



***Ocimum basilicum* L.**

Aromatic plant of the family Asteraceae native of India, slightly spicy.

It shows on the palate with a fresh and aniseed flavor.

Indispensable in the minestrone soup pistou or, or pesto sauce, goes well with olive oil. Flavored pasta dishes in all its forms, as well as

salads of tomato and pepper.



## Bird Eye Chilli Branch



***Capsicum frutescens* L.**

Small pepper variety native to Africa with hot spicy flavor and the common chilli. They have a size between 2 and 3 cm. and it contains the highest concentration of capsaicin, which causes its strong flavor.

It has a strong presence in Mediterranean cuisine where it is used but not eaten, such as eels.





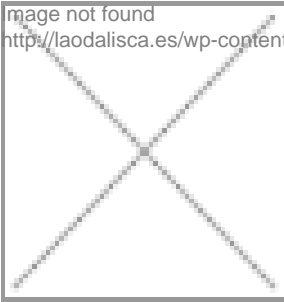
**Fruit picked before maturity, blackened and crumpled** drying from the *Piper nigrum* L. pungent, hot and spicy taste, less smelly than white pepper.

Mainly comes from Southeast Asia, although in Brazil also grown.

Many preparations are named and character to the use of pepper:

pepper steak, pepper cake German or Dutch lamb ragout.

It is the spice par excellence, and contain many savory dishes. In short whole grains flavored broths, marinades and pickles. Spread on grilled sliced, some raw vegetables, farces and minced. Freshly ground flavored salads and cooking.



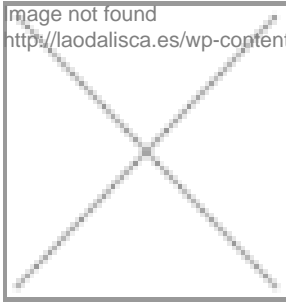
**Composed of fine salt seasoning and ground celery.** It serves to flavor vegetable juices and even cooking to enhance funds and stocks.





## *Capsicum baccatum*

Pepper variety of native Peru with varying degrees of hotness. It usually presents cut or chopped and used directly on cooked or making sauces plate.



# Chillies Branch



## *Capsicum frutescens L.*

Small pepper variety native to South America with hot and very spicy. They have a size between 4 and 6 cm. and it contains capsaicin, which is the cause of taste.

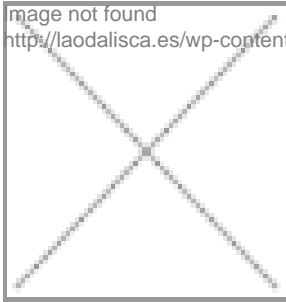
It has great presence in the Mediterranean and ground kitchen used to flavor couscous and oils for pizzas, sauces or stew. Mixed with paprika, it is widely used in the deli of Spain and Portugal. It is also basic to the development of tabasco.





Condiment oregano, parsley, tarragon, garlic, paprika, cayenne pepper and used for the preparation of Argentina typical sauce used to accompany roast.

The sauce is made with olive oil and a little lemon juice or vinegar to which it adds this condiment.



# Cilantro Beans and Ground



**Coriandrum sativum L.**

Aromatic plant of the Umbelliferae family, which has been commonly called Arab parsley or Chinese parsley, the dried seeds (whole or ground) and (fresh cut or dried) leaves are used.

Provides a soft and pleasant taste to meats, especially game for marinating, some sausage, the fried fish, vegetables, mushrooms Greek salad and even cakes or biscuits.





## *Cinnamomum zeylanicum* Nees

Bark of the stems, which dries wound on itself, forming a tube light brown. It has a mild and pungent, and has a warm and spicy flavor. It can be raw or ground.

The cinnamon (chinaberry) most appreciated are those of Sri Lanka and China.

Their use in flavoring compotes and desserts.



# Curry



It results from the mixture of various spices. Originating in India, may be several types depending on the proportions and mixed spices, and the use to which it will provide.

The composition contains admitted: turmeric, coriander, cumin, pepper, cloves, cardamom, ginger, nutmeg and pepper.

