



Argodey Fortaleza

AUTHENTIC CANARIAN SAUCES

CATALOGUE OF DRY PRODUCTS



INTRODUCTION

THE TRUE LEGACY BEGINS AT HOME

Our ancestors have been accumulating over the years and through their lives 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 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, to show 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 specialities.

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, kinds of honeys and saps or vegetable syrups, which we manufacture and distribute throughout the Canary Islands.

Quality is part of our culture, and wich 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.



DRY PRODUCTS

Our products are divided into two categories depending on the way of storage them: dry products and products that need refrigeration.

Within the dry category, we can find typical Canarian sauces and mojos, spreadable creams and pastes, jams, condiments, kinds of honeys, syrups and jams. In the refrigerated products category, we have sauces and mojos, and spreadable creams and pastes. Dry products have the advantage of not requiring refrigeration and are stored at room temperature, making them more convenient than refrigerated products for travelling long distances and making perfect souvenirs.

Regarding the shelf life of our products, sauces and mojos, creams and spreadabl pastes are up to 180 days, condiments are up to 24 months, and jams and vegetable saps or syrups have a maximum of 100 days from their production.

Argodey Fortaleza manufactures distribution brands at the request of our clients.

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SAUCES AND MOJOS

SPICY RED MOJO

Description

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

Ingredients

Water, sunflower oil, red pepper, wine vinegar (contains Sulphites), modified starch; ground garlic, salt, sweet paprika, ground cumin, thickener: xanthan gum; natural flavour, colour: paprika extract; 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	200g
Label type	Adhesive paper
EAN	8437017716020
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</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.

SMOOTH RED ROJO

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 with oil and vinegar according to the consumer's taste.

Ingredients

Water, sunflower oil, red pepper, wine vinegar (contains Sulphites), modified starch; ground garlic, salt, sweet paprika, ground cumin, thickener: xanthan gum; natural aroma; colouring: 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	200g
Label type	Adhesive paper
EAN	8437017716013
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</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 it cold and consume it 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 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 135/20

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

Ingredients

Water, pepper (*Capsicum annum*), sunflower oil, wine vinegar (contains sulphites), ground garlic, modified starch; salt, ground cumin, thickener: xanthan gum; natural aroma; colouring: paprika extract.; 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	200g - 90g
Label type	Adhesive paper
EAN	200g: 8437017716082 - 90g: 8437107716916
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</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 it cold and consume it 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 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 135/20

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 annum*), sunflower oil, wine vinegar (contains sulphites), ground garlic, modified starch; salt, ground cumin, thickener: xanthan gum; natural aroma; colouring: 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	200g - 90g
Label type	Adhesive paper
EAN	200g: 8437017716099 - 90g: 8437107716909
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</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 it cold and consume it 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 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 135/20

SPICY GREEN MOJO



Description

Typical Canarian sauce to season and enrich meat dishes, fish, vegetables, potatoes, soups, salads, 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 sulphites), modified starch, ground garlic, salt, ground cumin, fresh parsley, thickener: xanthan gum; dehydrated parsley, natural flavour, colour: chlorophyll and chlorophyll-in a 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 pasteurisation process.

Container Type	Glass container with metal lid
Quantity contained	200g
Label type	Adhesive paper
EAN	8437017716051
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> light green 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 it cold and consume it 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 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 135/20

SMOOTH GREEN MOJO



Description

Typical Canarian sauce to season and enrich meat dishes, fish, vegetables, potatoes, soups, salads, 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 Sulphites), modified starch, ground garlic, salt, ground cumin, fresh parsley, thickener: xanthan gum; dehydrated parsley, natural aroma; colouring: a cupric complex of chlorophyll and chlorophyll-in.

