

5TH RANGE



GLUTEN FREE LACTOSE FREE

A range of culinary bases with allergen-free, no added salt no allergens, no added salt, no glutam; and no preservatives for meat preservatives for the processing of fresh meat fresh meat into ready meals. Applied as a dense in the form of a dense slurry in the process, it generates a a glossy and glossy sauce during vacuum cooking.

- **TABERFOOD BASE .01**
- **TABERFOOD BASE .03**



VEGAN SOLUTIONS



Highly versatile solutions for all types of minced, formed and/or sausage products, 100% of vegetable origin and Clean Label, with all the flavour.

MIXTURES FOR PROCESSING	OTHER MIXTURES
<ul style="list-style-type: none">• Hamburger• Meatballs• Blood sausage• Sliced• Pâté	<ul style="list-style-type: none">• Vegan Chilli• Bolognese• Moussaka• Fajitas• Kebab



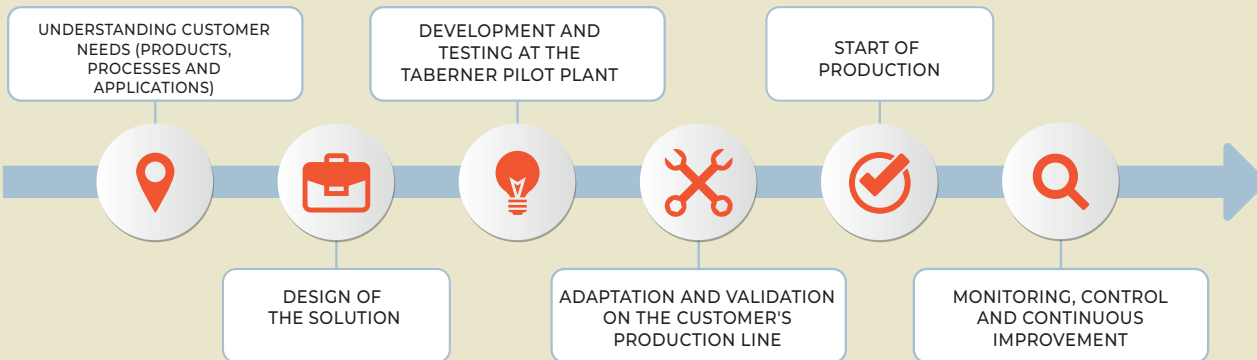
PRESERVATIVES AND SPICES



Tailor-made solutions and the work of our specialists at the service of our customers.

ADVICE, TRAINING AND TAILOR-MADE SOLUTIONS

Customised services to develop tailor-made solutions, including the commissioning of our pilot plant and implementation support.



6+1

REASONS WHY YOU SHOULD INCORPORATE TABERNER PRODUCTS IN YOUR BUSINESS

We offer you:

01

EXPERIENCE

More than 70 years of international experience in food ingredients food (Taberner).

02

FOOD SAFETY

We carry out a continuous and exhaustive quality control of our suppliers. We have IFS, Halal and Kosher certifications.

03

HEALTHY COOKING

Complete offer based on the Healthy Food trend. "No salt added" and clean labels.

04

WIDE RANGE OF SOLUTIONS

We cover all kinds of needs. With more than 100 products to choose from. Continuous expansion of the palette of flavours.

05

CONSTANT INNOVATION

Dynamic R&D&I department in search of solutions and applications following market trends.

06

TRAINING AND TECHNICAL ADVICE

Technical support and development of tailor-made solutions for our customers. Continuous training for chefs.



+ PROFITABILITY FOR YOUR BUSINESS:

- Simpler cooking
- Easy to measure
- Cost savings in the production process
- Improved yields
- Convenient and efficient storage
- Reduced wastage

AND YOU BENEFIT:

Taberner, S.A.

Tel. (+34) 961 597 380
Email: taberner@taberner.es



Offices and Warehouse:

Avda. Puerto de Alicante, 11
Parque Logístico de Valencia
46190 Ribarroja del Turia
(Valencia) SPAIN

Factory, I+D y Quality:

Autovía A-3 Madrid-Valencia, km. 342
46930 Quart de Poblet
(Valencia) SPAIN



MORE THAN 70 YEARS AT YOUR SIDE PROVIDING SOLUTIONS



We specialise in the production of seasoning blends, functional ingredients and food additives for the meat industry. In addition, all our products are subject to strict quality control and a continuous quality control and continuous investment in R&D&I. Because each customer is unique and different needs, our entire organisation is geared towards creating your taste. to create your taste.

