



Santander
finefood

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 Santander Fine Food

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www.santanderfinefood.com

SANTANDER FINE FOOD is an export consortium based in Santander (Spain), exclusively integrated by Spanish companies producers of high-end food products.

Artisanal character, authentic taste, quality and exclusivity are the hallmarks of the products and the companies that make up the consortium. Over the years, the evolution of each of them has led to adapt to the times, enhancing innovation, but always preserving excellence in the selection of raw materials and processing methods, as well as the traditional essence of their numerous references.

To our customers, the main objective is to provide a good service to facilitate them the import of our products. For this reason we offer them the following ADVANTAGES:

- Availability of a wide range of exquisite products through a single interlocutor.
- Producer prices.
- Management through a single order, with a single invoice and import documentation.
- Optimization of logistic resources of transport and distribution.
- Guarantee that our products are adapted to the sanitary regulations of the country of destination.

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Campoberry

An explosion of flavour!

Campoberry, founded in 2008, is located in Güemes, Cantabria, in the north of Spain.

The company remains faithful to its founding principles and has become a leading company in the production and sale of berries, especially organic blueberries.

We work with a select group of producers who share our passion for organic blueberries and Campoberry has plantations in Cantabria, Asturias, País Vasco and Galicia, of approximately 80 hectares, the largest part of which are not yet productive or are at the start of the production phase.

To meet the demand from our clients, we have a range of select plants with an extensive production season with the following dates:

EARLY: From the start of the season to July 15 (ONEAL, DUKE, BLUECORP, REKA, BLUEJAI)

MID SEASON: from July 16 to August 15 (BRIGITTA, LEGACY)

LATE: from August 16 to September 16

EXTRA LATE: from September 16 until the end of the production season

Testing and innovation has allowed us to extend our production season until the end of November.

The mission of Campoberry is to provide an excellent working environment for its employees and ensuring the highest quality of its products, carefully overseeing the entire process from creating the plantation through successive phases of production, harvesting, selection, packaging, refrigeration and transport to the final destination.

Campoberry is a certified organic producer with the CC Controlled Quality trademark of the Government of Cantabria as well as the European Global G.A.P.- G.R.A.S.P. and Bio Suisse certifications attesting to the quality of Campoberry blueberries in all phases of production.

The aim of Campoberry, based on this philosophy of quality, is to consolidate and increase the points of sale in Europe and encourage the consumption of organic blueberries in Spain and Portugal.



Our slogan:

“GOOD BY NATURE”

Reflects Campoberry’s dedication to environmental responsibility using the most appropriate and environmentally friendly growing techniques.



Organic blueberries

Fresh fruits - Transport: Chilled - Shelf life: 3-4 weeks

PRODUCT	FORMAT/UNIT (g)	UNIT/BOX
Organic blueberries	125 g	8
Organic blueberries	125 g	16
Organic blueberries	250 g	8



CERTIFICATIONS:

Organic Producer, Bio Suisse, Global G.A.P., G.R.A.S.P., CC Quality Controlled.

Blueberries juice

Fresh fruit juice- Transport: Ambient - Shelf life: 2 years

PRODUCT	FORMAT/UNIT (g)	UNIT/BOX
Blueberries juice	0,5 L	12
Organic blueberries juice	0,5 L	12



Blueberry benefits

Anti-cancer properties

Protection of heart health

Memory improvement

Protection of visual health

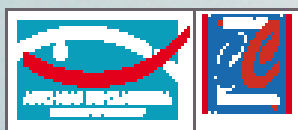
Strengthening of bones and teeth

Prevention of diabetes

Combat urinary infections

Prevention of premature aging





ELCAPRICHO

El Capricho

Preserving the authentic taste of the sea

El Capricho is a family business located in Santoña, small traditional fishing village with a rich history, known as the birthplace of canned anchovy. After a quarter of a century, we are committed to providing a healthy and nutritious product, and guarantee quality and excellence.

We produce a high-level canned anchovy and white tuna, fished directly from the Cantabrian sea (Bay of Biscay, FAO27). Both our anchovies, caught during the spring fishing season, and our white tuna, caught in summer season, are highly appreciated.

El Capricho products are part of the Mediterranean diet. They are heart-healthy due to their omega-3 fatty acids and also contain other essential nutrients, as proteins, vitamins and minerals.

The production process is essentially traditional, and rely on the hand-crafted experience of skilled workers. This results on an outstanding product: anchovies with characteristic flavour, reddish colour and meaty texture, and white tuna with tender meat and mild flavour.

They are ideal for both individual taste or for using on toasts and salads.



Why are so exclusive the anchovies of Conservas El Capricho?

1. El Capricho anchovies (*Engraulis Encrasicolus*) are exclusively fished in the Cantabrian Sea (Bay of Biscay, FAO 27)
2. The complete elaboration process (including evisceration, maturing, filleting and canning in oil is carried out in Santoña (Cantabria).
3. Its process of maturing is long and slow, lasting 12-18 months minimum. After curing, anchovies have eliminated all grease and obtained its intense aroma, uniform reddish colour, meaty texture and exceptional taste.
4. The anchovies are wringed out before hand-filleting, which produce a low-salt fillet (7.3 grams of salt per 100 grams of anchovy). This process also extends its lifetime, getting a 12 months' expiry date.
5. In an age-old process, the filleting is carried out by quick-fingered women that manually deboned the fish and canned them.
6. All our products are certified by the Quality Cantabria and the Cantabrian Anchovy seal, that goes and step further and focuses on the origin, the fishing season, and the production process of the anchovy, three key aspects in high quality canned anchovy.

Anchovies

Transport: chilled – Shelf life: 1 year

Reference	RR50
Net weight	50 g.
Drained weight	29 g.
Units/Box	24/50
N° Fillets	+/- 10
Fillets size	M
Oil type	Sunflower/Olive



Transport: chilled – Shelf life: 1 year

Reference	Dingley "s"	Dingley
Net weight	95 g.	95 g.
Drained weight	50 g.	50 g.
Units/Box	16/30	16/30
N° Fillets	+/- 24	+/- 18
Fillets size	S	L
Oil type	Sunflower/Extra Virgin Olive Oil	



Transport: chilled – Shelf life: 1 year

Reference	Hansa 20	Hansa 14-16	Hansa 10-12
Net weight	115 g.	115 g	115 g
Drained weight	58 g.	58 g.	58 g.
Units/Box	10/36	10	10
N° Fillets	+/- 20	14-16	10-12
Fillets size	L	XL	XXL
Oil type	Sunflower/Extra Virgin Olive Oil		



Catering Anchovies (printed tin without carton)

Transport: chilled – Shelf life: 1 year

Reference	Dingley H	Hansa H
Net weight	95 g.	115 g.
Drained weight	31 g.	36 g.
Units/Box	20	14
N° Fillets	10	10
Fillets size	L+	XL+
Oil type	Sunflower/Extra Virgin Olive Oil	



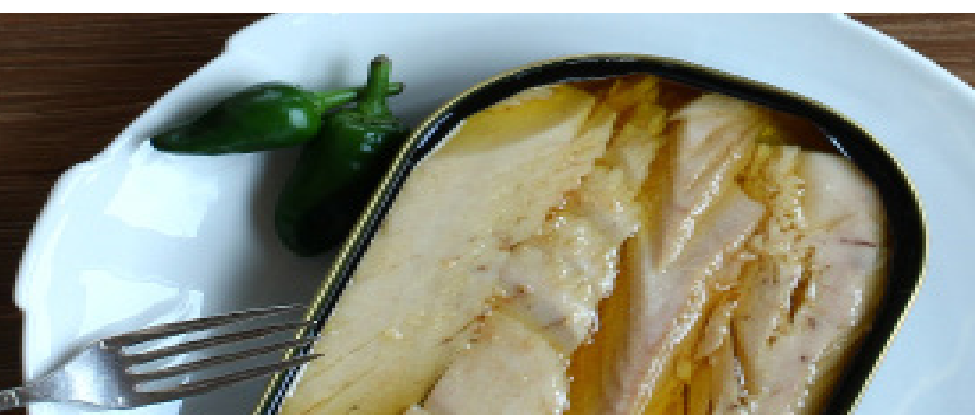
And the white tuna?

