



Santander Fine Food

 @SantanderFF

 Santander Fine Food

 Santanderff

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.

INDEX

1. Campoberry
2. El Capricho
3. Delicatessen la Ermita
4. Javier Campo
5. Horno San José



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

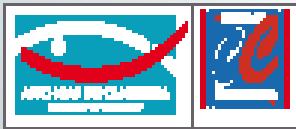
Fresh fruits – Transport: Chilled – Shelf life: 3-4 weeks

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.





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 exclusively 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.



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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
Nº Fillets	+/- 10
Size of fillets	m
Oil type	Sunflower/Olive



Reference	Dingley "s"	Dingley
Net weight	95 g.	95 g.
Drained Weight	50 g.	50 g.
Units Box	16/30	16/30
Nº Fillets	+/- 24	+/- 18
Size of fillets	s	l
Oil type	Sunflower/Extra Virgin Olive Oil	



Reference	Hansa 20	Hansa 10
Net weight	115 g.	115 g.
Drained Weight	58 g.	58 g.
Units Box	10/36	10/36
Nº Fillets	+/- 20	+/- 10
Size of fillets	l	xxl
Oil type	Sunflower/Extra Virgin Olive Oil	



Catering Anchovies (printed tin without carton)

Reference	Dingley H	Hansa H
Net weight	95 g.	115 g.
Drained Weight	31 g.	36 g.
Units Box	20	12
Nº Fillets	10	12
Size of fillets	l	l
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

Room temperature – Shelf life: 5 years

Model	Net Weight	Drained Weight	Oil Type	Units Box
1 White tuna slices - Dingley	80 g.	80 g.	High oleic sunflower oil	12
2 White tuna fillets - Hansa	155 g.	155 g.	Extra Virgin Olive Oil	8
3 White tuna chunks - Tin and paperboard	200 g.	200 g.	High oleic sunflower oil	18
4 White tuna loin - Jar	260 g.	260 g.	Extra Virgin Olive Oil/ Water	9
5 Tuna Belly - Hansa	75 g.	75 g.	Extra Virgin Olive Oil	10
6 Tuna Belly - Hansa H (without paperboard)	75 g.	75 g.	Extra Virgin Olive Oil	14
7 White Tuna and Truffle Rillettes - Jar	100 g.	100 g.	Natural Truffle Juice	18



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 highend 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 Castillo de Canena Extra Virgin Olive Oil, 100% arbequina, harvested in December with a well-harmonised, soft taste. Awarded with the Flos Olei 2016, The Best Olive Oil Company in the world with a perfect score (98/98) for the fourth year running.

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 no least, the Salmüria makes our dishes even more juicy than salt.

Salmüria

Transport: Room temperature – Shelf life: 2 years

Model	Net Weight	Units Box
Anchovy extract 100ml	100ml	10
Anchovy extract Spray	100ml	8
Anchovy extract 2L	2L	-



Sturgeon *Alma* in Extra Virgin Olive Oil Castillo de Canena

Sturgeon *Alma*, canned with Extra Virgin Olive Oil from Castillo de Canena, 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 drink 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

Model	Net Weight	Units/Box
Sturgeon in Extra Virgin Olive Oil- Dingley	110 g.	12/24



Mussels in marinade from Galicia

From Galicia (Spain) and carefully selected in origin, mussels (*Mytilus galloprovincialis*) of giant size (6/8 per can) carefully canned by hand in a fine pickle, following a traditional recipe transmitted over several generations.

Rich in iron and protein, and low in sodium and cholesterol, are a food of great nutritional importance and easily included in any healthy and balanced diet.

Mussels in marinade from Galicia

Transport: Room temperature – Shelf life: 5 years

Model	Net Weight	Units/Box
Mussels in marinade from Galicia	115 g.	18





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 become 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.



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% fat free natural yogurt	185 g.	12
Natural yogurt	1 kg.	9
Sweetened natural creamy yogurt	1 kg.	9
0% fat free 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 and apple.

Texture and flavour are concentrated in Natural Yogurt, while creaminess and sweetness are the distinguishing characteristics of Creamy Natural Yogurt. Next to them, the nonfat Yogurt 0%, 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 and apple.

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.





Dairy desserts

Transport: Chilled – Shelf life: 90 days

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

In its preparation we do not add additives or preservatives. In addition, they are gluten-free products, suitable for celiac.



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
0% fat free rice pudding	550 g.	6
Goat rice pudding	270 g.	6
Sheep 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: Chilled – Shelf life: 9 months



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



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 and apple.



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.

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
Fabes con chorizo (bean stew with sausage)	950 g.	6
Fabada asturiana (asturian vean 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; The Fabes with Chorizo, made of a type of beans called fabes and chorizo; 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

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.	8



Flavours: Cod, meat, sausage, blood sausage, iberian ham, tuna, cecina de León (Cured beef from Leon, 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.

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: 1 year

PRODUCT	FORMAT/ UNIT (g)	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.)	1 kg.	3
Picón Bejes-Tresviso Blue Cheese (D.O.) Portion vacuum-packed	1,25kg.	4
Picón Bejes-Tresviso Blue Cheese (D.O.) Portion vacuum-packed	625 g.	8
Picón Bejes-Tresviso Blue Cheese (D.O.) Portion vacuum-packed	312 g.	16



A new version: Cheese "Nevado de Los Picos"

Our search for new flavors resulted in this cheese in 2017. With it we looked for a more balanced flavor so that those who do not enjoy strong cheeses can also know what the Picos de Europa tastes like.