It is used to flavor meat, fish, vegetables, rice or couscous.

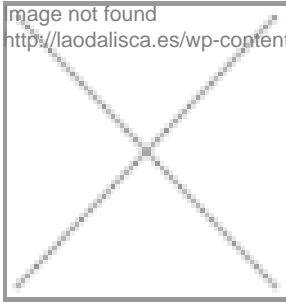




***Anethum graveolens* L.**

Originating in West Asia and Southern Europe, are the leaves, stems and fruit of the plant, dried and cut, bright green, like a tender fennel, aniseed, spicy, warm and soft, slightly smoky.

It is often used to flavor stewed meats, fish, crustaceans, vegetables and salads, but its biggest presence is in preparation or carpaccio marinated salmon, mackerel and herring.



Fruits of the aromatic plant ***Foeniculum vulgare* Miller**, light green with aniseed flavor, warm, sweet and slightly pungent camphor.

Whole or ground fruit flavored sauces, breads and pastries.





Mix of different peppers five flavors: white, black, green, hibiscus and pink .

To give a different hue to your dishes.



## Food Coloring



Additive intended to color an industrial food product or a cooked dish.

Composed of maize flour (gluten free), salt and coloring E-102 and E-110. These dyes can have negative effects on the activity and attention of children.

The concentration of dye E-102 and E-110 will depend to a greater or lesser coloring additive.

Its most common use is to use as a substitute for saffron in stews and paellas.





It's literal translation is fiery spice and is a mixture of spices usually including cardamom, cumin, cloves, cinnamon and nutmeg, and can also include black pepper, coriander or fennel and is widely used in Indian cuisine.

It is used in moderate amounts and added to the end of cooking.



Seasoning composed of fine salt and crushed garlic. It serves to flavor ground meats, fish, vegetables, soups, pastas and vegetables.







Healthy and clean seeds of *Sesamum Orientale* (gold) and *Sesamum Indicum* (white).

In Europe the seeds is used to make bread and brioches, but elsewhere its use is very varied, consuming roasted like nuts, ground into flour that is used to make pancakes, or even in China, extracted them a drink with the consistency of syrup, very nutritious.



# Grain and Ground Anise



Healthy, clean and dissected fruits of *Pimpinella anisum L*, also known as *Aniseed*.

Originating in West Asia, Greece and Egypt, the grains are of 3-4 mm and its color is brown-gray.

The aroma is distinctive, almost camphor and its use in soups, salads, marinated in some fish carpaccio and pastries and confectionery.

In medicine it is used as a carminative stomach.





## *Cuminum cyminum* L.

Seeds brown, oblong, ribbed, with bristling hair, have a warm, spicy and slightly bitter taste.

It originated in Turkestan, Upper Egypt, Iran and Turkey, but now grown in Mediterranean countries.

Use both as milled grain, it is used to flavor meats, pickled pork and beef, vegetables and sauces.

League great with paprika, oregano and laurel marinade for fish.



# Grain Nail



## *Eugenia caryophyllata*

Flower buds of the clove plant, collected before development and sun dried.

Specifically, phenolated, penetrating with hints of pepper and slightly astringent taste.

Its most common use is in dressings for meats, marinades hunting, short broths and sauces fumets. Blends well with other spices such as garlic, onion, bay leaf, cinnamon, cardamom and pepper, but its powerful aroma use should be moderate so as not to dominate others.





Healthy and clean of *Allium sativum L.*, dried and crushed or ground bulbs.

Slightly spicy and garlicky flavor, originated in Central Asia and their presentations, crushed or ground, better retain their main component: allicin.



It is rich in iodine and carnitine and used to flavor raw vegetables, flavored oils and roasted meat or fish.



*Elettaria cardamomum*

Dry seeds of camphor plant complex and powerful odor and taste, with a tinge of lemon, warm and astringent.

Its origin is in the Malabar Coast in India.

In the East, it is used in rice, cakes, tortillas, meat dumplings and noodles. In the countries of northern Europe warm flavored wines, jams, cakes and some sausages.





