

PRESERVATIVES AND SPICES

Discover our preservatives and spices



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



6+1 Reasons why you should incorporate Taberner products in your business:

We provide you with:



EXPERIENCE

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



CONTINUOUS INNOVATION

Dynamic R&D&I department in the search for solutions and applications in line with market trends.

We offer you



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

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



COMPREHENSIVE TRAINING & TECHNICAL ASSISTANCE

Personalised technical support and development 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
- Improved yields
- Convenient and efficient storage
- Shrinkage reduction

IMPROVE YOUR RECIPES | IMPROVE YOUR BUSINESS

| | FLAVOUR | COLOUR | AROMA | TEXTURE | PRESERVATION |
|------------------------------------|---------|--------|-------|---------|--------------|
| Oil-based and dry marinade | ● | ● | ● | | |
| Condisabores and aromatic bases | ● | | ● | | |
| Sauces | ● | ● | ● | ● | |
| Basics | ● | | ● | ● | |
| Bouillons | ● | ● | ● | ● | |
| Thickeners and binders | | | | ● | |
| Breaded and batters | | | | ● | |
| Crunchies | | | | ● | |
| Taberfood/Sous-vide cooking | ● | ● | ● | ● | ● |
| Spices and Vegetables | ● | ● | ● | | |
| Preservatives And functional bases | | | | | ● |

📍 Offices, Warehouse and Logistics

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Taberner
YOUR FLAVOUR MAKER

We offer you a wide range of dehydrated products under the strictest quality controls and continuous improvement: stocks and broths, hot and cold sauces, thickeners and binders, marinades, flavours, preservatives and texturisers, spices, breaded and battered products and vacuum cooking.

CULINARY SOLUTIONS FOR THE PROFESSIONAL CHEF

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.



STOCK FLAVOR

- CHICKEN /1 Kg: 65L
- 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



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/ 5L |
| SPANISH SAUCE | 1 Kg/ 15L |
| TOMATO SAUCE | 1 Kg/ 15L |

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

COLD SAUCES



Discover all the possibilities of bases for cold sauces



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.

BAKED EMULSIFIED SAUCE BASE

- CULINARY AROMAS
- DRY MARINADES
- OIL-BASED MARINADES

BARBECUE SAUCE

RANCH SAUCE



BREADED AND BATTERS

Discover the options for breadings and batters



BATTER COATING/EGG FREE

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

BREADED AND BATTERS

NATURAL BREADCRUMBS

GLUTEN-FREE BREADCRUMBS



JAPANESE PANKO AND CRUSTY 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 maintain your most special meals crunchy, without running the risk they soften.



A World of Flavors

CULINARY AROMAS



Explore our flavors



FLAVOURS

- MEAT
- PIQUILLO
- TURKEY
- GRILL
- COOKED HAM
- NACHO/JALAPEÑO
- COT
- ANCHOVY
- CAJÚN
- CURED HAM
- SEAFOOD
- DAIRY
- TRUFFLE
- CHICKEN
- TRIPE
- BOLETUS
- ROAST CHICKEN
- CHORIZO
- BEEF
- ONION
- SMOKED
- CHICKEN
- CHEESE



DRY MARINADES



Explore our flavors



FLAVOURS

- AL PASTOR
- BUFFALO
- ROASTED CHICKEN
- CRIOLLO
- AJILLO
- AL ANDALUS
- FAJITAS
- TERIYAKI
- LEMON CHICKEN
- SRIRACHA
- HARISSA
- PROVENZAL
- UNIVERSAL
- CAJUN
- BAHARAT
- TEX-MEX
- BARBECUE
- THAI
- KETCHUP
- BITTERSWEET
- WOK
- KEBAB
- TIKKA MASALA
- FINE HERBS
- RAS EL HANOUT



OIL-BASED MARINADES



Explore our flavors



A wide range of oil-based trans fat-free international flavours that let you transform a simple cut of meat into delicious specialties, providing an attractive dazzling effect and a refined flavour.

