

Mixes of spices and herbs giving to the meat an attractive look and exquisite taste. These products have a multitude of applications, not only to decorate the meat products skin. This product Group could be supplemented by several brines (marinades), thanks to them the meat becomes tender and juicy. Obtaining attractive products, visually and in term of taste.

- They flavour the pieces
- They improve the product's presentation
- Wide range of flavours: traditionals and internationals

1239	MOORISH SPIKES R/2	50	Seasoning with general flavour and brightness enhancement
1152	MOORISH SPIKES R/2 F1152	60	Sseasoning with pronounced flavour
		50	
1160	RED SPIKE F1160	50	Typical seasoning with pronounced flavour
1231	SPIKE 8XC.1231	40	Typical seasoning with yellow with a slightly reddish
1220	ARGENTINE SPIKE	50	Seasoning with herbs and reddish colour
1218	ANDALUZ MOORISH SPIKES	40	Typical seasoning general flavour
1233	EXTRA YELLOW SPIKES	40	Typical seasoning with pronounced cumin flavour
1751	SEASONING YELLOW	To suit	Special domestic use
	SPIKES		

1552	CHICKEN IN BRINE TK	50	With salt and mild flavour
1553	FILLETED CHICKEN 20/40%	35	With salt and flavour
1706	SPICES CHICKEN A L'AST	15-20	Seasoning typical herbs
1713	ROAST CHICKEN SEASONING C1713	20	Seasoning with garlic and pepper
1711	MARINATED RIBS SEASONING	60	Typical seasoning with general flavour
1709	MARINATED CHICKENSEASONING	30	Typical seasoning with garlic flavour
1705	MEXICAN MARINATED RIBS	80	Typical seasoning with hot and spicy
1716	MEATLOAF SEASONING	35	For cooked meat
1776	ROMAN SAUCE	100	Special creamy liqud for seasoning chicken
1515	SEASONING LOIN	20	Loin adobe and meat pieces
1752	CURED PORK LOIN F1752	20	Base for cured pork loin
1707	SEASONING STIFF C1707		