**Unripe fruit of *Piper nigrum* L. green**, is often marketed dry or salted.

Meet particular applications, especially the roast duck, monkfish, fish terrines and avocado salad.



# Ground Ginger



**Rhizomes (underground stems and horizontal) of *Zingiber officinale* Roscoe**, ground, light yellow and camphor flavor, with hints of hot and lemon pepper.

In Central Europe it is used in bakery and confectionery (biscuits, chocolates, jams and biscuits). It is also used to flavor pumpkin soup and fish dishes of oriental inspiration.





***Curcuma longa* L.** Also known as Indian saffron.

Plant, originating in India and Malaysia, whose rhizomes (underground stems and horizontal) are the spice, are golden yellow. It presents ground, being more bitter than saffron colored but a similar flavor, is the mainstay of curry and in the composition of some mustards.



It is widely used in Indian cooking and Southeast Asia to produce rice, vegetables and sauces.

# Jamaica Pepper



Mature fruit of the *Pimenta dioica* L., black at maturity and after dark, globular brown, 4-8 mm in diameter.

It has a hot and spicy, with notes of nutmeg, cinnamon and cloves. Original of Central America and the Antilles.

Flavored meats, cold cuts, vegetables, pickles, sauces and marinades.





*Juniperus communis L.*

Blackish whole berries, spicy flavor, tangy and slightly sweet.

They are used to flavor cured, marinades or marinades, sauerkraut, short broths and sauces. It is also often used to flavor liqueurs.



*Laurus nobilis L.*

The leaves are very aromatic taste warm, balsamic, spicy, bitter and.

Dry, it is green-brown color and its use should be moderate so as not to mask other scents.

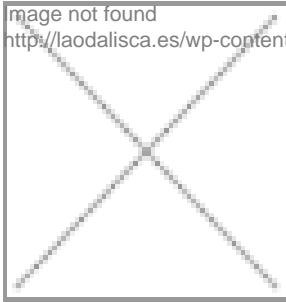
It is used in short fish broth, onions, pickles, terrines and pates.



Flavored salted fish, crustaceans game, stews, vegetables, mushrooms and stews.



**Peppers and the genus *Capsicum annuum* L**, sliced. Sautéed meat for stews or fish, such as the cauldron used.



## Mexican Tacos



**Seasoning specially prepared to add to ground beef Mexican tacos**, consisting of paprika, onion, garlic, oregano, cumin, cayenne and other spices.



## **Origanum vulgare L.**

The plant originated in the Mediterranean area, but today it is also cultivated in South American countries. Green has a mild, warm minty flavor. Its fresh or dried leaves, whole or chopped flavoring many dishes: pizza, meat dishes (stews or tagines, kebabs), baked fish, tomato sauce and cheese dishes.



# Ñoras



## **Ball dehydrated peppers *Capsicum annuum L.***

Sauteed for meat or fish stews and Murcia are used, they are typical garnish of fried eggs, crumbs and sautéed chard and sardines.



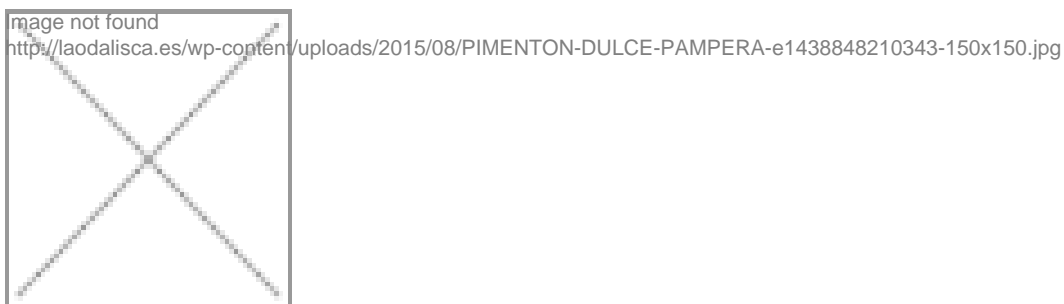
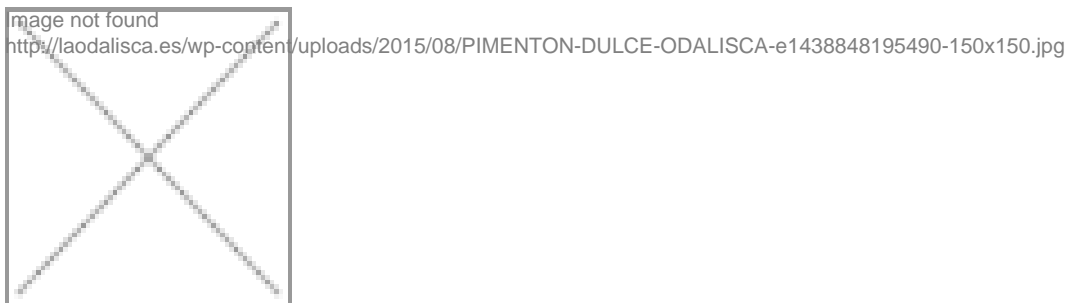