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	200g - 90g
Label type	Adhesive paper
EAN	200g: 8437017716044 - 90g: 8437107716893
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> light green 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 it cold and consume it 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 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 135/20

SPICY RED CANARIAN SAUCE



Description

Spicy sauce used in all kinds of fish, meats, vegetables, potatoes, sauces, soups, salads, etc.,

Ingredients

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

Elaboration

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

Container Type	Plastic Packaging
Quantity contained	200g
Label type	Adhesive paper
EAN	8437017716143
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</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 it cold and consume it 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 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 CANARIAN SAUCE



Description

Spicy sauce used in all kinds of fish, meats, vegetables, potatoes, sauces, soups, salads, etc.,

Ingredients

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

Elaboration

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

Container Type	Plastic Packaging
Quantity contained	200g
Label type	Adhesive paper
EAN	8438001466129
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> 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 it cold and consume it 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 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.

GREEN AVOCADO MOJO

Description

It is a sauce that can be used with all types of foods, mainly with arepas, potatoes, sandwiches, meats, fish, sandwiches, salads, 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 flavour, dehydrated parsley, ground cumin, preservative: potassium sorbet; antioxidant: citric acid; colourant: a cupric complex of chlorophyll and chlorophyll-in.

Elaboration

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



Container Type	Plastic Packaging
Quantity contained	200g
Label type	Adhesive paper
EAN	8437017716167
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> light green 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 it cold and consume it 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 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.

RED AVOCADO MOJO

Description

It is a sauce that can be used with all types of foods, mainly with arepas, potatoes, sandwiches, meats, fish, sandwiches, salads, 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 flavour, dehydrated parsley, ground cumin, preservative: potassium sorbet; colouring: paprika extract.

Elaboration

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



Container Type	Plastic Packaging
Quantity contained	200g
Label type	Adhesive paper
EAN	8437017716174
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> light green 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 it cold and consume it 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 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 AIOLI

Description

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

Ingredients

Sunflower oil, milk, olive oil, 1.51% fresh parsley, salt, 0.76% granulated garlic, 0.59% ground garlic, antioxidant: citric acid; natural flavour, preservative: potassium sorbet; modified starch, colour: paprika extract; thickener: xanthan gum; hot paprika extract.

Elaboration

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



Container Type	Glass container with metal lid
Quantity contained	200g
Label type	Adhesive paper
EAN	8438001466266
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> orange <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 it cold and consume it 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 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.

SOFT AIOLI

Description

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

Ingredients

Sunflower oil, milk, 1.9% olive oil, 1.7% fresh parsley, modified starch, salt, 0.8% granulated garlic, 0.7% ground garlic, natural flavour, antioxidant: citric acid, thickener: xanthan gum; preservative: potassium sorbate.

Elaboration

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



Container Type	Glass container with metal lid
Quantity contained	200g
Label type	Adhesive paper
EAN	8438001466259
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> white <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 it cold and consume it 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 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 SPREADABLES

SPICY

SMOKED CHEESE CREAM

Description

Creamy sauce to spread on stewed potatoes, french fries, bread, toast, sandwiches, tacos, nachos, arepas, empanadas, an hallacas and accompanied with roasted, fried or stewed meats and fish.

Ingredients

Sunflower oil, milk, fajy cured cheese, processed cheese: [cured cheeses (pasteurised cow, sheep and goat 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 flavour, antioxidant: citric acid; smoke aroma, thickener: xanthan gum; preservative: potassium sorbate; hot paprika extract.

Elaboration

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



Container Type	Glass container with metal lid
Quantity contained	200g
Label type	Adhesive paper
EAN	8438001466389
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> off-white <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 it cold and consume it 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 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

SMOKED CHEESE CREAM

Description

Creamy sauce to spread on stewed potatoes, french fries, bread, toast, sandwiches, tacos, nachos, arepas, empanadas, an hallacas and accompanied with roasted, fried or stewed meats and fish.

Ingredients

Sunflower oil, milk, fatty cured cheese, processed cheese: [cured cheeses (pasteurised cow, sheep and goat 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 flavour, antioxidant: citric acid; smoke aroma, thickener: xanthan gum; preservative: potassium sorbet.

Elaboration

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



Container Type	Glass container with metal lid
Quantity contained	200g
Label type	Adhesive paper
EAN	8438001466372
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> off-white <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 it cold and consume it 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 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

ALMOGROTE

Description

Typical unctuous 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.