1. We only use fresh “Thunnus alalunga”, caught in the summer season. Unlike ordinary tuna, white tuna contains more omega 3 fatty acids. This makes it a healthy food choice.
2. White Tuna El Capricho is prepared only from fresh fish, captured by small ships through sustainable fishing, minimising environmental impact.
3. No additives. Our canned white tuna only contains fish, salt, and oil or water.
4. The entire process is carried out by skilled hand-craft workers in our facilities in Santoña (Cantabria).

White tuna and Yellowfin Tuna

Room temperature – Shelf life: 5 years

Reference	Net weight	Drained weight	Oil type	Units/Box
1 White tuna belly-Dingley	110 g.	80 g.	High oleic sunflower oil	12
2 White tuna slices - Dingley	110 g.	80 g.	High oleic sunflower oil	12
3 White tuna fillets - Hansa	210 g.	155 g.	Extra Virgin Olive Oil	8
4 White tuna chunks - Tin and paperboard	210 g.	140 g.	High oleic sunflower oil	14
5 White tuna loin - Jar	360 g.	260 g.	Extra Virgin Olive Oil/ Water	9
6 White tuna loin - Jar	170 g.	110 g.	Extra Virgin Olive Oil	18
7 Yellowfin Tuna Belly - Hansa	115 g.	75 g.	Extra Virgin Olive Oil	10
8 Yellowfin Tuna Belly - Hansa H (without paperboard)	115 g.	75 g.	Extra Virgin Olive Oil	14



Three oils

Our aim is to offer the best taste experience. To achieve it, we offer different types of oils.

For those with a refined palate we have the high oleic sunflower oil, with a neutral flavour and smell. It has a higher amount of fatty acids (Omega 3) than the standard sunflower oil and is appreciated in high-end catering because of the fact that it liquefies quickly to its original consistency after being in storage.

Alternatively, refined olive oil is an option to those who desire a soft smell and flavour, with low levels of acidity.

Finally, a selected Extra Virgin Olive Oil, 100% arbequina, with a well-harmonised, soft taste. We pack all our products into cans, protecting them against external agents as light or odours.

What is Salmüria?

During the maturing process, heavy weights keep the fish compressed in the brine and then it soon leaches liquid from the anchovies. We have called it "Salmüria" or liquid umami.

It enhances food with its natural salty flavour and amber colour.

It is very appreciated by chefs because of its qualities in high-end cuisine for enhancing flavour, curing, tenderize and modify food structure. And last but not least, the Salmüria makes our dishes even more juicy than salt.

Salmüria

Transport: Room temperature – Shelf life: 2 years

Reference	Net weight	Units/Box
Anchovy extract 100ml	100ml	8
Anchovy extract Spray	100ml	6
Anchovy extract 2L	2L	-



Sturgeon *Alma* in Extra Virgin Olive Oil

Sturgeon *Alma*, canned with Extra Virgin Olive Oil, without any type of preservative or additive. Elaborated in a totally handmade way, with the maximum care and respect to the raw material.

Acipenser Baerii sturgeon loins, from young specimens, just over a year old, bred entirely in Spain, with the highest quality standards and under the premise of sustainability. More tender and tasty than the one usually used for consumption, of white and consistent meat, ready to incorporate to other dishes, or to consume directly.

Its flesh has a unique texture, soft and fine, exquisite and surprising flavor, with a low energy contribution. Extraordinarily honeyed and smooth, with a deep flavor.

It is an excellent source of protein, phosphorus and Omega 3 fatty acids. Appreciated in haute cuisine for its versatility, its meat finely veined with fat is juicy and has heart-healthy properties.

Sturgeon *Alma*

Transport: Room temperature – Shelf life: 5 years

Reference	Net weight	Units/Box
Sturgeon in Extra Virgin Olive Oil- Dingley	110 g.	12



Bluefin tuna in extra virgin olive oil

Our new bluefin tuna (*thunnus thynnus*) in extra virgin olive oil is a real treat for the palate.

There are few species as coveted as bluefin tuna. This tuna is native to both shores of the Atlantic, but also from the Mediterranean Sea. Capable of exceeding 300 kg in weight and reaching up to more than 600 kg.

Fishing for this species is controlled by a control system regulated by ICCAT (International Commission for the Conservation of Atlantic Tuna).

Bluefin tuna contains high amounts of omega 3 and vitamins.

An exclusive product with tasty and compact meat that will delight any lover of canned fish of the highest quality.

Bluefin tuna in extra virgin olive oil - Dingley

Transport: Room temperature – Shelf life: 5 years

Reference	Net weight	Units/Box
Bluefin tuna in extra virgin olive oil	110 g.	12



New "60 miles" range: White tuna rillettes

Why 60 miles?

Because the most sustainable and best quality raw material is the one caught with inshore fishing gear. The product is fresher and the environment is respected.

These inshore fishing boats are licensed to fish within 60 miles of the coast.

White tuna rillettes

Transport: Room temperature – Shelf life: 5 years

Reference	Net weight	Units/Box
White tuna all'Arrabbiata rillettes	150 g.	18
White tuna and blue DO Picón cheese rillettes	150 g.	18
White tuna and black truffle rillettes	150 g.	18



Gift box

We have two types of gift boxes that you can complete with the items from our assortment you want.

Small gift box



Deluxe gift box



INTERNATIONAL AWARDS

SIAL Innovation Award 2018 (Fish Products) - Sturgeon *Alma*

World's 101 Best Canned Products From The Sea (2024) www.worldbestfish.com





New Range!



Our new range was born with a clear mission: to break the mold of the canned food world. It's designed for those who have always wanted to enjoy canned goods but associated them with something classic, serious, or predictable.

We present top-quality canned goods, made with the finest ingredients and exceptional attention to detail. This excellence is complemented by a playful, fun, and utterly groundbreaking image, designed to stand out and connect with an audience looking for something different.

Each can tells its own story through a unique character, created to represent the personality, character, and flavor of each recipe. An original and lighthearted way to showcase what's inside.

The range consists of four carefully selected products:

1. Sardines in olive oil
2. Spicy sardines
3. Pickled mussels
4. Scallops in scallop sauce

A collection that combines canning tradition with an irreverent spirit, designed to surprise, entertain, and be enjoyed without prejudice.

Because canned goods have evolved... and this range is proof of that.



CALMA & CHICHA

ZAMBURIÑAS
EN SALSA DE PIZZA



14/16 PIEZAS

ZAMBURIÑAS
EN SALSA DE PIZZA

CALMA & CHICHA

MEJILLONES
EN ESCABECHE



12/16 PEQUEÑOS - SMALL



CALMA & CHICHA

SARDINAS
EN ACEITE DE OLIVA



CALMA & CHICHA

SARDINAS
EN ACEITE DE OLIVA CON GUINDILLA



CALMA & CHICHA

CALMA & CHICHA

CALMA & CHICHA



Sardines in olive oil

I'm Calma, a peaceful, empathetic, and very self-assured sardine. I'm popular among the canned goods, and everyone speaks highly of me. But beware, I become a real basilisk if I see any injustice being committed at sea.



Sardines in olive oil with chili pepper

We're the spicy little sardines: small, but with more spirit than a winter storm. We may look like we're canned, but we're ready to set your taste buds on fire. At our school, Calma taught us to flow, and Chicha taught us to stir things up. We're the spark of the north: mild at first, sharp at the end.

