

# CATALOGUE 2023

**OLMEDA<sup>®</sup>**

**ORIGENES**



BestSpanishFood







Olmeda Origenes selects since 1999 the Spanish gastronomic jewels. Unique, healthy, original & authentic food from small rural artisans. Olmeda Origenes exports the #bestspanishfood to more than 45 countries and the best hotels and restaurants around the world.



# DRY

Mediterranean seasoning & spices

Snacks

Spanish Traditional sweets

Olives & Pickles

Canned vegetables & fish

Cereals

Chef Solutions

Tools & Sets

# FRESH

Hams & Shoulders

Cecina

Cooked ham

Fresh Sausage for cooking

Cured cold cuts

Artisan Cheese Collection

Fish

# FROZEN

Suckling Lamb Halal / Non halal

Suckling pork

Mountain meat collection





## Extra Virgin Olive Oil

This Extra Virgin Olive Oil is a special blend made from the Arbequina, Picual and Hojiblanca varieties. Its colour is golden green with hints of fresh herbs and flowers, mild with a slight hint of black pepper aftertaste.

Origin: Ácula (Granada), Andalusia

Product code: 21002, 21003, 21005

Presentation: 250 ml, 500 ml, , 3 litres PET,

Shelf life: 18 months



GRA  
NA  
DA







## Smoked Sweet or Spicy Spanish Paprika DOP La Vera

Paprika is made from the grinding of “Capsicum annum” in the traditional stone mills. It is then dried with Oak and Holm Oak wood very common in this area. This spice is essential in the Mediterranean diet and is used in soups, sauces, fish...

Origin: Losar de la Vera (Cáceres), Extremadura

Product code: 21013, 21014, 21022

Presentation: 75 gr sweet, 75 gr spicy, 750 gr sweet

Shelf life: 18 months



## Smoked Sweet or Spicy Spanish Paprika Flakes DOP La Vera

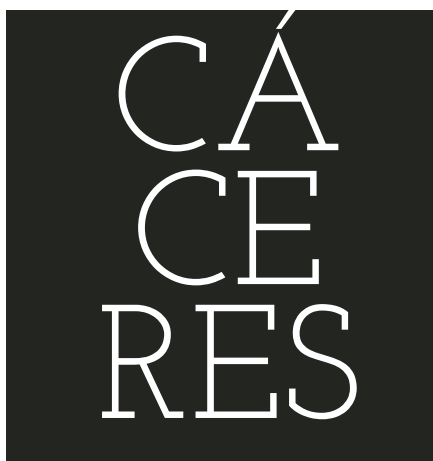
Paprika is made from the grinding of “Capsicum annum” in the traditional stone mills. It is then dried with Oak and Holm Oak wood very common in this area. This spice is essential in the Mediterranean diet and is used in soups, sauces, meat and fish.

Origin: Losar de la Vera (Cáceres), Extremadura

Product code: 21062 , 21063

Presentation: 30 gr sweet, 30 gr spicy

Shelf life: 18 months







## Spanish Saffron

In Spain we harvest our Saffron, which is considered as an irreplaceable ingredient in our gastronomy, adding more colour and better flavour.

Origin: Spain

Product code: 21015

Presentation: Crystal Jar of 1 g.

Shelf life: 36 months



ALI  
CAN  
TE







## Jerez cream with black truffle

From the combination of the prestigious sherry vinegar and black truffles <*Tuber Melanosporum*> comes up this well-balanced dressing, eager to give your dishes the right touch and captivating aroma to truffle.

