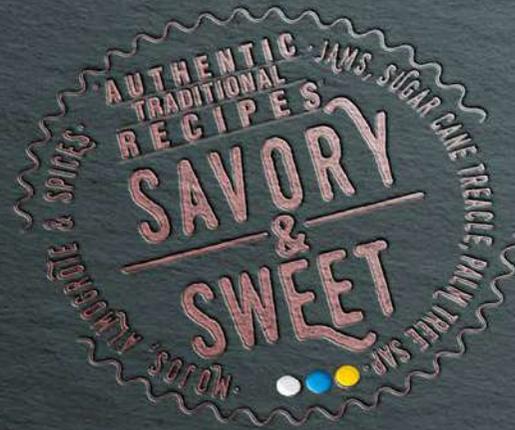




HORECA CATALOGUE



INTRODUCTION

“THE FLAVOR OF THE CANARY ISLANDS IN YOUR BUSINESS”

At Argodey Fortaleza we see each HORECA channel client as an opportunity to bring the **flavor of the Canary Islands to the final consumer**. For this reason, we want to continue expanding that special flavor that the Islands have throughout the world and, to do so, we offer a wide range of products such as the classic green and picón mojos, almogrote (spreadable cream typical from La Gomera Island), condiments, jams and desserts, such as fig and apple jam, and the Canarian version of bienmesabe dessert.

As it is known, tourism in the Canary Islands represents an important part of the Islands' economy income, which inevitably means being present in the HORECA channel (Hotels, Restaurants and Coffee shop). **Each person who comes to visit the Canary Islands and tries its gastronomy is a potential ambassador of that particular flavor**. In addition, our company has retail shops located at each airport in the Canary Islands, the exit gateway for most tourists to return home.

With our products you can give that point of Canarian flavor to the dishes and innovate with respect to the competitors. We adapt to the circumstances and preferences in each product we serve, therefore, we are open to special requests and suggestions made by our potential clients. We seek to merge the tradition of our recipes with particular needs.

Argodey Fortaleza is part of that fusion between the tradition of our products and the innovative use that can be given to them, whether for adaptations in dishes from other regions or gastronomic innovations.



INDEX

SAUCES AND MOJOS 04

Spicy Picón Mojo
Smooth Picón Mojo
Spicy Green Mojo
Smooth Spicy Green Mojo

JAMS AND SWEETS 13

Tuna Fruit Fig and Apple Jam
Papaya-Naranja Jam
Bienmesabe

SPREADABLE CREAMS AND PASTES 09

Almogrote
Spicy Smoked Cheese Cream
Cream Cheese Smooth Flavor

SEASONING PREPARADONS 17

Coriander Mojo Seasoning
Salmorejo Seasoning
Canary Marinade Mojo Seasoning
Picón Mojo Seasoning



SAUCES AND MOJITOS



SPICY

MOJO PICÓN

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 could be mixed oil and vinegar according to the consumer's taste.

Ingredients

Water, pepper (*Capsicum annuum*), sunflower oil, wine vinegar (contains sulfites), ground garlic, modified starch; salt, ground cumin, antioxidant: ascorbic acid; natural aroma; coloring: paprika extract; thickener: xanthan gum, preservative: potassium sorbate, antioxidant: citric acid; 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 pasteurization process.

Container type	Plastic Packaging (cube)
Quantity contained	3 kg
Label type	Adhesive paper
EAN	8437017716129
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> Orange and red <i>Olor:</i> characteristic of medium intensity and durability <i>Texture:</i> creamy
GMOs	Does not contain GMOs
Labelled	The requirements of Regulaon (EU) 1169/2011 and its amendments are met.
Recommendations 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 it 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 cold network.
Product destination	Suitable for all consumers, except for those allergic to sulfites, mustard, sesame and celery. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. 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 could be mixed oil and vinegar according to the consumer's taste.

Ingredients

Water, pepper (*Capsicum annuum*), sunflower oil, wine vinegar (contains sulfites), ground garlic, modified starch; salt, ground cumin, antioxidant: ascorbic acid; natural aroma; coloring: paprika extract; thickener: xanthan gum, preservative: potassium sorbate, antioxidant: citric acid.