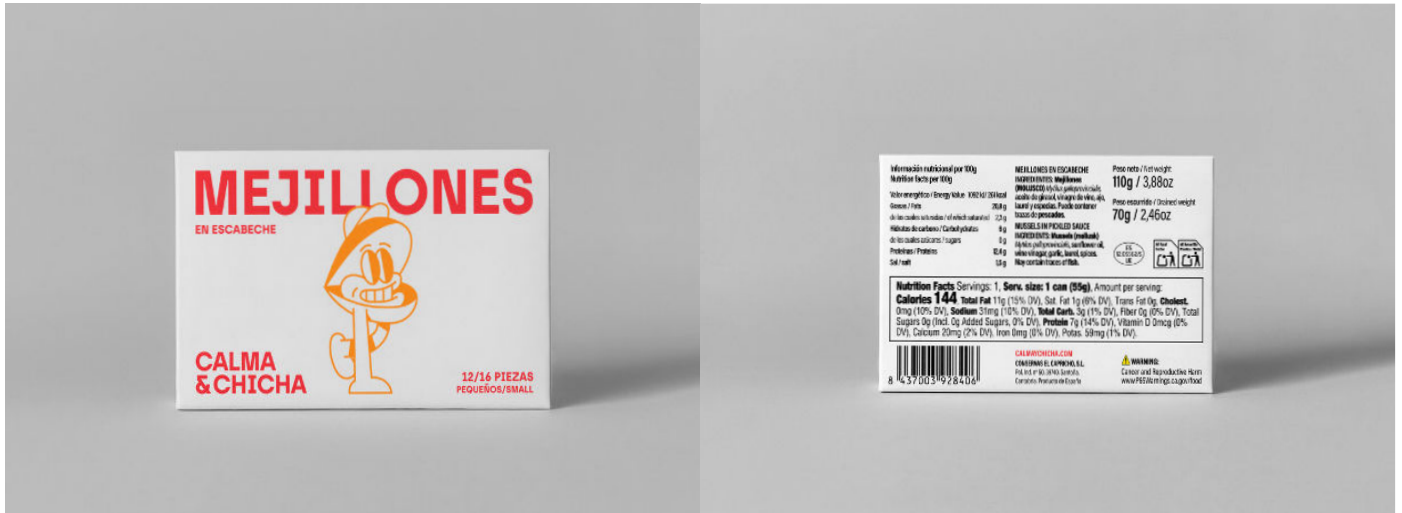


Mussels in pickled sauce

I'm Chicha, the mussel who's always with Calma.

I'm optimistic, cheerful, eccentric, and fun. I'm always up for anything and I make the most of every situation.

That said, my voracious appetite sometimes gets me into trouble.



Variegated scallops in scallop sauce

I'm the variegated scallop, a distant cousin of Chicha, and more flirtatious than pearly coral.

I'm delicate, succulent, and possess a charm that could divert an ocean current. I like to play hard to get, but once you taste me, you won't look at another. My greatest sin? I know I'm irresistible...and I love it.





La Ermita
CANTABRIA

Delicatessen La Ermita

Tradition made taste

DELICATESSEN LA ERMITA is located in Casar de Periedo, Cantabria. We are a family business with a tradition in gastronomy dating from the 1960's when our parents began an establishment that became renowned for fine foods.

We use no artificial additives or preservatives. Our products are all-natural made from the finest ingredients with painstaking attention to the production process. Anything that can be done by hand is done by hand.

Our extensive catalogue of products is the result of a continuous process of innovation, through the constant search and development of flavours and new products.

Our fine foods are made by cooks using traditional cooking methods and may be on the menu of any fine restaurant.

Our healthy and delicious foods make eating one of the great pleasures of life.

www.santanderfinefood.com

Yogurts

Transport: Chilled – Shelf life: 35 days



PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Natural yogurt	185 g.	12
Sweetened natural creamy yogurt	185 g.	12
0% natural yogurt	185 g.	12
Natural yogurt	1 kg.	9
Sweetened natural creamy yogurt	1 kg.	9
0% natural yogurt	1 kg.	9
Natural bifidus	185 g.	6
Natural bifidus	1 kg.	9
• Sweetened natural creamy yogurt with. Mf	200 g.	6



• Flavors: blueberries, strawberry, green plum, peach, carrot, apple and mango.

Texture and flavour are concentrated in Natural Yogurt, while creaminess and sweetness are the distinguishing characteristics of Creamy Natural Yogurt. Next to them, the 0% Yogurt, with all the nutritional properties of yogurt but with a low fat content that reduces the caloric intake of the product making it ideal for diets, people with cardiovascular problems or diabetes.

The simplicity of preparation and control of raw materials (only milk and milk ferments) are the hallmarks of our yogurts. No additives or preservatives and suitable for celiac. Along with them, you can enjoy the blend of Creamy Natural Yogurt with the various varieties of MermeFruit: blueberries, strawberry, green plum, carrot, peach, apple and the *New flavour* mango.

Bifidus is a fermented milk with a firm texture and characteristic taste, thanks in part to the milk of the best quality. Its bacterium probiotic bifidobacterium contributes to the improvement of the intestinal flora in those who suffer from constipation and thus promotes an improvement of the intestinal movements.

Lactose free yogurt - *New Product*

Transport: Chilled – Shelf life: 35 days



PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Lactose free yogurt	185 g.	12
Lactose free yogurt	1 kg.	9



So that an intolerance does not prevent you from enjoying the best yogurt with an incomparable texture and flavor. Healthy and delicious.





Natural kefir - *New Product*

Transport: Chilled – Shelf life: 35 days

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Natural kefir	185 g.	12
Natural kefir	1 kg.	9



Our new product is of the firm dairy type (fermented in its own container) and it is a probiotic food that contains many bioactive compounds, including up to 30 strains of good bacteria, which we can relate to improvements in the digestive and immune systems, among others.

Kefir benefits:

- It has high detoxifying power, purifies the body.
- This probiotic product helps balance and partially regenerate the intestinal flora.
- Of great help in slow digestions and the correct absorption of nutrients.
- It acts as a regulator of constipation.
- Eliminate toxins from our body, it can be very useful in cases of dermatological problems.
- Great antioxidant power.
- Diuretic, digestive and purifying at the intestinal level.
- The acids in its composition help balance the blood sugar level.

Dairy desserts

Transport: Chilled – Shelf life: 90 days

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Cheese flan	110 g.	12
Coffee flan	110 g.	12
Chocolate flan	110 g.	12
White chocolate flan	110 g.	12
Delicatessen delimon (lemon mousse)	110 g.	12



Delicatessen La Ermita Flans are tasty dairy desserts derived from the traditional egg Flan, to which we add a touch of cream of cheese. We have them in four varieties: Cheese Flan, Coffee Flan, Chocolate Flan and White Chocolate Flan.

Delicatessen Delimon is a type of refreshing and original mousse. It is made with natural yogurt, cream of cheese and lemon juice.



Rice pudding and Custard

Transport: Chilled – Shelf life: 75 days



PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Rice pudding	550 g.	6
Rice pudding	270 g.	6
Rice pudding	145 g.	12
0% fat free rice pudding	145 g.	12
0% fat free rice pudding	270 g.	6
Goat rice pudding	270 g.	6
Custard	145 g.	12
White chocolate custard	145 g.	12



The patience and the dedication in the elaboration of the rice pudding make that the simplicity acquires character of exquisiteness. Flavored milk with lemon rind and cinnamon on branch, rice and sugar. Along with it, we have also created the rice pudding with skimmed milk 0% fatty matter, with almost half of calories that the traditional rice pudding, when making it with skimmed milk reduces the contribution of fats, maintaining nevertheless the identity of the traditional dessert due to we are known.

In addition we have the rice pudding with goat's milk, for those lovers of the intense flavors. Selected as a new product at SIAL INNOVATION, Paris 2016.

The custards are another delicacy, made with milk, egg yolk and sugar, offering a fine and light texture. White Chocolate Custard adds to the tradition a new flavor for the sweet tooth. And like all our products, none of those mentioned have additives or preservatives. They are also gluten-free foods, suitable for celiacs.