Origin: Mediona, Barcelona

Product code: 21076

Presentation: Plastic bottle 250ml

Shelf life: 24 months



## Sherry Vinegar Reserva rom Jerez D.O.

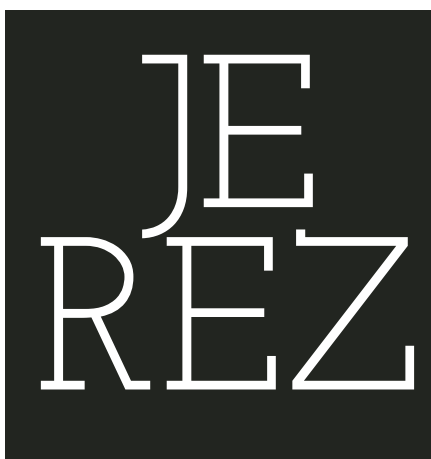
This vinegar is obtained by fermenting our best Palomino grape wines and ageing the in 600 litre american oak barrels following a traditional system of “soleras” & “criaderas” with an ageing process of 8 years.

Origin: Jerez de la Frontera (Cádiz), Andalusia

Product code: 21007 , 21008

Presentation: 250 ml, 5 L.

Shelf life: 8 years





## Cuttlefish Ink

Our cuttlefish ink is obtained from ink extracted from the natural bags of the cuttlefish and grounded. and later submitted to thermal treatment. This product is ideal to give a special touch to dishes like rices, croquettes or sauces.

Origin: Lizarza, Guipúzcoa

Product code: 21021, 21027

Presentation: 500 grams crystal jar, 4 mono-dose bags 4 grams each

Shelf life: 4 years



GUI  
PUZ  
COA







## Traditional bread collection

Traditional small crunchy bites of bread for tapas. Perfect with Iberian ham, cheeses, meats, sauces,... Slightly roasted in a traditional oven and enriched with extra virgin olive oil.

Origin: Sevilla, Andalusia

Shelf life: 6 Months



## Baston Bread

Product code: 22009

Presentation: bag 150gr



## Bread Leaves

Product code: 22012

Presentation: Bag 150 gr



## Regaña Duo

Product code: 22010

Presentation: Bag 25 gr (2 pcs)

## Souffle Bread

Product code: 22011

Presentation: Bag 150 gr





## Picos from Jerez with Olive Oil

Traditional small crunchy sticks of bread for tapas. Perfect with Iberian ham, cheeses, meats, sauces,... Slightly roasted in a traditional oven and enriched with extra virgin olive oil.

Origin: Jerez (Cádiz), Andalusia

Product code: 22002

Presentation: 200 gr. bag

Shelf life: 12 months







## Raw Marcona Almond

The raw Marcona almond is the almond gold nugget, big, round and sweet. Due to its content in monounsaturated fat it is widely used all over the world in the elaboration of pastries. It adds texture and creaminess to dishes and is essential in the elaboration of turrón.

Origin: Valencia

Product code: 22006, 22018

Presentation: crystal jar 130 gr, bag 1 Kg.

Shelf life: 12 months



## Toasted Marcona Almond

The queen of almonds, with a sweet taste and white round grain. We have them raw, specially useful in bakery for the creation of sweets, nougats and lightly toasted with salt becoming a perfect appetizer to accompany a glass of wine or a beer.

Origin: Valencia

Product code: 22007, 22019

Presentation: crystal jar 130 gr, bag 1 Kg.

Shelf life: 9 months





## Dried Fruit Selection

Cashews, peanuts, corn, hazelnut, walnut, almond, oil and salt are the selected ingredients to compose the Olmeda Orígenes Cocktail, ideal as an appetizer, perfect to accompany any drink, beer, gin-tonic.

Origin: León

Product code: 22015, 22027

Presentation: crystal jar 130 gr, bag 1 Kg.

Shelf life: 9 months



## Kikos Fried Corn

We select the soft corn that once peeled we fry and salt. This is a product with a crispy texture, savory. It is ideal to accompany drinks such as gin-tonics or cocktails and used to give texture to sauces.

Origin: Spain

Product code: 22028, 22029

Presentation: crystal jar 115 gr, bag 1 Kg.

Shelf life: 24 months







## Fig bread

Figs were used as remedy against many diseases and unfailing energy source, thanks to their nutritional quality. In Extremadura, we select the figs, one by one, and add nuts and spices, achieving our spectacular Fig Bread Olmeda Orígenes.