FRESH



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Complete solutions are specially designed to eliminate stages that do not add value to the customer's production process and to offer everything needed in a single product, so that the final product is a perfectly balanced mix of colour, flavour, aroma, texture and preservation.

Burger & Minced Meat

MIXES:	BURGER MIXES:
<ul style="list-style-type: none">• Burger Meat special beef/poultry/pork• Meatball Special• Nuggets Special	<ul style="list-style-type: none">• Turkey-chicken burger• Burger kebab• Truffled burger• American burger• Burger meat spinach• Burger mushrooms

Hamburger

- Beef / poultry / pork and/or mixed Burger
- Clean Label Burger



Hydration brines for injection and massage

Generic and ad hoc brines depending on yield and flavours:

Hydration brine	Type of meat:
IMMERSION	POULTRY
PUMP	PIG
INJECTION	BEEF
	POLYVALENT

Sausages and Chorizos

Taberner has an extensive range of solutions for meat preparations with a wide variety of flavours and colours adapted to regional and international trends.

Fresh Sausages:	Fresh Chorizos	Grilled Chorizos
<ul style="list-style-type: none">• Aniseed• Pepper• Catalan Botifarra sausage	<ul style="list-style-type: none">• Chistorra• Zorza• Chorizos adapted to the different regions• Merguez	<ul style="list-style-type: none">• Fresh creole sausages• Creole Galicia• Grilled village• White Creole• Sausage fresh Aragon



DRY FERMENTED



GLUTEN FREE LACTOSE FREE

Wide range created through experience in the world of traditional sausages that allows us to advise our customers on improving their processes and reducing waste, designing the best tailor-made solutions.

- Iberian sausages (chorizo, salchichón and pork loin)
- Artisan salchichón
- Cular chorizo
- Llonganissa Pagés
- Chistorra
- Mallorquina
- Chorizo Cantimpalo
- Sobrasada
- Salami



Clean Label range of natural solutions



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Through our R+D+i department, allergens and preservatives have been eliminated, leading us to offer our customers our complete Clean Label range:

- Sausage
- Chorizo
- Fuet
- Sobrasada
- Pork loin
- Cured Iberian(chorizo, salchichón and loin)

CURED



GLUTEN FREE LACTOSE FREE

We create flavours for all types of meat products. Discover our flavours for pork, beef and poultry.

Pork:	Beef:
<ul style="list-style-type: none">• Extra cooked ham• Cooked pork loin• Bacon• Lean cold meat• Chorizo• Pepperoni	<ul style="list-style-type: none">• Roast minced beef (Topping)• Jambon de boeuf
Poultry:	
<ul style="list-style-type: none">• Cooked turkey breast• Poultry cold meat	



Emulsified

PORK	POULTRY	BEEF	FRANKFURTER
<ul style="list-style-type: none">• Liver pâtés• Mortadella• Galantines• Chopped	<ul style="list-style-type: none">• Hide• Luncheon• Mortadella• Bologna type	<ul style="list-style-type: none">• Luncheon• Chopped Ham• Galatina	<ul style="list-style-type: none">• European• Frankfurt• Bratwurst• Hotdog

OIL-BASED MARINADES



• by taberner •



Wide range of marinades based on vegetable oils. Ideal for any culinary preparation: meat, fish, pasta and vegetables.



DRY MARINADES

Blend of the best selection of spices, paprika, dehydrated vegetables and aromatic herbs and aromatic herbs to season any culinary preparation:

- Roast Chicken
- Moruno Brochettes
- Andalusian Brochettes
- Chicken Wings
- Creole
- Garlic
- Immersion Pork Loin
- Bittersweet
- Wok
- Ras El Hanout
- Pork Loin
- Yellow Brochette Extra
- Yellow Moruno Brochette
- Lomo Embuchado
- Oriental
- Provençal
- Universal
- Cajun
- Baharat
- Fine Herbs
- Tex-mex
- Barbecue
- Roast Seasoning
- Al-andalus
- Chimichurri
- Ibérica
- Teriyaki
- Thai
- Ketchup
- Tikka Masala



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CONDISABORES: TABERNER AROMATIC BASES



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- Chicken Meat
- Roast Chicken
- Cooked Ham
- Grill roast-beef
- Cod
- Piquillo
- Pepper
- Smoky
- Anchovy
- Dairy
- Truffle
- Cured Ham
- Boletus
- Barbecue
- Seafood
- Onion
- Chorizo
- Meat
- Cheese
- Turkey
- Nacho/Jalapeño
- Tripe
- Roast-beef CL
- Chicken CL
- Cooked CL