Elaboration

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

Container type	Plastic Packaging (cube)
Quantity contained	3 kg
Label type	Adhesive paper
EAN	8437017716112
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> Orange and red <i>Olor:</i> characteristic of medium intensity and durability <i>Texture:</i> creamy
GMOs	Does not contain GMOs
Labelled	The requirements of Regulaon (EU) 1169/2011 and its amendments are met.
Recommendations 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 it 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 cold network.
Product destination	Suitable for all consumers, except for those allergic to sulfites, mustard, sesame and celery. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. 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 could be mixed oil and vinegar according to the consumer's taste.

Ingredients

Water, sunflower oil, green pepper, wine vinegar (contains Sulfites), ground garlic, modified starch, salt, ground cumin, fresh parsley, dehydrated parsley, antioxidant: ascorbic acid; natural flavor, thickener: xanthan gum, preservative: potassium sorbate, antioxidant: citric acid, color: chlorophyll and chlorophyllin cupric complex; 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 pasteurization process.

Container type	Plastic Packaging (cube)
Quantity contained	3 kg
Label type	Adhesive paper
EAN	8437017716075

Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> light green and dark green <i>Odor:</i> characteristic of medium intensity and durability <i>Texture:</i> creamy
GMOs	Does not contain GMOs
Labelled	The requirements of Regulaon (EU) 1169/2011 and its amendments are met.
Recommendations 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 it 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 cold network.
Product destination	Suitable for all consumers, except for those allergic to sulfites, mustard, sesame and celery. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. 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 could be mixed oil and vinegar according to the consumer's taste.

Ingredients

Water, sunflower oil, green pepper, wine vinegar (contains Sulfites), ground garlic, modified starch, salt, ground cumin, fresh parsley, dehydrated parsley, antioxidant: ascorbic acid; natural aroma; thickener: xanthan gum, preservative: potassium sorbate, antioxidant: citric acid, color: chlorophyll and chlorophyllin cupric complex.

Elaboration

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

Container type	Plastic Packaging (cube)
Quantity contained	3 kg
Label type	Adhesive paper
EAN	8437017716068
Organoleptic characteristics	<p><i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> light green and dark green <i>Olor:</i> characteristic of medium intensity and durability <i>Texture:</i> creamy</p>
GMOs	Does not contain GMOs
Labelled	The requirements of Regulaon (EU) 1169/2011 and its amendments are met.
Recommendations 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 it 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 cold network.
Product destination	Suitable for all consumers, except for those allergic to sulfites, mustard, sesame and celery. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. 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



ALMOGROTE

Description

Typical spreadable cream from the island of La Gomera composed of faty 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 torillas.

Ingredients

Faty cured cheese (milk), olive oil, granulated garlic, pepper (capsicum annum), 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	850g
Label type	Adhesive paper
EAN	8438001466488
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> orange and red <i>Olor:</i> characteristic of medium intensity and durability <i>Texture:</i> creamy
GMOs	Does not contain GMOs
Labelled	The requirements of Regulaon (EU) 1169/2011 and its amendments are met.
Recommendations 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 it 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 cold network.
Product destination	Suitable for all consumers, except for those allergic to sulfites, mustard, sesame and celery. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. 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.



SPIGY

SMOKED CHEESE CREAM

Description

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

Ingredients

Sunflower oil, milk, faTy cured cheese, processed cheese: [cured cheeses (pasteurised cow, sheep and goat milk, rennet, lacGc ferments (milk), salt, preservaGves: potassium and sodium nitrate, lysozyme (egg)), buTer , milk protein, starch, melGng salts (E-452, E-340, E-331), acidity regulator (E-270), salt, preservaGve: E-202], olive oil, modified starch, salt, granulated garlic, ground garlic, natural flavor, anGoxidant: citric acid; smoke aroma, thickener: xanthan gum; preservaGve: potassium sorbate; hot paprika extract.

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format. Packaging at regulated temperature.

Container type	Glass container with metal lid
Quantity contained	*determined*
Label type	Adhesive paper
EAN	*determined*
Organoleptic characteristics	<i>Appearance: characteristic and typical of the product</i> <i>Colour: off-white</i> <i>Olor: characteristic of medium intensity and durability</i> <i>Texture: creamy</i>
GMOs	Does not contain GMOs
Labelled	The requirements of Regulaon (EU) 1169/2011 and its amendments are met.
Recommendations 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 it 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 cold network.
Product destination	Suitable for all consumers, except for those allergic to sulfites, mustard, sesame and celery. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. 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

SMOKED CHEESE CREAM

Description

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

Ingredients

Sunflower oil, milk, fat cured cheese, processed cheese: [cured cheeses (pasteurised cow, sheep and goat milk, rennet, lactic ferments (milk), salt, preservatives: potassium and sodium nitrate, lysozyme (egg)), buter, 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 flavor, antioxidant: citric acid; smoke aroma, thickener: xanthan gum; preservative: potassium sorbate.