Ingredients

Fatty cured cheese (milk), sunflower oil, granulated garlic, pepper (*Capsicum annuum*), antioxidant: Citric acid, preservative: Potassium sorbate; natural flavour, colour: 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 a regulated temperature. The glass container undergoes a pasteurisation process.



Container Type	Glass container with metal lid
Quantity contained	200g
Label type	Adhesive paper
EAN	8437017716396
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</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 it cold and consume it 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 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 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.

Ingredients

Fatty cured cheese (milk), sunflower oil, granulated garlic, pepper (*Capsicum annum*), antioxidant: Citric acid, preservative: Potassium sorbet; natural flavour, colour: 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 a regulated temperature. The glass container undergoes a pasteurisation process.



Container Type	Glass container with metal lid
Quantity contained	200g - 100g
Label type	Adhesive paper
EAN	200g: 8437017716402 - 110g: 8437017716389
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</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 it cold and consume it 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 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.

FISH EGGS

Description

This product is a rescue of the mythical 'Gomera caviar' that was made in old factories on La Gomera Island. It is served as an appetiser or tapa and is eaten with bread, toast, biscuits,... marinated by a glass of red or white wine, or a small beer. It can also be sprinkled on top of salads, mixed with spaghetti, like bottarga in Italy.

Ingredients

Roe tuna fish, sunflower oil, refined olive pomace oil, salt and natural aroma.

Elaboration

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



Container Type	Glass container with metal lid
Quantity contained	120g
Label type	Adhesive paper
EAN	8438001466068
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> Brown <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 it within a maximum of 3 days.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cold 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: 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, EC Regulation 853/2004 and EEC Regulation 315/93. State Regulations: Royal Decree 1420/2006.

DEVILED HAM

Description

Preserve prepared meat ready for consumption. The product can be spread on arepas, bread, cookies, cassava, sandwiches, baked goods, etc.,. You can combine it with cheeses: white, yellow or melted. You can also use it to give more flavour to pasta or pizza sauces.

Ingredients

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

Elaboration

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



Container Type	Glass container with metal lid
Quantity contained	200g - 90g
Label type	Adhesive paper
EAN	200g: 8438001466297 - 90g: 8438001466273
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> pinkish-brown <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 it within a maximum of 3 days.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cold 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: 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, Implementing Regulation (EU) 2015/1375 and EEC Regulation 315/93. State Regulations: RD 474/2014, RD 135/2010, RD 1376/2003, RD 361/2009 and Order of January 14, 1986.



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, toast, grilled cheeses, etc.,

Ingredients

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

Elaboration

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



Container Type	Glass container with metal lid
Quantity contained	240g
Label type	Adhesive paper
EAN	8437017716471
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> red-purple <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 it within a maximum of 3 days.
Transport conditions	It can be transported in vehicles exclusively for the distribution of food products with and without a cold 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 100 days 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 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, toast, grilled cheeses, etc.,

Ingredients

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); colourant: E-100 (water, colourant: curcumin, propylene glycol, thickener: xanthan gum, acidulate: citric acid, preservative: potassium sorbate), preservative: potassium sorbet; 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	240g
Label type	Adhesive paper
EAN	8437017716532
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> Orange <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 it 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 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 100 days 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 2420/1978, Order 11/21/1984 on preserved vegetables and RD 863/2003.

BIENMESABE

Description

It is a dessert to eat alone, with cream, crepes, waffles, ice cream, etc., 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. The glass container undergoes a pasteurisation process.



Container Type	Glass container with metal lid
Quantity contained	240g
Label type	Adhesive paper
EAN	8437017716532
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> Brown <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 it 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 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 100 days 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 2420/1978, Order 11/21/1984 on preserved vegetables and RD 863/2003.



KINDS OF HONEYS, SAPS AND VEGETABLE SYRUPS

FLOWERS HONEY

Description

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

Ingredients

Honey of flowers.

Elaboration

Handcrafted product Packaged at a regulated temperature.



Container Type	Glass container with metal lid
Quantity contained	300g
Label type	Adhesive paper
EAN	8437017716532
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> Brown <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 it 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 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 100 days 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: 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.