Mermefrutas

Transport Ambient - Shelf life: 2 years

* PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
75% Blueberry MermeFruta	275 g.	6
75% Apple MermeFruta	275 g.	6
65% Carrot MermeFruta	275 g.	6
75% Green plum MermeFruta	275 g.	6
70% Peach MermeFruta	275 g.	6
80% Strawberry MermeFruta	275 g.	6
70% Mango Mermefruta <i>New flavour</i>	275 g.	6



Our fruit to spread. More fruit and less sugar than a conventional jam. Ideal to accompany breakfasts, meals or snacks with bread, cheese, yogurt or meats and foie. With variety of flavors like: blueberries, strawberry, green plum, peach, carrot, apple and mango.

Fish Pâtés - *New Product*

Transport: Chilled - Shelf life: 6 months



PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
White Tuna Pâté	110 g.	12
Hake Pâté	110 g.	12



100 % natural fish pâtés with a unique flavor and texture. Source of OMEGA 3 fatty acids, ideal for its inclusion in a healthy and balanced diet. Surprise your relatives with the authentic taste of the sea.

TOMATO tomato - fried and artisanal - *New Product*

Transport: Ambient - Shelf life: 24 months



PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
TOMATO tomato - fried and artisanal	300 g.	8



TOMATO tomato from La Ermita: ready-made tomato, made in the artisanal style with a selection of fresh and natural top-quality tomatoes. Ideal as a base for sauces or as an accompaniment to pastas and other dishes. 100% natural, without additives. Gluten free.

Typical ready meals from the North of Spain

Transport: room temperature – Shelf life: 2 years



PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Cocido montañés light & low in salt (cantabrian bean stew)	360 g.	9
Cocido montañés (cantabrian bean stew)	550 g.	6
Cocido montañés (cantabrian bean stew)	960 g.	6
Cocido montañés (cantabrian bean stew)	1850 g.	6
Chickpeas with spinach and cod	550 g.	6
Olla ferroviaria (red beans – railwayman's casserole)	550 g.	6
Fabada asturiana (asturian bean stew)	550 g.	6



The ready meals of Delicatessen La Ermita bring to the table hearty foods with which you can enjoy the flavours of a lifetime. Like Cocido Montañés, traditional Cantabrian dish, made with beans, cabbages, and selected products of the slaughter. Even Cocido Montañés Light, with smaller portions, less fat and low in salt, the consumer being able to regulate the amount of salt to their liking.

The Olla Ferroviaria, with red beans and meat of slaughter; Chickpeas with spinach and cod; The Fabada Asturiana, with fabes of high quality and a smoked companion that gives that flavour so characteristic.

All without additives or preservatives. Suitable for celiacs (Gluten Free).

Frozen Croquettes

Frozen - 30g./unit.

Transport: ≤ -18°C – Shelf life: 2 years



PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Frozen Croquettes	270 g.	36
Frozen Croquettes	530 g.	24
Frozen Croquettes	2 kg.	3

Flavours: Cod, meat, blood sausage, iberian ham, tuna, cecina de León (Cured beef from León, PGI), D.O Picón Bejes-Tresviso blue cheese.



Frozen Croquettes of Delicatessen La Ermita are tasty homemade snacks made with bechamel (with milk from local farms), to which are added different ingredients of the best quality and flavour.





Javier Campo

D.O. Blue Cheese Picón Bejes-Tresviso

Our cheese factory is located in the town of Tresviso, in the Liébana region of Cantabria, Spain, within the PICOS DE EUROPA NATIONAL PARK, at an altitude of 900 m. and part of the Biosphere Reserve. It was in this spectacular region of pastures and mountains that the company JAVIER CAMPO was founded in 2005. This artisan cheese factory offers a high quality product made with all-natural ingredients and according to traditional methods.

Given the nature of the landscape this area has been geographically isolated and its natural and traditional ways have been preserved, including cheese making with an official denomination of origin (DO) Picón Bejes-Tresviso, protected since 1994. The cheeses from the region are made according to time honoured tradition passed from generation to generation over centuries. This, combined with the high mountain pastures where cows graze for most of the year, give the cheese the wild flavour that recalls the spectacular Picos de Europa mountain range. The result is a strong, piquant blue cheese with lots of personality and a buttery creamy aspect. The essence of the mountains and a treat for the palate.

This cheese is the product of constant care and dedication to the process, starting with the finest raw milk to the final curing. Our Parda-Alpina cows, producing some 7,000 litres annually, spend the season grazing peacefully in the mountains, a natural and tranquil life that is reflected in the quality of the milk. The close proximity of the cheese factory, metres from the farm, also means that the milk is not harmed by long travel.

Our facilities are fully modernised and up-to-date, meeting all health and quality standards but without compromising in the use of traditional production methods or natural ingredients. We are proud of this tradition and in order to meet our high standards of quality the annual production of our cheese is limited.

OUR AWARDS

Alimentaria Barcelona:

1987- First prize in the first and second international cheese tasting.

Salón del Gourmet de Madrid:

2006 – First prize for blue cheese.

Consejería de Agricultura de Castilla y León:

2008 - Cincho de Oro

Cofradía del Queso de Cantabria:

International Competition for blue cheeses – First prize in 2006, 2007, 2009, 2010 and 2013 and Second prize in 2012.

Ministry of the Environment, Rural and Marine Affairs:

2009 – Best Spanish blue cheese.

Picos de Europa Cheese Exhibition and Competition (Cangas de Onís):

First prize in 2014, 2015 and 2016. Third prize in 2017.

World Cheese Awards (Wales):

November 2022 - Gold Medal Picón Bejes-Tresviso PDO, Gold Medal Smoked "Cérreu" Cheese.

World Cheese Award (Trondheim, Norway):

November 2023 - Bronze Medal for "Cérreu" Cheese and Gold Medal for "Cérreu" Smoked Cheese.

Picón Bejes-Tresviso Blue Cheese (D.O.)

The Picón Bejes-Tresviso Javier Campo cheese, whose recipe we inherited from our ancestors and made our town famous, is a Spanish blue cheese that is made in the region of Liébana, in Cantabria, from raw cow's milk.

Made with raw milk from our own livestock. It has a bark where the different molds that act in the maturation of our cheeses proliferate, highlighting white, orange and reddish colors. The pasta is plagued with veins, where the penicillium comes out naturally and which gives the cheese a tone that changes according to the degree of maturation and the time of year. Thus, the cheeses made during the grass season (we do not use silage) have a more yellowish paste due to the vitamins present in the fresh grass.

The Picón de Tresviso cheese is a blue cheese made with raw milk. Its smell is strong on the bark and pleasant on the inside. It has a characteristic flavor with a balanced spicy touch. This flavor has been described as wild, in keeping with the mountains of the Picos de Europa National Park, where it has been made since ancient times.

It is a cheese with denomination of origin protected since 1994. Its regulation unified the denomination for all the cheeses that were produced in several municipalities of the region of Liébana next to the National Park of Picos de Europa. The localities of Tresviso and Bejes are those that traditionally have hoarded most of the production and give name to the cheese itself.

Picón Bejes-Tresviso Blue Cheese (D.O.)

Transport: chilled – Shelf life: 10 months

PRODUCT	FORMAT/ UNITg)	UNIT/ BOX
Picón Bejes-Tresviso Blue Cheese (D.O.)	7,5 kg.	1
Picón Bejes-Tresviso Blue Cheese (D.O.)	2,5 kg.	2
Picón Bejes-Tresviso Blue Cheese (D.O.) <i>Portion</i>	1,25 kg.	4
Picón Bejes-Tresviso Blue Cheese (D.O.) <i>Portion</i>	625 g.	8
Picón Bejes-Tresviso Blue Cheese (D.O.) <i>Portion</i>	312 g.	16



"Cerréu" Cheeses

"Cerréu"

The "Cerréu" are pasteurized cow's milk cheeses, with a moldy rind and a tender texture.