Origin: La Vera (Cáceres), Extremadura

Product code: 23001

Presentation: 250 gr

Shelf life: 9 months



## Date Bread

Dates, due to their high content on carbohydrates and sugars, constitute the ideal food thanks to their energetic contribution. Originated on the warmest areas of the Iberian Peninsula, fruits are selected, one by one, and mixed with natural spices.

Origin: La Vera (Cáceres), Extremadura

Product code: 23002

Presentation: 250 g.

Shelf life: 9 months





## Sweet Olive Oil Flatbread

In Castilleja de la Cuesta (Seville), expert hands manually elaborate and wrap these very thin, crunchy and delicious Sweet Olive Oil Flatbread Olmeda Orígenes. Produced using ingredients such as extra virgin olive oil, wheat flour, sugar, sesame and anise.

Origin: Castilleja de la Cuesta (Sevilla), Andalucía

Product code: 23003

Presentation: 180 gr.

Shelf life: 6 months

A close-up of a flatbread, showing its golden-brown, slightly puffed texture. A black square overlay is positioned in the bottom left corner, containing the word 'SEVILLA' in white, serif, all-caps font.

SE  
VI  
LLA







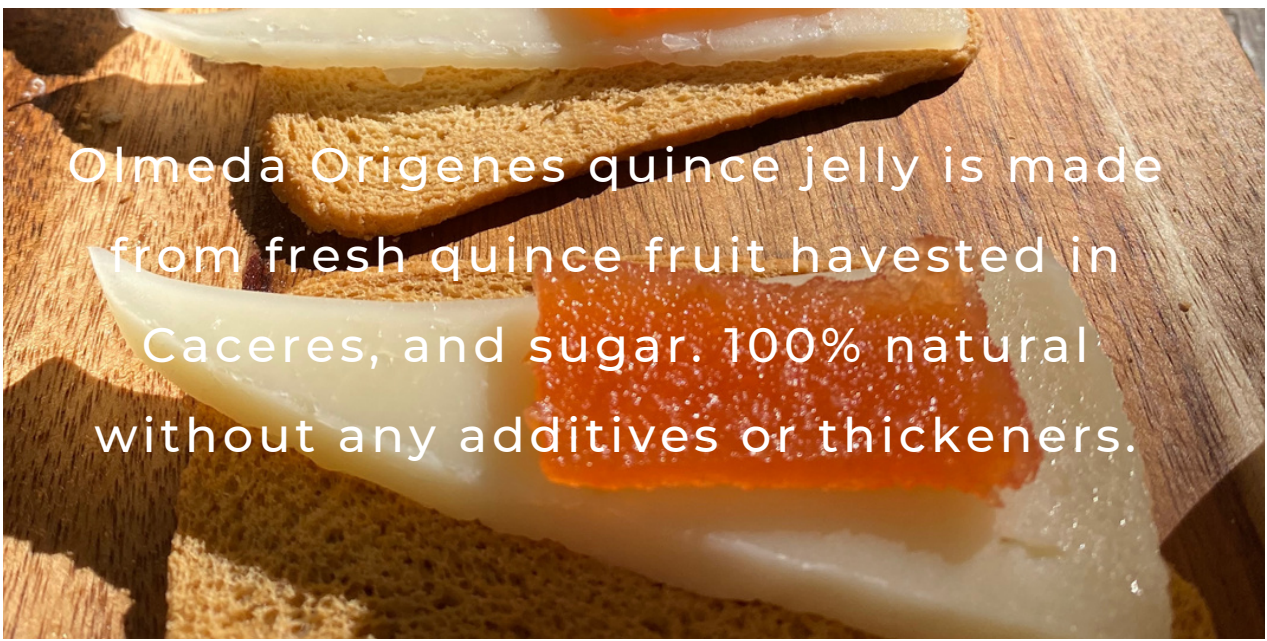
OLMEDA<sup>®</sup> ORIGENES



QUINCE JELLY



Olmeda Origenes quince jelly is made from fresh quince fruit harvested in Caceres, and sugar. 100% natural without any additives or thickeners.