## *Myristica fragrans* Houttuyn

Seed ovoid of 3 cm. approximately ash brown and wrinkled. Taste very spicy, resinous, hot and bitter. Beans should be tough and be weighed and crushed his shredded avoided, and is used in souffles, bechamel or mashed potatoes.

Flavored white meat, fondue, fish, vegetables, soups and sauces intended to accompany meat and tortillas.

# Paprika





**Dry, clean and dehydrated leaves *Petroselinum sativum*.**

Bright green, has a warm, herbaceous flavor. It originated in Sardinia and the Mediterranean basin.

Enhances the flavor of the meat and all the dishes of pan, mix well with the chopped garlic and is essential for decoration.

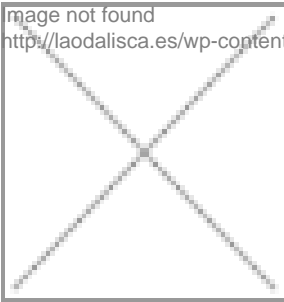


***Mentha spicata* L.**

Aromatic plant of European origin, dark green with fresh flavor, menthol and slightly astringent.

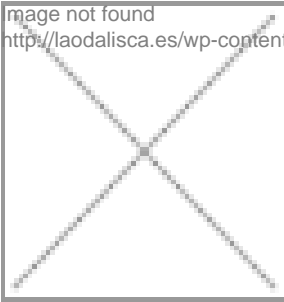
It is used in roasted and grilled lamb and goat, meatballs or roast beef.





**Pinus Sp oblong seed, whole, healthy and clean, devoid of skin and integument. High energy and rich in unsaturated fatty acids intake, carbohydrates, magnesium and potassium.**

They are used for typical San Juan bakes around the Mediterranean and in the empiñonados (sweet), appears in the pesto sauce and accompany grilled meat and fish.



The pinion is the most expensive nut market since around 30 kilos of pineapples are needed to obtain 1 kilo of pine and is very expensive to collection

# Pink Pepper Grain



**Drupe of *Schinus terebinthifolius*, almost red pink.**

From South America, with slightly sweet and spicy aroma. Its aroma is reminiscent of turpentine, used in foie gras semi cooked, salads, fruit and chocolate.





## Provençal Herbs

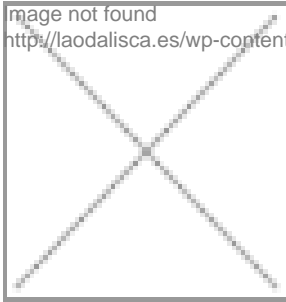


Mixture of various characteristics of the Mediterranean region, namely the Provence dehydrated plants. Green-brown are usually composed of thyme, marjoram, oregano, rosemary, basil, fennel, chervil, tarragon, bay leaf, savory and lavender in different proportions. They accompany barbecues, sauces, roasts, stews and fish.





**Rosmarinus officinalis L.** leaves, gathered in the flowering period, dark green, and camphor taste sharp, spicy, herbaceous, bitter, and a strong aroma. Home on the Mediterranean coast and the black sea. Sprinkle on the grill and flavored white meat with mild flavor, such as rabbit, chicken breasts and beef, also fish, vegetables pickled in vinegar and sauces.