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format. Packaging at regulated temperature.

Container type	Glass container with metal lid
Quantity contained	*determined*
Label type	Adhesive paper
EAN	*determined*
Organoleptic characteristics	<p><i>Appearance:</i> characteristic and typical of the product</p> <p><i>Colour:</i> off-white</p> <p><i>Odor:</i> characteristic of medium intensity and durability</p> <p><i>Texture:</i> creamy</p>
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Recommendations 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 it 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 cold network.
Product destination	Suitable for all consumers, except for those allergic to sulfites, mustard, sesame and celery. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 18 months is granted from the day of production.
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. 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.



JAMS AND SWEETS



TUNA FRUIT FIG AND APPLE JAM

Description

Jam to use in pastries such as cakes and yogurts. It can also be served with meats, toasts, grilled cheeses, etc.

Ingredients

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.

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format.

Container type	Glass container with metal lid
Quantity contained	900g
Label type	Adhesive paper
EAN	8437017716488

Organoleptic characteristics	<i>Appearance: characteristic and typical of the product Colour: red-purple Olor: Nice smell Texture: creamy</i>
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Recommendations 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 it 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 cold network.
Product destination	Suitable for all consumers except dairy or lactose intolerant. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 100 days is granted from the day of producGon.
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. 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 2420/1978, Order 11/21/1984 on preserved vegetables and RD 863/2003.



PAPAYA-ORANGE JAM

Description

Jam to use in pastries such as cakes and yogurts. It can also be served with meats, toasts, grilled cheeses, etc.

Ingredients

31.43% papaya, water, sugar, 18.86% orange, corn starch, pectinn (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.

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format.

Container type	Glass container with metal lid
Quantity contained	900g
Label type	Adhesive paper
EAN	8437017716549
Organoleptic characteristics	<i>Appearance: characteristic and typical of the product Colour: Orange Olor: Nice smell Texture: creamy</i>
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Recommendations 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 it 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 cold network.
Product destination	Suitable for all consumers except dairy or lactose intolerant. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 100 days is granted from the day of producGon.
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. 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 2420/1978, Order 11/21/1984 on preserved vegetables and RD 863/2003.



BIENMESABE

Description

It is a dessert to eat alone, with heavy cream, waffles, crepes, ice cream, etc. according to the taste of the consumer.

Ingredients

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

Elaboration

After grinding and mixing all the ingredients, it is packaged in the presentation format.

Container type	Glass container with metal lid
Quantity contained	1kg
Label type	Adhesive paper
EAN	8437017716464

Organoleptic characteristics	<i>Appearance: characteristic and typical of the product</i> <i>Colour: Brown</i> <i>Olor: Nice smell</i> <i>Texture: creamy</i>
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Recommendations 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 it 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 cold network.
Product destination	Suitable for all consumers except dairy or lactose intolerant. Gluten-free product, suitable for celiacs.
Useful life	A best-before date of 100 days is granted from the day of producGon.
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. 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 2420/1978, Order 11/21/1984 on preserved vegetables and RD 863/2003.



SEASONING PREPARATIONS



CORIANDER MOJO SEASONING

Description

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

Ingredients

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

Elaboration

After mixing all the ingredients, it is packaged in the presentation format.

Container type	Plastic container
Quantity contained	600g
Label type	Adhesive paper
EAN	8437017716464

Organoleptic characteristics	<i>Appearance: characteristic and typical of the product</i> <i>Colour: Green color</i> <i>Olor: Nice smell</i> <i>Texture: dry</i>
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Instructions for use	Add the product to a blender with oil, a splash of vinegar, water and salt to taste. Approximate proportions: 500 ml of oil, 400 ml of water and 100 ml of vinegar.
Conditions of conservation	Store in a cool, dry place. Protect from direct sunlight.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cold network.
Product destination	Suitable for all consumers.
Useful life	A best-before date of 24 months is granted from the day of production.
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. European Regulations: EC Regulation 178/2002, EC Regulation 852/2004, EU Regulation 2021/382, EC Regulation 2073/2005, EC Regulation 853/2004, EC Regulation 1333/2008, EC Regulation 1881/2006 and EEC Regulation 315/93 . State legislation: RD 2244/1984, RD 40/2010 and RD 135/2010.