These cheeses are made in La Cavada in the cheese factory of our friends from La Pasiega de Peña Pelada and matured in our Cérreu cave, hence the curious name.

In the mouth it has characteristic flavors of traditional maturation in caves: vegetables, humidity, mushrooms.

It has been awarded this year with a bronze medal at the World Cheese Awards competition held in 2023 in Trondheim, Norway.

"Cerréu" Cheeses

Refrigerated transport – Shelf life: 8 mon-

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
CERRÉU CHEESE	2,8 Kg.	2
CERRÉU CHEESE <i>Portion</i>	1,4 Kg.	4
CERRÉU CHEESE <i>Portion</i>	700 g.	6
CERRÉU CHEESE <i>Portion</i>	350 g.	8



Smoked "Cerréu" cheese

When we talk about "Cerréu" cheeses we always speak in the plural since we also have a delicious smoked variety. After its preparation, this cheese is smoked in beech wood and taken to Tresviso to mature in the cave that bears its name. When tasting this cheese we will be delighted with a very subtle aroma of smoke.

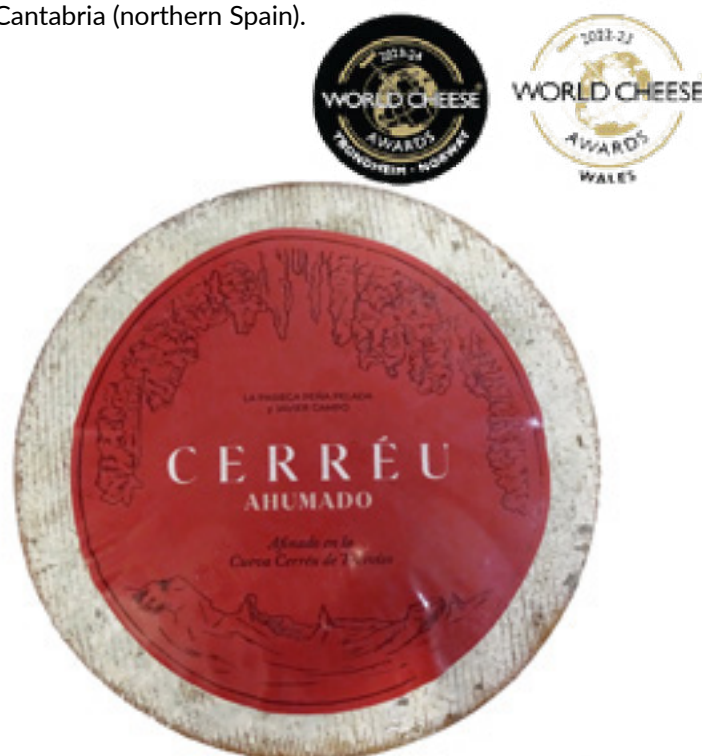
This cheese received the Gold Medal at the World Cheese Awards held in Newport, Wales in November 2022 and revalidated it 2023 in Trondheim, Norway.

Likewise, in 2023 has been chosen as the best cheese from Cantabria (northern Spain).

Smoked "Cerréu" cheese

Refrigerated transport – Shelf life: 8 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
SMOKED CERRÉU CHEESE	2,8 Kg.	2
SMOKED CERRÉU CHEESE <i>Portion</i>	1,4 Kg.	4
SMOKED CERRÉU CHEESE <i>Portion</i>	700 g.	6
SMOKED CERRÉU CHEESE <i>Portion</i>	350 g.	8





Horno San José

Flavor and excellence since 1909

Horno San José is a family business with over 100 years of history founded in 1909 in Torrelavega, Cantabria, by Aquilina Gutiérrez Sánchez and Manuel Fernández González. We started with a small bakery and, after many years of work and work, we have developed our business and our range of products, which are highly appreciated by our customers.

Our goal has always been quality, taste, craftsmanship and product innovation.

Our commitment to quality is to scrupulously select the first first, the best cocoas in the world. We produce each product with meticulous care, following traditional recipes and processes to create natural products with an exquisite and authentic flavor. And in a clear commitment to innovation, we are betting on new products such as 100% and 70% COCOA, in line with the needs of an increasingly demanding consumer who is committed to health.

We currently produce a wide range of delicious products, including coffees, herbal infusions, chocolates and instant cocoa.

Our traditional CHOCOLATE HOT and THICK, INSTANT COCOA TACHOCAO, our PURE CHOCOLATE bars WITH and WITHOUT ALMONDS and our CHOCOLATE COVER are a pleasure for the senses.

The best flavor, with or without sugar. Horno San José also offers the best Cantabrian PURE CHOCOLATE WITHOUT SUGAR AND WITHOUT ALMONDS and our exquisite INSTANT COCOA TACHOCAO 0% SUGAR, ideal for breakfast, snacks, smoothies and shakes that keep the intense flavor of the best chocolates.

All the products we make at Horno San José are made using traditional methods without preservatives and 100% natural ingredients.

Cocoa powder 100 %

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Cocoa powder 100 %	250 g.	16

An excellent product for those who intend to wear a healthy life without giving up the little pleasures of life. Compatible with healthy, balanced diets without added sugars. Ideal for athletes.

Suitable for direct consumption dissolved in milk (cow, or plant-based) or by making healthy desserts.

Source of vitamins (B1, B2, B3, B6 and E) and minerals (sodium, potassium, calcium, magnesium, phosphorus, iron, copper, zinc, manganese and sulfur). Salt content: 0.047%.



Cocoa powder 70 %

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Cocoa powder 70 %	300 g.	16

Pure cocoa powder but with a small contribution of sugar, ideal for those who do not enjoy the bitterness of 100% cocoa but want to follow a healthy diet, low in sugar.

Suitable for direct consumption dissolved in milk (cow, or plant-based) or by making healthy desserts.

Source of vitamins (B1, B2, B3, B6 and E) and minerals (sodium, potassium, calcium, magnesium, phosphorus, iron, copper, zinc, manganese and sulfur). Salt content: 0.047%.



Spanish-style hot

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Spanish-style hot chocolate	200 g.	30

Excellent thick hot chocolate with over 100 years of experience. We only select the best chocolates for our flagship product.

Perfect for enjoying with pastries.



Pure chocolate

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Pure chocolate	150 g.	25

Exquisite chocolate with a hint of bitterness, made with a selection of the finest cacaos in the world.

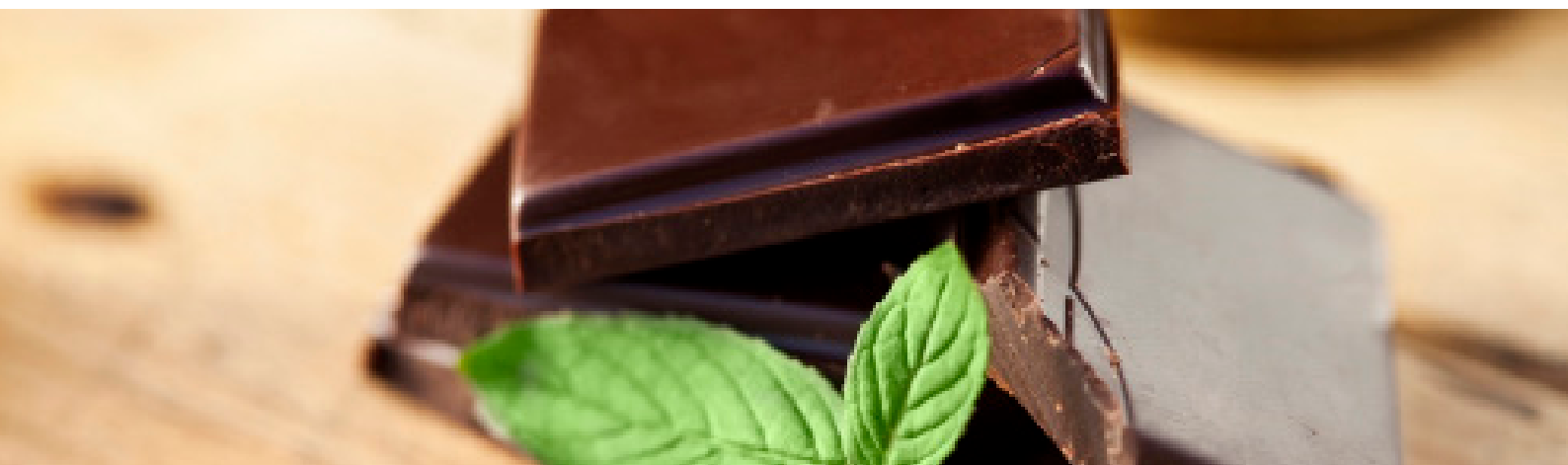


Pure sugar-free chocolate

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Pure <i>sugar-free</i> chocolate	150 g.	25

Our highest quality pure chocolate made with no sugar.



