (contains sulfites), thickener: modified starch, xanthan gum; ground garlic, salt, ground cumin, dehydrated parsley, fresh parsley, natural aroma; coloring: cupric complex of chlorophyll and chlorophyllin.

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format. Steam seal packaging. The glass container undergoes a pasteurisation process.



<i>Container Type</i>	Glass container with metal lid
<i>Quantity contained</i>	240g: 2pcsx120g
<i>Label type</i>	Adhesive paper
<i>EAN</i>	8437017716211

PICÓN MOJO, GREEN MOJO & ALMOGROTE



Description

Mojos are typical Canarian sauces to season and enrich meat dishes, fish, vegetables, potatoes, soups, salads, etc. They are concentrated mojos, which are consumed directly or oil and vinegar can be added according to the consumer's taste.

Almogrote is a typical spreadable cream from the island of La Gomera composed of fatty cured goat cheese; to spread with bread, toast, arepas, potatoes, etc. You can also use almogrote in your sandwiches, sandwiches or as a filling for your tortillas.

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format. Steam seal packaging. The glass container undergoes a pasteurisation process.

<i>Container Type</i>	Glass container with metal lid
<i>Quantity contained</i>	170g: 2pcsx60g - 1pcx50g
<i>Label type</i>	Adhesive paper
<i>EAN</i>	8437017716228

Ingredients

Picón Mojo: Water, pepper (*Capsicum annum*), olive oil, wine vinegar (contains sulfites), ground garlic, modified starch, salt, ground cumin, thickener: xanthan gum; natural flavor, color: paprika extract; hot paprika extract.

Green Mojo: Water, olive oil, green pepper, wine vinegar (contains sulfites), modified starch, ground garlic, salt, ground cumin, fresh parsley, thickener: xanthan gum; dehydrated parsley, natural aroma, coloring: chlorophyll and chlorophyllin cupric complex.

Almogrote: Fat cured cheese (milk), olive oil, granulated garlic, pepper (*Capsicum annum*), antioxidant: Citric Acid; preservative: Potassium Sorbate; smoke aroma, color: paprika extract; hot paprika extract.

MOJO PICÓN, MOJO VERDE, ALMOGROTE & SAVIA DE PALMA

Description

Mojos are typical Canarian sauces to season and enrich meat dishes, fish, vegetables, potatoes, soups, salads, etc. They are concentrated mojos, which are consumed directly or oil and vinegar can be added according to the consumer's taste.

Almogrote is a typical spreadable cream from the island of La Gomera composed of fatty cured goat cheese; to spread with bread, toast, arepas, potatoes, etc. You can also use almogrote in your sandwiches, sandwiches or as a filling for your tortillas.

Palm Sap is a handcrafted product (without preservatives or artificial coloring). It can be used alone or in pastries (flan, roasted milk, soft cheese, etc.).

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format. Steam seal packaging. The glass container undergoes a pasteurisation process.



<i>Container Type</i>	Glass container with metal lid
<i>Quantity contained</i>	100g: 4pcsx25g
<i>Label type</i>	Adhesive paper
<i>EAN</i>	8437017716273

Ingredients

Picón Mojo: Water, pepper (*Capsicum annum*), olive oil, wine vinegar (contains sulfites), ground garlic, modified starch, salt, ground cumin, thickener: xanthan gum; natural flavor, color: paprika extract; hot paprika extract.

Green Mojo: Water, olive oil, green pepper, wine vinegar (contains sulfites), modified starch, ground garlic, salt, ground cumin, fresh parsley, thickener: xanthan gum; dehydrated parsley, natural aroma, coloring: chlorophyll and chlorophyllin cupric complex.

Almogrote: Fat cured cheese (milk), olive oil, granulated garlic, pepper (*Capsicum annum*), antioxidant: Citric Acid; preservative: Potassium Sorbate; smoke aroma, color: paprika extract; hot paprika extract.

Palm sap: Palm sap

SWEET & SAVORY

Description

Mojos are typical Canarian sauces to season and enrich meat dishes, fish, vegetables, potatoes, soups, salads, etc. They are concentrated mojos, which are consumed directly or oil and vinegar can be added according to the consumer's taste.

Almogrote is a typical spreadable cream from the island of La Gomera composed of fatty cured goat cheese; to spread with bread, toast, arepas, potatoes, etc. You can also use almogrote in your sandwiches, sandwiches or as a filling for your tortillas.

Jam is a traditional sweet made mainly with fruits to eat alone, on toast, with heavy cream or ice cream, etc. According to the consumer's taste. We recommend cane molasses with toast, yogurt, desserts, natural juices, ice cream, salads,...

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format. Steam seal packaging. The glass container undergoes a pasteurisation process.



<i>Container Type</i>	Glass container with metal lid
<i>Quantity contained</i>	155g: 5pcsx40g + 1pcsx35g
<i>Label type</i>	Adhesive paper
<i>EAN</i>	8438001466112

Ingredients

Picón Mojo: Water, pepper (*Capsicum annum*), olive oil, wine vinegar (contains sulfites), ground garlic, modified starch, salt, ground cumin, thickener: xanthan gum; natural flavor, color: paprika extract; hot paprika extract.

Green Mojo: Water, olive oil, green pepper, wine vinegar (contains sulfites), modified starch, ground garlic, salt, ground cumin, fresh parsley, thickener: xanthan gum; dehydrated parsley, natural aroma, coloring: chlorophyll and chlorophyllin cupric complex.

Almogrote: Fat cured cheese (milk), olive oil, granulated garlic, pepper (*Capsicum annum*), antioxidant: Citric Acid; preservative: Potassium Sorbate; smoke aroma, color: paprika extract; hot paprika extract.

Cane molasses: Cane molasses Fig and apple jam: 31.53% Fig, water, 21.76% apple pulp, sugar, corn starch, pectin (sugar; acidity regulators: citric acid, sodium citrate and potassium phosphate; gelling agents: carrageenan and pectins; binders: carob flour and gum arabic; dextrose); dye: E-124, E-122; preservative: potassium sorbate; antioxidant: citric acid.

Papaya-orange jam: 31.43% papaya, water, sugar, 18.86% orange, corn starch, pectin (sugar; acidity regulators: citric acid, sodium citrate and potassium phosphate, gelling agents: carrageenan and pectins; binders: carob flour and gum arabic; dextrose); colorant: E-100 (water, colorant: curcumin, propylene glycol, thickener: xanthan gum, acidulant: citric acid, preservative: potassium sorbate), preservative: potassium sorbate; antioxidant: citric acid.



Argodey Fortaleza
AUTÉNTICAS SALSAS CANARIAS

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