## Quince Jelly

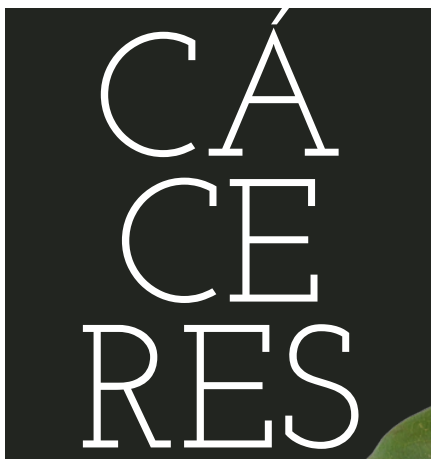
So simple, so unique: 65% quince, 35% sugar, cooked at low temperature! Ideal to taste in desserts, breakfasts and snacks, as well as a perfect accompaniment for our collection of cheese, salads, foie gras, etc.

Origin: Guijos de Santa Bárbara (Cáceres), Extremadura.

Product code: 23005, 23030

Presentation: 450 gr. 230 gr

Shelf life: 2 years







Olmeda Orienes olives collection are grown and carefully harvested in Cordoba, south of Andalusia where the groves pass down from generation to generation.



## Manzanilla Olives



The Manzanilla olive is the “queen” of the Spanish green olives. We prepare them in a simple way: we add water, sea salt and aromatic herbs to enhance their flavour. It is a fleshy and medium sized variety. These olives are present in all Spanish traditional meals.

Origin: Puente Genil (Córdoba), Andalusia  
Product code: 24002, 24003, 24022, 24023  
Presentation: crystal jar 370 gr unpitted, pitted; gallon 4200 gr unpitted, pitted  
Shelf life: 36 months



## Gordal Olives

The Gordal is a large sized green olive with white specks and an oval form. We prepare it in a simple way: we add water, sea salt, and aromatic herbs to enhance its flavour.

Origin: Puente Genil (Córdoba), Andalucía  
Product code: 24006, 24007, 24008, 24026, 24027  
Presentation: crystal jar 370 gr unpitted, pitted; galon 4200 gr unpitted, pitted.  
Shelf life: 36 months







## Finger Licking Olives

Finger licking olives are made in Andalusia following the traditional recipe: pepper and garlic.

Origin: Puente Genil (Córdoba), Andalucía

Product code: 24055, 24054

Presentation: crystal jar 370 gr ; gallon 4200 gr

Shelf life: 36 months



## Keka's Olives

Manzanilla Olives with or without stone perfectly seasoned following the recipe of our grandmother Keka with natural ingredients, garlic, peppers, spices... and as she always says “three tablespoons of love”, to make a special and unique flavour.

Origin: Puente Genil (Córdoba), Andalusia

Product code: 24012, 24032

Presentation: crystal jar 370 gr unpitted; gallon 4200 gr unpitted

Shelf life: 36 months

CÓR  
DO  
BA





## Olives Mix

Amazing selection of the best olives of our geography: Arbequina Olive, Manzanilla Olive and Cuquillo Olive. Three olive varieties that together they create an amazing combination of flavours and colours.

Origin: Puente Genil (Córdoba), Andalusia

Product code: 24013, 24033

Presentation: crystal jar 370 gr unpitted; galon 4200 gr unpitted

Shelf life: 36 months



## Cuquillo Olives

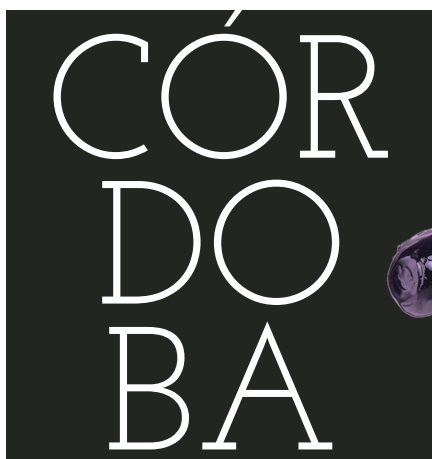
Cuquillo olive comes from the Mediterranean coast (Murcia). It is a late ripening variety, small and with a natural black and purple colour. These olives have an excellent flavour with a final bitter touch that makes them ideal as appetizers.