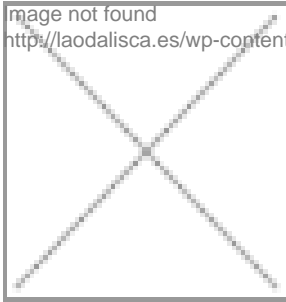
**Crocus sativum L.**  
Stigmata of dried saffron flower, red and bitter and intense flavor specific flavor.  
He is originally from East and was introduced into Spain by the Arabs. The most prestigious is that of La Mancha, but also grown in Italy, Greece, Iran and South America. About 120,000 flowers are required to provide one kilo of saffron, which explains its high price.  
With great coloring power, its use in fish soups (bouillabaisse), rice dishes and desserts.





Dry, clean and dehydrated leaves of *Salvia officinalis* L., very aromatic flavor, slightly camphor, spicy, spicy and slightly bitter. It is ashen green.

It is used to flavor rustic and fatty dishes like osso buco, white meat, game, poultry, fish, vegetables and sauces.

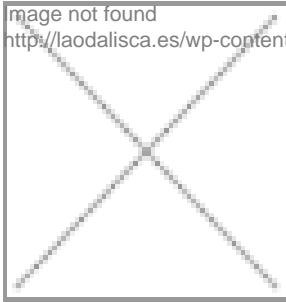


## Smoked Paprika





Extra spice to this dish, composed of cumin and white pepper.



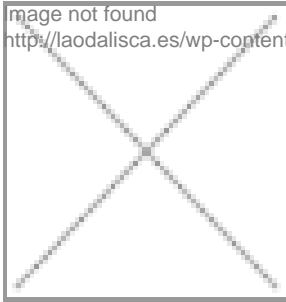
Extra spice to this dish, composed of cumin and other spices.

Coriander, black pepper, cloves and cayenne.





Extra spice to season differently dishes, composed of cloves, cumin, anise and pepper.



Special seasoning for meats prepared on the grill or barbecue made from other species of thyme, oregano, rosemary, pepper and nutmeg. Please do not add salt.





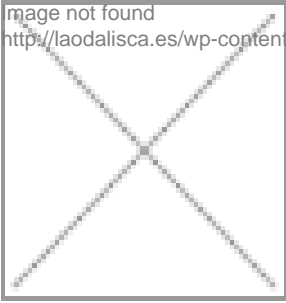


Special seasoning this dish, made from other species of thyme, rosemary, oregano, bay leaf, parsley, pepper, garlic, cloves, tarragon, celery, cayenne, turmeric and nutmeg. Please do not add salt.



Special seasoning this dish, made from other species of thyme, bay leaf, parsley, paprika, onion, garlic, pepper and coloring (E-124). Please do not add salt.





Special seasoning this dish, made from other species of thyme, parsley, pepper, cumin, coriander and nutmeg. Please do not add salt.

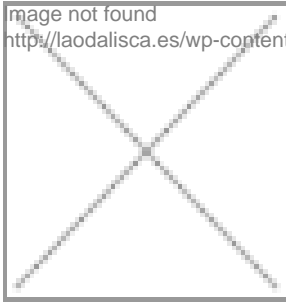


Special seasoning this dish, made from other species of thyme, parsley, pepper, paprika, garlic and nutmeg. Please do not add salt.





Special seasoning this dish, made from other species of corn flour (gluten), coloring (E-102), turmeric, paprika, garlic, thyme, bay leaf, parsley and pepper. Please do not add salt.

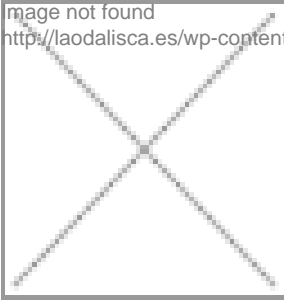


Special seasoning this dish, made from other species of oregano, basil, thyme, ginger, turmeric, garlic and nutmeg. Please do not add salt.