SALMOREJO SEASONING

Description

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

Ingredients

Granulated garlic, paprika leaves, sweet paprika, oregano, dehydrated parsley, and thyme.

Elaboration

After mixing all the ingredients, it is packaged in the presentation format.

Container type	Plastic container
Quantity contained	500g
Label type	Adhesive paper
EAN	8438001466020

Organoleptic characteristics	<i>Appearance: characteristic and typical of the product</i> <i>Colour: orange and red</i> <i>Olor: Nice smell</i> <i>Texture: dry</i>
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Instructions for use	Add the product to a blender with oil, a splash of vinegar, water and salt to taste. Approximate proportions: 500 ml of oil, 400 ml of water and 100 ml of vinegar.
Conditions of conservation	Store in a cool, dry place. Protect from direct sunlight.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cold network.
Product destination	Suitable for all consumers.
Useful life	A best-before date of 24 months is granted from the day of production.
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. European Regulations: EC Regulation 178/2002, EC Regulation 852/2004, EU Regulation 2021/382, EC Regulation 2073/2005, EC Regulation 853/2004, EC Regulation 1333/2008, EC Regulation 1881/2006 and EEC Regulation 315/93 . State legislation: RD 2244/1984, RD 40/2010 and RD 135/2010.



CANARY MARINADE SEASONING

Description

They 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 leaves, oregano, sweet paprika, ground cumin, thyme.

Elaboration

After mixing all the ingredients, it is packaged in the presentation format.

Container type	Plastic container
Quantity contained	500g
Label type	Adhesive paper
EAN	8438001466013

Organoleptic characteristics	<i>Appearance: characteristic and typical of the product Colour: orange and red Olor: Nice smell Texture: dry</i>
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Instructions for use	Add the product to a blender with oil, a splash of vinegar, water and salt to taste. Approximate proportions: 500 ml of oil, 400 ml of water and 100 ml of vinegar.
Conditions of conservation	Store in a cool, dry place. Protect from direct sunlight.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cold network.
Product destination	Suitable for all consumers.
Useful life	A best-before date of 24 months is granted from the day of production.
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. European Regulations: EC Regulation 178/2002, EC Regulation 852/2004, EU Regulation 2021/382, EC Regulation 2073/2005, EC Regulation 853/2004, EC Regulation 1333/2008, EC Regulation 1881/2006 and EEC Regulation 315/93 . State legislation: RD 2244/1984, RD 40/2010 and RD 135/2010.



PICÓN MOJO SEASONING

Description

They 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 leaves, ground cumin, ground cayenne, sweet paprika.

Elaboration

After mixing all the ingredients, it is packaged in the presentation format.

Container type	Plastic container
Quantity contained	700g
Label type	Adhesive paper
EAN	8438001466044

Organoleptic characteristics	<i>Appearance: characteristic and typical of the product</i> <i>Colour: orange and red</i> <i>Olor: Nice smell</i> <i>Texture: dry</i>
GMOs	Does not contain GMOs
Labelled	The requirements of Regulation (EU) 1169/2011 and its amendments are met.
Instructions for use	Add the product to a blender with oil, a splash of vinegar, water and salt to taste. Approximate proportions: 500 ml of oil, 400 ml of water and 100 ml of vinegar.
Conditions of conservation	Store in a cool, dry place. Protect from direct sunlight.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cold network.
Product destination	Suitable for all consumers.
Useful life	A best-before date of 24 months is granted from the day of production.
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. European Regulations: EC Regulation 178/2002, EC Regulation 852/2004, EU Regulation 2021/382, EC Regulation 2073/2005, EC Regulation 853/2004, EC Regulation 1333/2008, EC Regulation 1881/2006 and EEC Regulation 315/93 . State legislation: RD 2244/1984, RD 40/2010 and RD 135/2010.



Argodey Fortaleza

AUTÉNTICAS SALSAS CANARIAS

Argodey Fortaleza SL
C/ Garajonay, 41, 38108 La Laguna
Tfno: +34 922 29 33 03
fac@argodey.net

www.argodeyfortaleza.com