Origin: Puente Genil (Córdoba), Andalusia

Product code: 24010, 24011, 24030, 24031

Presentation: crystal jar 370 g unpitted, pitted; galon 4200 gr unpitted, pitted

Shelf life: 36 months







## Banderilla Tapas

This colourful pincho consists of a selection of the best pickles, gherkins, chilli peppers, manzanilla olives, peppers and pickled onions, all pierced by a skewer. A perfect combination to accompany a beer or a glass of wine.

Origin: Puente Genil (Córdoba), Andalucía

Product code: 24014, 24035

Formatos: crystal jar 370 gr; galon 4200 gr

Shelf life: 36 months



## Big Capers

Big Caper with their curved stalk, come from the caper bush, a plant native to Mediterranean forests. Big Caper are preserved in salt and vinegar, which give them a slightly spicy and bitter taste. Use in snacks and also in sauces and rice dishes.

Origin: Puente Genil (Córdoba), Andalusia

Product code: 24018, 24038

Presentation: crystal jar 370 gr; galon 4200 gr.

Shelf life: 36 months



## Basque Chilli Peppers

Vegetables are seasoned and marinated following the traditional Andalusian recipes. We prepared our broad variety of pickles and salad according to the needs of our customers.

Origin: Puente Genil (Córdoba), Andalusia

Product code: 24020, 24041

Presentation: crystal jar 370 gr: basque chilli;

galon 4200 gr: Basque chilli;

Shelf life: 36 months

CÓR  
DO  
BA





## Cóctel Fiesta

Coctel fiesta is all you need for aperitivo. From selected pickles it includes: green & black olives, pickles and baby onions. The flavors combine from the acid in the pickles to the sweetness of the baby onions. A perfect combination to accompany a beer or a glass of wine.

Origin: Puente Genil (Córdoba), Andalucía

Product code: 24057 , 24058

Formatos: crystal jar 370 gr; galon 4200 gr

Shelf life: 36 months

CÓR  
DO  
BA







## Little Sardines in Olive Oil

Sardines *Pilchardus* is an exceptional fish due to its unsaturated fat and its extraordinary taste. It is caught in the North sea of the Iberian Peninsula and it is cleaned and hand canned, one by one, after a light toast directly in the fishing vessel. It is kept in olive oil.

Origin: Pontevedra, Galicia

Product code: 25001

Presentation: lata 115 g. 16/20 units per can

Shelf life: 6 years



GALICIA





## White tuna from the Cantabrian Sea in olive oil

Albacore tuna or thunnus alalunga, caught during the summer, with the help of a fishing rod, hook and bait, one by one. The back of the fish, once cooked, is canned manually with olive oil and a pinch of salt. The art of the sea in tin!

Origin: Cantabrian Sea. Santoña, Cantabria.

Product code: 25019, 25021

Presentation: Tins of 210 g. and 1 kg.

Shelf life: 5 years



## White tuna from the Cantabrian Sea in olive oil

Albacore tuna or thunnus alalunga, caught during the summer, with the help of a fishing rod, hook and bait, one by one. The back of the fish, once cooked, is canned manually with olive oil and a pinch of salt. The art of the sea in tin!

Origin: Cantabrian Sea. Santoña, Cantabria.