Pure chocolate with almonds

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Pure chocolate with almonds	150 g.	25

Exquisite chocolate with a hint of bitterness combined with the best selection of Marcona-grade whole almonds.



Pure sugar free chocolate with almonds

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Pure <i>sugar free</i> chocolate with almonds	150 g.	25

The best combination of sugar-free pure chocolate and the best selection of Marcona-grade whole almonds.



Cobertura de chocolate

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Couverture chocolate	200 g.	20

Excellent couverture chocolate for making the finest desserts.



Powdered Spanish-style hot chocolate

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Powdered Spanish-style hot chocolate	400 g.	16
Powdered Spanish-style hot chocolate (Box with 50 envelopes of 30g. - Total 1500g.)	50x30 g.	6

The authentic flavour of the best thick hot chocolate in a quick, simple and easy-to-use form.

It's never been so easy to enjoy chocolate and pastries.



Tachocao instant cocoa

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Tachocao instant cocoa	700 g.	10
Tachocao instant cocoa (Box with 50 envelopes of 20g. - Total 1000g.)	50x20 g.	6

The perfect instant cocoa for breakfasts and snacks. Cacao and sugar in their purest states.



Tachocao 0% sugar-free instant cocoa

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Tachocao 0% sugar-free instant cocoa	400 g.	16

The perfect sugar-free instant cocoa for breakfasts and snacks that doesn't lose the intense flavour of the best cocoas.



Our coffee

Our coffee is a mixture of different origins:

- Colombia and Honduras coffee (Arabicas) with a milder flavor.
- India and Vietnam coffee (Robust) with a stronger flavor.

The result is a coffee with a balanced flavor and adapted to the taste of lovers of good coffee.

Natural coffee beans "Bares"

Transport: Room temperature - Shelf life: 6 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Natural coffee beans "Bares"	1000 g.	6



Decaffeinated coffee beans

Transport: Room temperature - Shelf life: 6 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Decaffeinated coffee beans	1000 g.	6



Decaffeinated coffee

Transport: Room temperature - Shelf life: 36 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Decaffeinated coffee (Box with 100 envelopes of 2 g. - Total 200 g.)	100 x 2 g.	6



Ground blend coffee

Transport: Room temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Ground blend coffee	250 g.	12



Natural ground coffee

Transport: Room temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Natural ground coffee	250 g.	12



Blueberries with apple infusion

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Blueberries with apple infusion	30 pyramids x 4 g	18



Blueberries grown in Cantabria. Blueberries are very rich in antioxidants, act as cholesterol reducers, antibiotics and anti-inflammatories and have vitamins such as C, K, manganese and fiber, which are really beneficial for a healthy diet.

Infusion with a touch of apple that provides us with vitamins B1 and B6, which prevent mental exhaustion and strengthen memory. It is also a source of phosphorus, a mineral present in the phospholipids of the brain, potassium and sodium, essential for nerve conduction. To strengthen hair and nails.

Blueberries with lemon infusion

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Blueberries with lemon infusion	30 pyramids x 2,1 g	18



Blueberries grown in Cantabria. **Blueberries** are very rich in antioxidants, such as cholesterol lowers, antibiotics, and anti-inflammatories and have vitamins such as C, K, manganese, fiber that are really beneficial for a healthy diet. Infusion with a touch of **lemon** (rich in Vitamin C).

Wild berries infusion

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Wild berries infusion	30 pyramids x 4 g	18



Made with hibiscus, raisins, blueberries, rose hip, elderberries, and strawberries.

Hibiscus: it fights acidity, cholesterol, with diuretic and disinfectant effects on the urinary tract.

Raisins: Plenty of fiber, helps you have a good digestive health, avoiding constipation and improving intestinal transit. Rich in potassium and iron, Natural sweet for diabetics and hypertensive.

Blueberries: very rich in antioxidants, such as cholesterol lowers, antibiotics, and anti-inflammatories and have vitamins such as C, K, manganese, fiber that are really beneficial for a healthy diet.

Rose hip: effective astringent remedy, and help prevent urinary tract infections.

Elderberries: reduces the severity of cold and flu.

Strawberries: appetite stimulant.

Digestive high mountain infusion

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Digestive high mountain infusion	30 pyramids x 3,5 g	18



Made with sideritis (from Picos de Europa Valley), licorice, anise and mint.

Sideritis: Mediterranean plant with digestive and purifying properties.

Licorice: edulcorant.

Anise: used to combat heartburn, indigestion, gas and stomach pain, because it has carmitative and antispasmodic properties.

Mint: anti-inflammatory, expectorant, antiseptic, analgesic, antibacterial properties.

English breakfast tea

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
English breakfast tea	30 pyramids x 2,5 g	18



It is a mixture of teas originating from Assam, Ceylon and Kenya, with a predominance of these three, the mixture can vary, it is ideal to assimilate a good breakfast, and start the day with vitality. It has a bright reddish amber color and a penetrating aroma. In the mouth it is astringent, with marked tannins, a robust body, well structured, and notes of malt and oak.

Assam tea: Black tea originating from Assam India, Full bodied, strong and appreciably malty. It has a diuretic and antioxidant effect.

Ceylon tea: Originario de Sri Lanka, exótico y aromático, con un toque cítrico de color rojizo, usos: Antioxidante.

Kenya tea: Black tea with a strong and astringent flavor. It has a diuretic and antioxidant effect.



Pennyroyal mint infusion

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Pennyroyal mint infusion	30 pyramids x 1,3 g	18

Pennyroyal: Mediterranean plant, uses and properties: Digestive and stomach tonic. Expectorant.

Rooibos sobao pasiego infusion

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Rooibos sobao pasiego	30 pyramids x 2,5 g	18

Rooibos, lemon peel and sobao pasiego (butter cake from Cantabria) aroma.

Rooibos: South African plant, uses and properties: Antioxidant effect.



Chamomile infusion

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Chamomile infusion	30 pyramids x 1,3 g	18

Chamomile: Perennial herb native to Europe with digestive, sedative, tonic and vasodilator properties.



Green tea with ginger and lemon

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Green tea with ginger and lemon	30 pyramids x 2,5 g	18

Sencha green tea, lemon wedges, cut ginger and lemongrass.

Sencha green tea: Japanese tea that is made without crushing the leaves, uses and properties: Antioxidant, fights arthritis and helps lose weight.

Lemon: fruit rich in Vitamin C.

Ginger: South Asian plant rich in vitamins C, B9, B1, B2, B3, B5 and B6, calcium, iron, manganese, zinc, phosphorus and sodium.

Lemongrass: Mediterranean plant with digestive and anti-inflammatory properties.



Red pu-erh tea

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Red pu-erh tea	30 pyramids x 2,5 g	18

Pu-erh red tea: It is a fermented tea, typical of the Yunnan province in China. Reduces cholesterol, helps in weight loss diets, cardiovascular protector and prevents arthritis.