It has a cylindrical shape like a cake. Natural crust, plagued with white molds that justify the name of the cheese. It has a strong smell in the bark, which disappears in the interior to give way to a rich smell where fungal and animal odors stand out. The texture tends to be creamy and light. The palate has a much more balanced flavor, with aromas of undergrowth and cow's own milk with which it is made.

In the "Nevado de Los Picos" the pasta is strewn with penicillium veins that give the cheese more intensity in the vegetable and fungal flavors.

ON REQUEST

**(MINIMUM 2 MONTHS
IN ADVANCE)**



Cheese "Nevado de Los Picos"

Transport: chilled – Shelf life: 2 months

PRODUCT	FORMAT/UNIT (g)	UNIT/ BOX
Cheese "Nevado de los Picos"	1,2 kg.	4
Cheese "Nevado de los Picos"	0,5kg.	12

**Product made with high mountain grass milk
Deliveries from August to December**

A new flavor: Cheese "Urdón"

Urdón is a village at the bottom of a valley from which starts an impressive route of about 11km on foot and with an approximate height of 1074m where mountaineers from all over the world ascend to Tresviso (Picos de Europa Natural Park), where Our cheese factory and our cows are located.

Urdón is a point geographically opposed to Tresviso and that's why the Urdón cheese is totally different from the traditional cheese made in our town.

It is a cheese of the variety "washed bark" made from raw cow's milk. By washing the rind with water and salt, other molds are involved in ripening and, therefore, that the general characteristics of the cheese are different. Its orange bark with a penetrating smell introduces us to a cheese with a characteristic, vegetable and intense flavor. Its texture is light and more creamy as it advances its refining process.

With this cheese we aim to continue our cheese tradition by expanding flavor varieties to satisfy a greater number of palates.



Cheese "Urdón"

Transport: chilled – Shelf life: 2 months

PRODUCT	FORMAT/UNIT (g)	UNIT/BOX
Cheese "Urdón"	1,2 kg.	4
Cheese "Urdón"	0,5 kg.	12



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. Our clear commitment to innovation means we have chosen state-of-the-art facilities to improve efficiency and find the best answers to market needs.

We currently produce a wide range of delicious products, including coffees, 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.

Spanish-style hot chocolate

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.

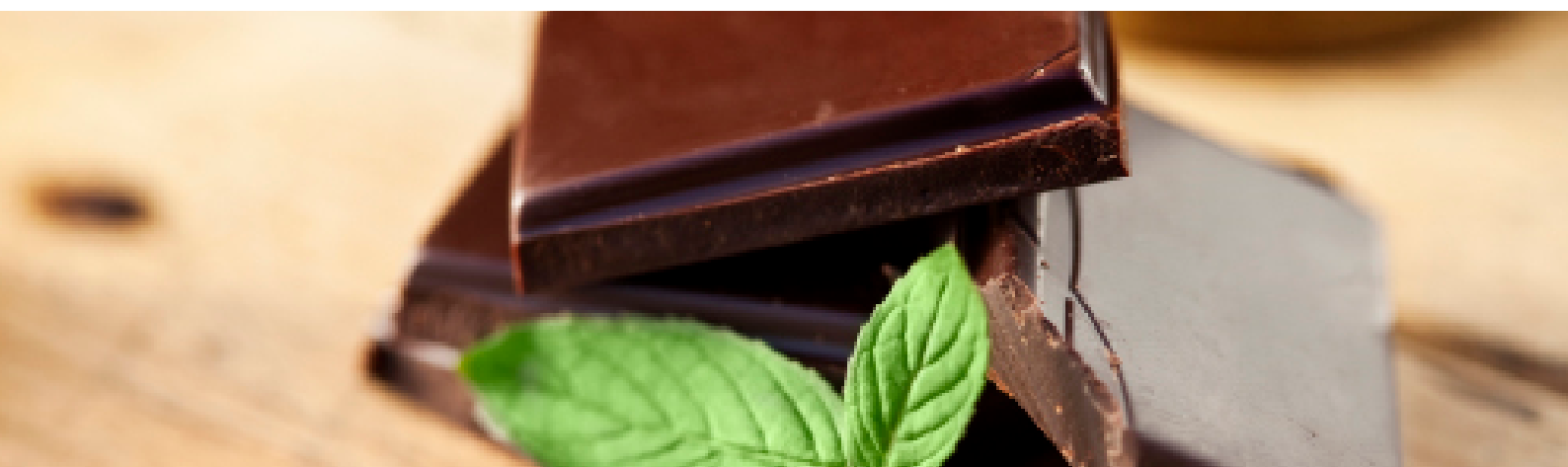


Pure sugar-free chocolate

Transport: Ambient temperature - Shelf life: 18 months

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

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



Couverture 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	500 g.	16
Powdered Spanish-style hot chocolate (Box with 50 envelopes of 30g. - Total 1500g.)	50x30 g.	4

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

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 cacaos.

