## PRESERVATIVES AND SPICES

Discover our preservatives and spices

We specialize in providing tailored solutions to meet our customers' needs.



Reasons why you should incorporate Taberner products in your business:

## We provide you with:



### EXPERIENCE

More than 70 years of international



### CONTINUOUS INNOVATION

ynamic R&D&I department in he search for solutions and applications in line with market

### We offer you

0



### A 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.



### HEALTHY COOKING

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



### FOOD SAFETY

Ve carry out a continuous and horough quality control of our suppliers. We hold Halal, Kosher, and



#### COMPREHENSIVE TRAINING & ECHNICAL ASSISTANCE

nalised technical support and velopment of customised solutions for our customers. Possibility of customising dishes. No closed recipes. Continuous training sessions for chefs.

## And Benefit from





### PROFITABILITY FOR YOUR BUSINESS

- Easier cooking
- Easy to measure the cost of production
- Cost savings in the processing
- Convenient and efficient storage
- Shrinkage reduction







Factory, R&D+i and Quality:

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

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











Taberner

YOUR FLAVOUR MAKER

**IMPROVE YOUR** 

**IMPROVE YOUR** 

BUSINESS

### STOCKS AND BOUILLONS





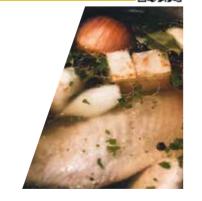






Stocks and bouillons are the perfect foundation to elevate the flavor of any culinary preparation. Stocks, ideal for enriching bouillons and other recipes, provide a practical, quick, and economical solution.

On the other hand, bouillons, with no added salt, offer a blend of flavors that enhance your creations, making them the ideal complement for rice, pasta, and much more.



Learn more about our

oouillons and stocks

→CHICKEN /1 Kg: 65L STOCK FLAVOR — MEAT /1 Kg: 65L -FISH /1 Kg: 65L

- VEGETABLE BOUILLON /1 Kg: 65L
- FISH AND SEAFOOD PAELLA BOUILLON /1 Kg: 50L
- VLC FLAVOUR BOUILLON/1 Kg: 65L

## THICKENERS & BINDERS



Specific solutions for thickening, adding texture or a glossy finish to certain preparations, or used as a soup or sauce base. They also help to bind sauces, preventing syneresis problems during freezing and defrosting processes.

- BRILLIANT ROUX
- BROWN ROUX





## SOUS-VIDE COOKING 🔌 🥑 🚯









Discover our solutions for ne prepared meals industry

Culinary base range of allergen-free, salt-free, MSG-free and preservative-free ingredients for the processing of fresh meat into ready meals. When applied in the form of a thick paste, it creates a smooth and glossy sauce during sous-vide cooking, with no losses and zero waste.

- TABERFOOD 01
- TABERFOOD 03
- TABERFOOD 05



### HOT SAUCES



Discover the details of

our hot sauces

A range of easy-to-prepare dehydrated sauces with a very good yield, designed for chefs to add ingredients and customise the finish. Most importantly, they contain no added salt, allowing them to be added to other preparations without altering the final salt content of the dish.

	BASE SAUCE	FEATURES
	DEMI-GLACE SAUCE	1 Kg/10L
	BECHAMEL SAUCE	1 Kg/ <b>5</b> L
	SPANISH SAUCE	1 Kg/15L
	TOMATO SAUCE	1 Ka/15L

OTHER SAUCES	FEATURES
PORCINI AND TRUFFLE	1 Kg/ <b>12,5</b> L
CHEDDAR	1 Kg/ <b>5,5</b> L
GREEN PEEPER	1 Kg/ <b>6,5</b> L
BLUE CHEESE	1 Kg/ <b>6,5</b> L
BOLOGNESE	1 Kg/ <b>6,5</b> L
BARBACUE	1 Kg/ <b>6,5</b> L
BUFFALO	1 Kg/11L
TERIYAKI	1 Kg/ <b>8</b> L

## COLD SAUCES (8)





1 Kg/ **15**L

We offer you bases for emulsified sauces and cold processing, so you can create countless combinations for a wide variety of flavours. They can also be frozen.



**DRY MARINADES** 

CULINARY AROMAS

**OIL-BASED MARINADES** 

**BARBECUE SAUCE** 

**RANCH SAUCE** 

### **BREADED AND BATTERS**

### BATTER COATING/EGG FREE

JAPANESE PANKO AND CRUSTY BREADCRUMBS

A highly functional, allergen-free alternative to using eggs.

### ■ BREADED AND BATTERS

NATURAL BREADCRUMBS GLUTEN-FREE BREADCRUMBS

### CRUNCHY PROFOOD

A perfect solution to maintain the crunchiness of your most special dishes without the risk of it softening with the passage of time and it does not release particles when it is introduced into the oil. Suitable for croquettes, batter and all kinds of dishes. Our last innovation at Profood is perfect to mantain your most special meals crunchy, without running the risk they soften.

# A World of Flavors

## CULINARY AROMAS 🍕



CURED HAM

SEAFOOD

TRUFFLE

CHICKEN

CHORIZO

DAIRY

### **FLAVOURS**

- MEAT PIQUILLO
- TURKEY
- GRILL
- COOKED HAM
- NACHO/JALAPEÑO COT
- ANCHOVY CAJÚN
- TRIPE BOLETUS

- BEEF
- ONION
- SMOKED CHICKEN
- CHEESE



## DRY MARINADES 🦚



• SRIRACHA

PROVENZAL

UNIVERSAL

HARISSA

ROAST CHICKEN



- AL PASTOR
- BUFFALO • ROASTED CHICKEN

• LEMON CHICKEN

- CRIOLLO
- AJILLO
- AL ANDALUS
- FAJITAS TERIYAKI
- BAHARAT TEX-MEX

CAJUN

- BARBECUE
- THAI
- BITTERSWEET
- WOK
- KEBAB

• KETCHUP

- TIKKA MASALA • FINE HERBS
- RAS EL HANOUT



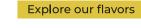
Explore our flavors

## OIL-BASED MARINADES 🕝 🚳 😊 🥃

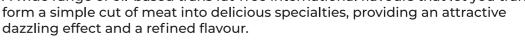














































































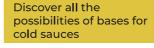


















Discover the options for

breadings and batters















CHALOTA HONEY & MUSTARE