Product code: 2526

Presentation: Jar 210 gr

Shelf life: 5 years

CAN  
TA  
BRIA







## Piquillo Peppers

They have an intense red colour, and a sweet flavour. These peppers come from “La Ribera Baja de Navarra”. Their texture makes them great for accompanying any dish. They can be used for salads, or can be filled with meat, fish, rice, etc... Roasted and peeled by hand.

Origin: Azagra, Navarra

Product code: 25002, 25003, 25004

Presentation: crystal jar 290 g 14/16 units;  
390 g tin 17/22 units ; 2,5 Kg. tin 80/100 units

Shelf life: 4 years



## Green Piquillo Peppers

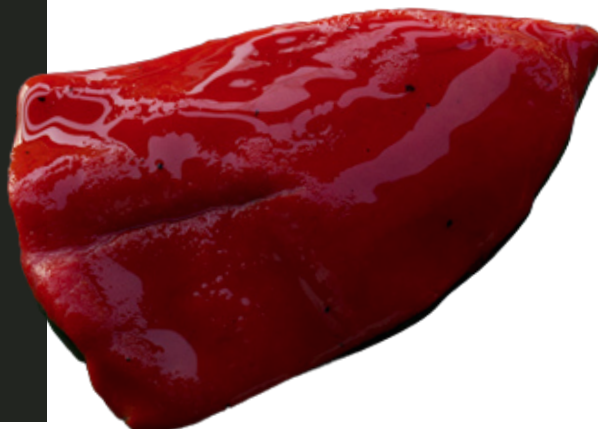
Green piquillo peppers are an early harvest, a limited edition jewel that are available only until stock lasts. They are hand picked and hand cleaned through artisanal processes. They are finally hand packed one by one.