**Special seasoning this dish, made from other species of oregano, celery, parsley, pepper and mustard. Please do not add salt.**



**Extra spice to this dish, composed among other spices cumin, white pepper, cinnamon and anise.**





## Yellow:

Special seasoning this dish, made from other species of thyme, rosemary, parsley, bay leaf, cumin, pepper, cayenne, turmeric and nutmeg. Please do not add salt.

## Red:

Special seasoning this dish, made from other species of thyme, rosemary, parsley, bay leaf, cumin, pepper, cayenne, paprika and nutmeg. Please do not add salt.

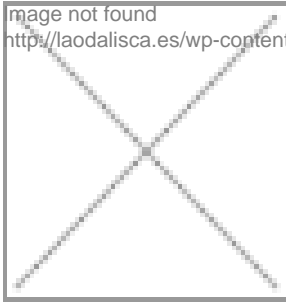


Special seasoning this dish, made from other species of oregano, basil, parsley, paprika, pepper, garlic, celery, ginger and nutmeg. Please do not add salt.





Spice to this dish, made from other species of oregano, parsley, tarragon, paprika, garlic, pepper and cayenne pepper.





The *Illicium Verum* is also called *Badiana*.

Its origin is in the South of China and North Vietnam. The shrub bears fruit in the form of eight-pointed star, the smell is very similar to that of anise, with a tinge of pepper.

It is mostly used in infusion and the Nordic countries is used in baking and in making cookies.

It has carminative and stimulant properties.



# Tarragon



Are the aromatic leaves of *Artemisia dracuncululus* L., also known as little dragon., Bright green color, has a delicate, warm, pungent and slightly aniseed flavor Margo.

He is originally from Central Asia, but also grown in Russia.

It is used in salads, marinated instant or certain sauces like béarnaise or tartare.





Mixture of several herbs green, composed mainly of parsley, chervil and chives, and can also lead celery, fennel, basil, rosemary, thyme and bay leaf.

They are used to flavor a sauce or cheese, meat or cook a sauteed vegetables.



# Thyme



Leaves and stems flowering, healthy, clean and dehydrated *Thymus vulgaris* L. Specifically, aromatic, herbaceous and bitter taste.

It is used to fund rice with meat broth (chicken or rabbit). It is also used in grilled meat or fish, is added to ratatouille, salad, soups and some cheeses and sausages. We are found in industrially developing terrines, pates, marinated onions and stews.







**Incompletely mature, fermented and dried fruit of the *Vanilla planifolia***

. Dark brown, almost black, it tastes specific.

It is used especially in pastry, to flavor creams, pastes cake, ice cream, jams, stewed fruit, dessert presentation, etc.



# Vanillin Sugar



**Icing sugar mixture with vanillin, which is used in confectionery, for**

flavoring creams, pastes cake, ice cream, jams, stewed fruits, desserts, etc.





## *Aloysia citrodora*

Wild plant originating in South America, particularly in Chile and naturalized in Europe since the eighteenth century, with an intense aroma, reminiscent of lemon France.

It is used in the preparation of salads and desserts, pastry, and even as a tea to flavor drinks.



# White Pepper Grain



Very ripe fruit, marinated in salt, peeled, dried, from the *Piper nigrum* L.

It is less spicy and more fragrant than black pepper. Mainly comes from Southeast Asia, although in Brazil also grown.

Many preparations are named and character to the use of pepper: poivrade sauce, pepper steak, pepper cake German or Dutch lamb ragout.

It is the spice par excellence, and contain many savory dishes. In short whole grains flavored broths, marinades and pickles. Spread on grilled sliced, some raw vegetables, farces and minced. Freshly ground flavored salads and cooking.



PRESENTATION		B/2	GLASS JAR	FORMAT 1K
Packaging Specifications	Uts/Pack	25	10	0
	Uts/Box	250	100	12
Pallet Specifications 80 x 120	Box/Pallet	18	14	20
	Height/nº boxes	105 cm / 2 boxes	94 cm / 2 boxes	100 cm / 2 boxes
Aluminum bags ziplock, accommodating 5 k., 1 k., ½ k. y ¼ k.				