PALM SAP

Description

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

Ingredients

Palm sap.

Elaboration

Handcrafted product Packaged at a regulated temperature.



Container Type	Glass container with metal lid
Quantity contained	500ml -305ml
Label type	Adhesive paper
EAN	500ml: 8437017716808 - 305ml: 8437017716792
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> Brown <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 it 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 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 100 days 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: 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.

SUGAR CANE MOLASSES

Description

Palm and sugar cane honey (sap or cooked guarapo from palm and sugar cane). These natural syrups are mainly used to flavour yogurt, salad, flan, milk custard, cheese...

Ingredients

Sugar cane molasses.

Elaboration

Handcrafted product Packaged at a regulated temperature.



Container Type	Glass container with metal lid
Quantity contained	500ml -305ml
Label type	Adhesive paper
EAN	500ml: 8437017716761 - 305ml: 8437017716754
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> Brown <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 it 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 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 100 days 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: 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.



MIXED SPICES

CORIANDER MOJO SEASONING

Description

They are typical spices used to season and enrich meat dishes, fish, vegetables, potatoes, 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	75g
Label type	Adhesive paper
EAN	8437017716594
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> Green <i>Smell:</i> characteristic of medium intensity and durability <i>Texture:</i> dry
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 system. Do not transport with non-food products.
Product destination	Suitable for all consumers.
Useful life	A best-before date of 24 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: 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, potatoes, 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	75g
Label type	Adhesive paper
EAN	8437017716624

Organoleptic characteristics	<p><i>Appearance:</i> characteristic and typical of the product</p> <p><i>Colour:</i> orange and red</p> <p><i>Smell:</i> characteristic of medium intensity and durability</p> <p><i>Texture:</i> dry</p>
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 system. Do not transport with non-food products.
Product destination	Suitable for all consumers.
Useful life	A best-before date of 24 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: 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.

CANARIAN STYLE ADOBO SEASONING

Description

They are typical spices used to season and enrich meat dishes, fish, vegetables, potatoes, soups, etc., 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	75g
Label type	Adhesive paper
EAN	8437017716570
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> orange and red <i>Smell:</i> characteristic of medium intensity and durability <i>Texture:</i> dry
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 system. Do not transport with non-food products.
Product destination	Suitable for all consumers.
Useful life	A best-before date of 24 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: 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, potatoes, soups, etc., 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	75g
Label type	Adhesive paper
EAN	8437017716600
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> orange and red <i>Smell:</i> characteristic of medium intensity and durability <i>Texture:</i> dry
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 system. Do not transport with non-food products.
Product destination	Suitable for all consumers.
Useful life	A best-before date of 24 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: 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.

WHOLESOME ADOBO

Description

Seasoning to flavour all kinds of meat, vegetables, fish, sauces, potatoes, etc.

Ingredients

Salt, cumin, black pepper, granulated garlic, mixed spices and white pepper.

Elaboration

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



Container Type	Plastic container
Quantity contained	200g
Label type	Adhesive paper
EAN	8438001466303
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> green <i>Smell:</i> characteristic of medium intensity and durability <i>Texture:</i> dry
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 system. Do not transport with non-food products.
Product destination	Suitable for all consumers.
Useful life	A best-before date of 24 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: 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.

SAFFLOWER FLOWER

Description

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

Ingredients

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

Elaboration

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



Container Type	Plastic container
Quantity contained	3g
Label type	Adhesive paper
EAN	8437017716631
Organoleptic characteristics	<i>Appearance:</i> characteristic and typical of the product <i>Colour:</i> red <i>Smell:</i> characteristic of medium intensity and durability <i>Texture:</i> dry
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 system. Do not transport with non-food products.
Product destination	Suitable for all consumers.
Useful life	A best-before date of 24 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: 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.



PACKS

PICÓN MOJO & GREEN MOJO

Description

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

Ingredients

Picón Mojo: Water, pepper (*Capsicum annuum*), sunflower oil, wine vinegar (contains sulphites), ground garlic, modified starch; salt, ground cumin, thickener: xanthan gum; natural aroma; colouring: paprika extract.