Origin: Azagra, Navarra

Product code: 25005

Presentation: tin 390 gr, 17/22 units

Shelf life: 4 years

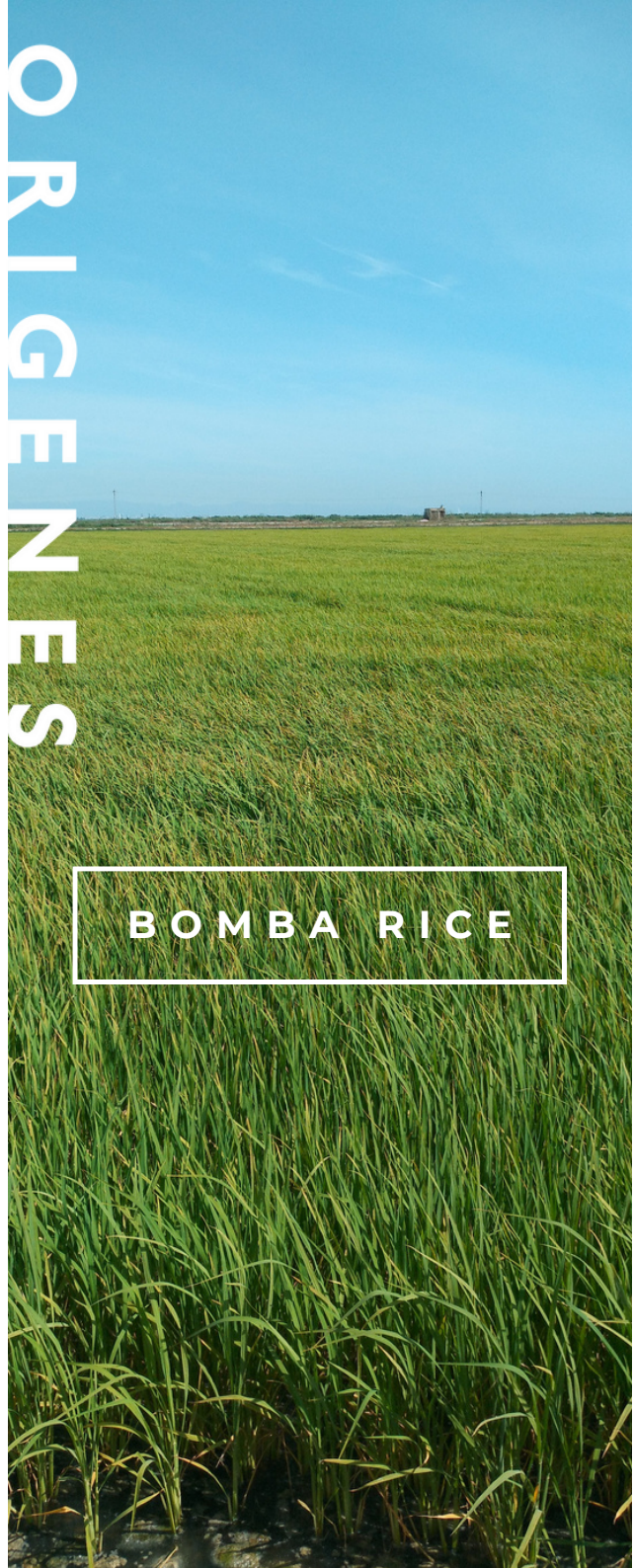




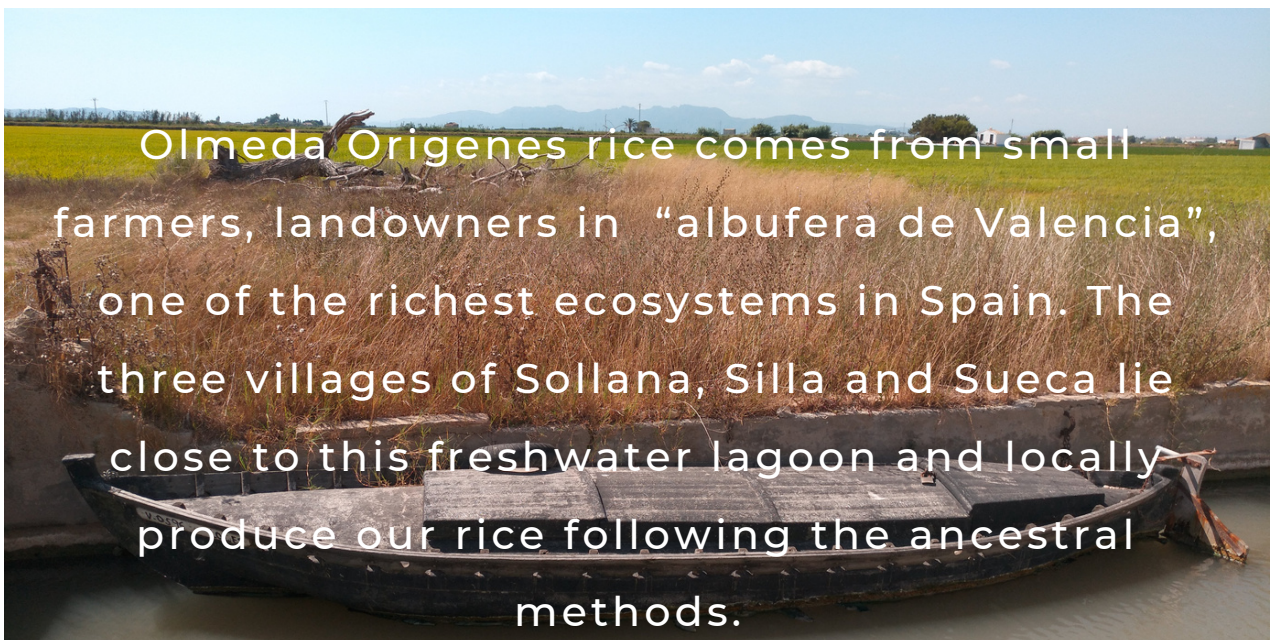


OLMEDA<sup>®</sup>  
ORIGENES

BOMBA RICE



Olmeda Origenes rice comes from "small farmers, landowners in "albufera de Valencia", one of the richest ecosystems in Spain. The three villages of Sollana, Silla and Sueca lie close to this freshwater lagoon and locally produce our rice following the ancestral methods.