Passion fruit and orange infusion

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Passion fruit and orange infusion	30 pyramids x 3,5 g	18



Passion fruit: Known as passion fruit, passion fruit or passion fruit, this tropical fruit with an acidic and sweet flavor at the same time is rich in carbohydrates and water, making it a perfect food to recover energy after an effort. It is a fruit rich in potassium, phosphorus and magnesium.

Hibiscus: It contains abundant organic acids, such as hibiscic, malic and tartaric acid, as well as mucilage, phytosterols and pectin, and is considered a privileged source of vitamin C. All of this makes its properties multiple, among which the following can be highlighted:

Antioxidant

Source of Vitamins

Regulates high blood pressure.

It helps you lose weight.

It facilitates digestion and is a laxative. It eliminates heartburn and can cure both gastroenteritis and constipation.

Anxiety (it's relaxing)

Diuretic and antiseptic.

Demulcent (relieves throat irritation).

Hair loss: It can stop hair loss thanks to its high nutrient content.

Rosehip: It has a high content of Vitamin C: between 1700-2000 mg per 100 g of dry product, which makes it one of the richest plant sources of this vitamin. Contains vitamins A, D and E and antioxidant flavonoids.

As a natural remedy, it is credited with the ability to prevent bladder infections, and is said to help with dizziness and migraines. Its antidiarrheal properties are also known.

Orange: stands out for being an excellent source of vitamin C, flavonoids, folic acid and minerals such as potassium and magnesium.

Black tea with cinnamon

Transport: Room temperature - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Black tea with cinnamon	30 pyramids x 2,5 g	18

Ceylon black tea: provides various health benefits, such as helping to improve digestion, control diabetes, promote weight loss, increase alertness, prevent aging and diseases such as cancer and myocardial infarction.

Due to the effects of caffeine, greater in black tea than in other types of tea, its stimulating power stands out, which allows you to keep the mind awake in intellectual work such as studying, writing, etc.

Cinnamon: it is a great ally when it comes to promoting digestive well-being. It effectively fights against gas and flatulence, reduces bloating, prevents heavy digestion and is recommended in case of nausea. - Likewise, it improves intestinal transit and helps combat constipation.



Wooden display available





Alía
ACEITE DE OLIVA
VIRGEN EXTRA

Aceites Alía

Recovering centuries-old traditions

Aceites Alía is a young and dynamic company, but at the same time with a long tradition. For eight years we have combined our passion for extra virgin olive oil and work, with the experience and tradition of a special land with varieties that have endured over time and that we maintain and care for with care.

Everything is the result of knowledge and complete dedication, from the planting and daily care of the olive grove, to its harvesting, transporting the olives and subsequent transformation into a high-quality product. A long chain where each and every one of its links is pampered, from the olive grove, the true EVOO factory, until it is bottled and reaches the final consumer.

At Aceites Alía we control the entire production process from the harvesting of olives to bottling, because we know that this is the only way to guarantee our final consumer the highest quality.

Our extra virgins are made using the most modern technology. They are very early harvest oils, rich in aromas and complex flavors. For this we apply different and innovative techniques:

- We extract the olive stones to obtain energy, so that in this way the oil mill functions in a SUSTAINABLE way.
- Cold extraction at a temperature not exceeding 20°C.
- We use glass and recyclable cardboard in all our packaging.
- Innovation and exclusivity in the designs.
- Illusion and great effort.

Extra Virgin Olive Oils

Extra virgin olive oil is a real treasure for health. It is the food par excellence of the appreciated Mediterranean diet. Not surprisingly, true olive juice has been the most consumed monounsaturated fat in the Mediterranean environment since ancient times.

Appreciated for thousands of years for its extraordinary taste, a close relationship has now been found between its consumption and a longer life expectancy, which implies a decrease in diseases caused largely by not very healthy western culinary habits. .

The virtues of olive oil go beyond protection against cardiovascular diseases. Some of the antioxidants may have the ability to destroy substances that lead to the proliferation of cancer cells.

Olive oil also plays an important role in diabetes. Research has shown that people who enjoy olive oil in their diet have better blood sugar levels.

In our olive groves we can find 5 different varieties of olive trees, consequently, we produce 5 monovarietal extra virgin olive oils, **Verdeña, Alquezrana, Empeltre, Royeta de Asque and Arroniz** cold extracted so that each type of oil retains all its properties and flavor and in whose preparation no food additive or preservative is used.



Verdeña

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - VERDEÑA	250 ml	12
Extra Virgin Olive Oil - VERDEÑA	500 ml	6

Variety of olives from Somontano, hand-picked from olive trees between 150 and 200 years old in the towns of Cregenzan and Estadilla.

Oil with a great personality and a unique fruity flavor, soft background, slightly spicy and with hardly any bitterness. Green tones and golden nuances. Reminiscent of tomato, freshly cut grass and almonds. On the palate it is sweet, with a great balance.

It is perfect for any meal since its exceptional aroma and sweet touch make any meal more balanced.



Alquezrana

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - ALQUEZRANA	250 ml	12
Extra Virgin Olive Oil - ALQUEZRANA	500 ml	6

Somontano variety more specifically from the town of Alquézar from where it takes its name and from its surroundings.

Variety of which there are barely more than 2000 trees left, all of them large and with an average age of 300 years.

Olive harvested by hand at the beginning of the campaign and that stands out for an intense fruity flavor with nuances of artichoke and freshly cut grass. Oil with a lot of personality, like the land to which it belongs.

Intense fruity flavor, in the mouth, its bitter and spicy point stands out.



Royeta

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - ROYETA	250 ml	12
Extra Virgin Olive Oil - ROYETA	500 ml	6

Royeta or Royeta de Asque, a variety recovered from a few olive trees found on the verge of extinction. It owes its name to the red color that the olive takes at the time of veraison.

Its oil stands out for an intense fruity flavor, where its aroma of flowers and almonds stands out with nuances of fig and tomato. In tasting it denotes slight sensations of bitter and spicy, nuanced with its sweet and almond-like character.



Empeltre

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - EMPELTRE	250 ml	12
Extra Virgin Olive Oil - EMPELTRE	500 ml	6

One of the oldest varieties of the Iberian Peninsula. In our case, it is about young olive trees planted near the town of Ejea de los Caballeros, highlighting a sweetness over a bitter and a timid spiciness. We also find flavors of nuts such as walnuts and almonds.

Aromas dominated by green notes, grass and olive leaf, as well as nutty connotations. It therefore has the perfect balance between bitterness and itching thanks to its fruity nuances.



Arroniz

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - ARRONIZ	250 ml	12
Extra Virgin Olive Oil - ARRONIZ	500 ml	6

Very exclusive variety and very limited in the middle area of Navarra and in the Ribera. Centennial olive trees of great size, picked by hand. Oil with a slightly fruity flavor.

It has almond touches. On the palate, its initial sweetness soon passes to a medium-type bitterness, finally we notice its more spicy nuances.

It contains a very balanced composition of fatty acids, with lower saturated fatty acids than other oils. It also has a high content of oleic acid, as well as total polyphenols (greater than 500 ppm.) and other natural antioxidants.



Gorrión

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
EVOO- LECCIANA - GORRIÓN	lata 1 L	12
EVOO- LECCIANA - GORRIÓN	lata 3 L	4

Extra virgin olive oil from Lecciana olive 100%, grown in Pedrola (Zaragoza). Early harvest oil (last days of October) so that the olive is still a little green and to achieve the best quality, even if it means sacrificing volume.

The Lecciana variety is a cross between plants of Italian origin (Leccino) with one of the most common varieties in the Mediterranean arch, the Arbequina.

Its high content of polyphenols makes the oil highly stable, causing its characteristics to remain intact until it is consumed. This marks the difference with other oils, since it does not lose its organoleptic properties.

Sparrow Olive Oil is ideal to finish any type of cooked dish or salads, as well as desserts.