Green Mojo: Water, sunflower oil, green pepper, wine vinegar (contains Sulphites), modified starch, ground garlic, salt, ground cumin, fresh parsley, thickener: xanthan gum; dehydrated parsley, natural aroma; colouring: a cupric complex of chlorophyll and chlorophyll-in.

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>	180g: 2pcsx90g
<i>Label type</i>	Adhesive paper
<i>EAN</i>	8438001466082

BRAVA CANARIA

Description

Typical Canarian sauces for seasoning and enriching meat dishes, fish, vegetables, scrambled gofio, potatoes, sancochos, soups, salads, etc.,. They are concentrated mojos, which can be consumed directly or with oil and vinegar can be added according to the consumer's taste.

Ingredients

Aioli: sunflower oil, milk, olive oil, 1.51% fresh parsley, salt, 0.76% granulated garlic, 0.59% ground garlic, antioxidant: citric acid, natural flavouring, preservative: potassium sorbate, modified starch, thickener: xanthan gum.

Salsa Brava: 59,% crushed tomato (crushed tomatoes, salt and antioxidant: Citric acid), water, sunflower oil, sugar, salt, ground onion, meat stock [iodised salt, palm vegetable fat, flavour enhancers (monosodium glutamate, disodium 5'-ribonucleotides), onion extract, vegetable protein extract (with soy), flavouring (with soy), extra virgin olive oil 1%, parsley], ground cayenne, sweet paprika, ground garlic, modified starch, antioxidants: citric acid, ascorbic acid; bay leaf, thickener: xanthan gum; preservative: potassium sorbate.

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	180g: 2pcsx90g
Label type	Adhesive paper
EAN	8438001466464

RED MOJO & GREEN MOJO

Description

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

Ingredients

Red Mojo: Water, pepper (*Capsicum annum*), sunflower oil, wine vinegar (contains sulphites), ground garlic, modified starch; salt, ground cumin, thickener: xanthan gum; natural aroma; colouring: paprika extract.

Green Mojo: Water, sunflower oil, green pepper, wine vinegar (contains Sulphites), modified starch, ground garlic, salt, ground cumin, fresh parsley, thickener: xanthan gum; dehydrated parsley, natural aroma; colouring: a cupric complex of chlorophyll and chlorophyll-in.

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>	8437017716204

PICÓN MOJO & CORIANDER MOJO

Description

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

Ingredients

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

Mojo Coriander: Sunflower oil, water, 14.3% Coriander, 1.9% ground garlic, wine vinegar (contains sulfites), salt, ground cumin, natural flavour, modified starch, 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.



<i>Container Type</i>	Glass container with metal lid
<i>Quantity contained</i>	240g: 2pcsx120g
<i>Label type</i>	Adhesive paper
<i>EAN</i>	8437017716198

RED MOJO, GREEN MOJO & ALMOGROTE



Description

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

Almogrote: Typical unctuous 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.

Ingredients

Red Mojo: Water, sunflower oil, red pepper, wine vinegar (contains Sulphites), modified starch; ground garlic, salt, sweet paprika, ground cumin, thickener: xanthan gum; natural flavour, colour: paprika extract; hot paprika extract.

Green mojo: Water, sunflower oil, green pepper, wine vinegar (contains Sulphites), modified starch, ground garlic, salt, ground cumin, fresh parsley, thickener: xanthan gum; dehydrated parsley, natural aroma; colouring: a cupric complex of chlorophyll and chlorophyll-in.

Almogrote: Fatty cured cheese (milk), sunflower oil, granulated garlic, pepper (*Capsicum annum*), antioxidant: Citric acid, preservative: Potassium sorbet; natural flavour, colour: paprika extract; hot paprika extract.

<i>Container Type</i>	Glass container with metal lid
<i>Quantity contained</i>	350g: 2pcsx120g 1pcx110g
<i>Label type</i>	Adhesive paper
<i>EAN</i>	8437017716235

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.



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

www.argodeyfortaleza.com