It is clean and bright, with notes of aromatic fruit (apple), freshly cut grass and green tomatoes with a great reminiscence of artichoke. On the palate, it has a good balance between acidity and bitterness, but with the typical smoothness of the Arbequina, which makes its passage through the mouth long and elegant.



Mochuelo

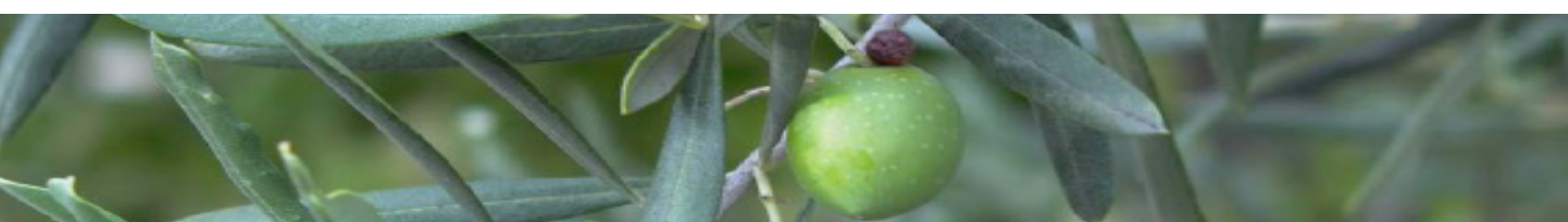
Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - MOCHUELO	2 L	4
Extra Virgin Olive Oil - MOCHUELO	5 L	4

Our most competitive oil based on early harvest arbequina. An oil of superior quality in large format.

After being harvested in the months of October and November and after careful grinding, we obtain an olive juice with high fruitiness, a slight bitterness and great stability.

The main characteristic of this oil is its freshness and reminiscent of green almonds and freshly cut grass, with a characteristic touch provided by the Arbequina variety. We can also find an oil with nuances of tomato and fig.



CUCO

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
EVOO-ARBEQUINA-ROYETA-LECCIANA - CUCO	500 ml	6

Blend of the Lecciana, Arbequina and Royeta de Asque varieties.

Harvested and milled during the last week of September and the first week of October depending on the harvest. This oil is the result of selecting the best plots and from these the best olives from the estate are harvested.

Very low yields which gives a fruity oil, with very green aromas where artichoke, freshly cut grass and tomato predominate. Fresh and balanced, a true delicacy with a very limited production.





Dehesa Zacatena

We make cheeses the way our grandparents did

To speak of the history of Zacatena is to speak of Las Tablas de Daimiel, as 950 hectares are part of the estate.

An oasis in the La Mancha steppe of high ecological value, which is evident in the quality of our cheeses.

It is known that cheeses have been made since the 16th century from the sheep that graze in the Dehesa Zacatena, which today gives its name to our cheeses. The richness of its pastures, which has been noted in various publications, is due in large part to the Magarza, a high-quality grass for sheep with more than 800 years of history.

From Zacatena, and with the support of the Tablas de Daimiel National Park, a protected area recognized for its unique characteristics and a biosphere reserve, we are reviving the raising of Manchego cattle, transforming their milk into exquisite artisanal Manchego PDO organic cheese, allowing the farm to coexist with the environment.

We are artisans. We continue on the path set since 1990

At Dehesa Zacatena, we continue to work the estate in the traditional way, producing the finest artisan Manchego PDO cheese, while incorporating the necessary requirements to achieve the exclusive organic certification.

Our activity, linked to the production of quality cheese, began in 1990, preserving and maintaining a production model that respects the environment while also adding the technology necessary to guarantee the consistency of our products.

Our cheese factory is exceptional because tradition and quality take precedence over production, seeking that balance between natural ingredients, tradition, and sustainability that results in an ORGANIC product of the highest quality.

OUR AWARDS AND CERTIFICATIONS

2025

WORLD CHEESE AWARDS:

Gold - organic cured artisan Manchego cheese.
Bronze - organic semi-cured Manchego cheese (pasteurized milk).

CAMPO Y ALMA:

Gold - Organic semi-cured Manchego cheese (pasteurized milk).
Silver - Organic cured artisan Manchego cheese.
Bronze - Organic semi-cured artisan Manchego cheese.

2024

WORLD CHEESE AWARDS:

Gold - aged Manchego cheese (pasteurized milk).
Silver - semi-aged Manchego cheese (pasteurized milk).

CAMPO Y ALMA:

Silver - Semi-cured artisan Manchego cheese.
Bronze - Cured artisan Manchego cheese.

2023

WORLD CHEESE AWARDS:

Gold - Semi-cured artisan Manchego cheese
Bronze - Cured artisan Manchego cheese
Bronze - Cured Manchego cheese (pasteurized milk)

CAMPO Y ALMA:

Silver - Artisan cured Manchego cheese
Bronze - Semi-cured Manchego cheese (pasteurized milk);



Soft Cheese

Organic Manchego Cheese P.D.O



INGREDIENTS

Organic sheep's milk (from Spain), salt, stabilizer (calcium chloride), lactic ferments, and rennet.

100% edible natural rind.

Gluten-free product.

SIZES:

1. Wedge (200 gr)
2. Large whole (2,600 kg)
3. Small whole (1,120 kg)

Our artisanal PDO sheep's cheese leaves no one indifferent. It's the most unique, with a mild flavor and distinctive nuances, ideal for the whole family—irresistible.

Made with pasteurized milk to which we add enzymes and bifidus using a carefully crafted formula. Because it's a soft, almost fresh cheese, it's important to keep it refrigerated between 2 and 12°C.

Artisan Semi-Cured Cheese

Organic Manchego Cheese P.D.O



INGREDIENTS

Organic sheep's milk (from Spain), salt, stabilizer (calcium chloride), lactic ferments, and rennet.

100% edible natural rind.

Gluten-free product.

SIZES:

1. Wedge (200 gr)
2. Large whole (2,600 kg)
3. Small whole (0,980 kg)

Our best-selling and most awarded artisanal PDO sheep's cheese. A distinctive, creamy, and intense flavor, thanks to the sheep's diet in the Dehesa.

Made with raw milk straight from the sheep's milking, without any other processing, thus preserving its natural enzymes and bifidus bacteria.

Pasteurized Semi-Cured Cheese Organic Manchego Cheese P.D.O



INGREDIENTS

Organic sheep's milk (from Spain), salt, stabilizer (calcium chloride), lactic ferments, and rennet.

100% edible natural rind.

Gluten-free product.

SIZES:

1. Wedge (200 gr)
2. Large whole (2,600 kg)
3. Small whole (0,980 kg)

Cheese made with organic pasteurized sheep's milk D.O. Manchego, made with great care using traditional methods and attention to detail, resulting in a cheese with a rich flavor.

Artisan Cured Cheese Organic Manchego Cheese P.D.O



INGREDIENTS

Organic sheep's milk (from Spain), salt, stabilizer (calcium chloride), lactic ferments, and rennet.

100% edible natural rind.

Gluten-free product.

SIZES:

1. Wedge (200 gr)
2. Large whole (2,400 kg)
3. Small whole (0,920 kg)

Our purest artisanal PDO sheep's cheese with an exceptional aroma and texture. Matured for six months to achieve an intense flavor with a subtle tang. The milk is processed raw, immediately after milking, without any other processing, thus preserving the natural enzymes and bifidus bacteria in sheep's milk.

Pasteurized Cured Cheese

Organic Manchego Cheese P.D.O

INGREDIENTS

Organic sheep's milk (from Spain), salt, stabilizer (calcium chloride), lactic ferments, and rennet.

100% edible natural rind.

Gluten-free product.

SIZES:

1. Wedge (200 gr)
2. Large whole (2,400 kg)
3. Small whole (0,920 kg)



Our cured cheese is made with milk from our own sheep that graze in the pasture, resulting in a cheese with a unique and unparalleled flavor.