## Bomba Rice

It is considered one of the best varieties of rice in the world. It has excellent qualities of texture that make it ideal to cook with. It absorbs the different aromas and flavours of the Mediterranean food.

Origin: La Albufera, Valencia

Product code: 26001, 26002, 26005

Presentation: cotton bag 1 Kg; 5 Kg, 0,5 Kg

Shelf life: 12 months



## Paella Rice

The “Bahia/Senia” variety has a round grain that doubles size when cooked. Its composition guarantees that it will acquire a creamy texture and will absorb completely the different flavours.

Origin: La Albufera, Valencia

Product code: 26003, 26004, 26022

Presentation; cotton bag 1 Kg; 5 Kg., 0,5 KG

Shelf life: 12 months





## Fish Stock Paella

Concentrated fish stock to prepare seafood paella 100% natural, elaborated with rock seafood from Santa Pola Bay, spider crab, anglerfish and fresh vegetables. One tin of Fish paella stock, three tins of water, fish and 500 grs of bomba rice make paella for 6 people.

Origin: Alicante, Valencia

Product code: 27001

Presentation: tin 410 gr

Shelf life: 2 years



## Vegetable Stock Paella

Concentrated vegetable stock to prepare vegan paella 100% natural, elaborated with fresh vegetables and spices. One tin of Vegetable paella stock, three tins of water, some vegetables and 500 grs of bomba rice make paella for 6 people.

Origin: Alicante, Valencia

Product code: 27002

Presentation: tin 410 gr

Shelf life: 2 years



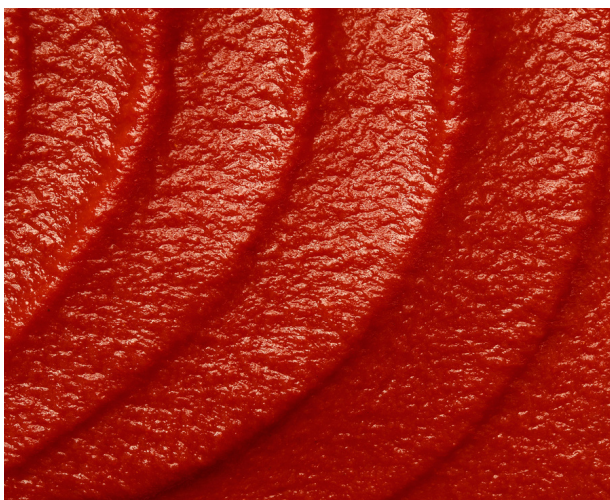




ORIGENES<sup>®</sup>  
EXTREMADURA



TOMATO  
POWDER



From the freshest tomatoes in  
Extremadura, pulverized tomato to  
rehydrate and elaborate any tomato  
sauce.





## Natural Tomato Powder

From natural tomatoes cultivated in Extremadura (Vega del Guadiana), in the open air we get our natural powder tomato Olmeda Origenes. The tomato is pulverized less than 24 hours after being cropped, maintaining all the properties and getting a super pure product of almost 100% tomato.

1 kg is made from 20 kilos of fresh tomatoes, and produces 12 litres of tomato paste.

Origin: Don Benito, Badajoz.

Product code: 27021

Presentation: 1 Kg plastic bucket / aluminum pack

Shelf life: 2 years.



BA  
DA  
JOZ







## Ham Holder Collection

Ham Holder collection, 100% made in Spain with chromed finish. The perfect support and exhibitor for our hams range.

Olmeda: 11016

Bellota: 11017

Gran Reserva: 11016

Bodega with knife: 11015



## Paella kit / paella Pan

Paella pan collection, 100% made in Spain. Make your paella kit by ordering your preferred ingredients like Bomba Rice.

Recommended paella pan:

26 cm

for 6 people

500 gr bomba rice

1 tin of fish / vegetable stock



SPA  
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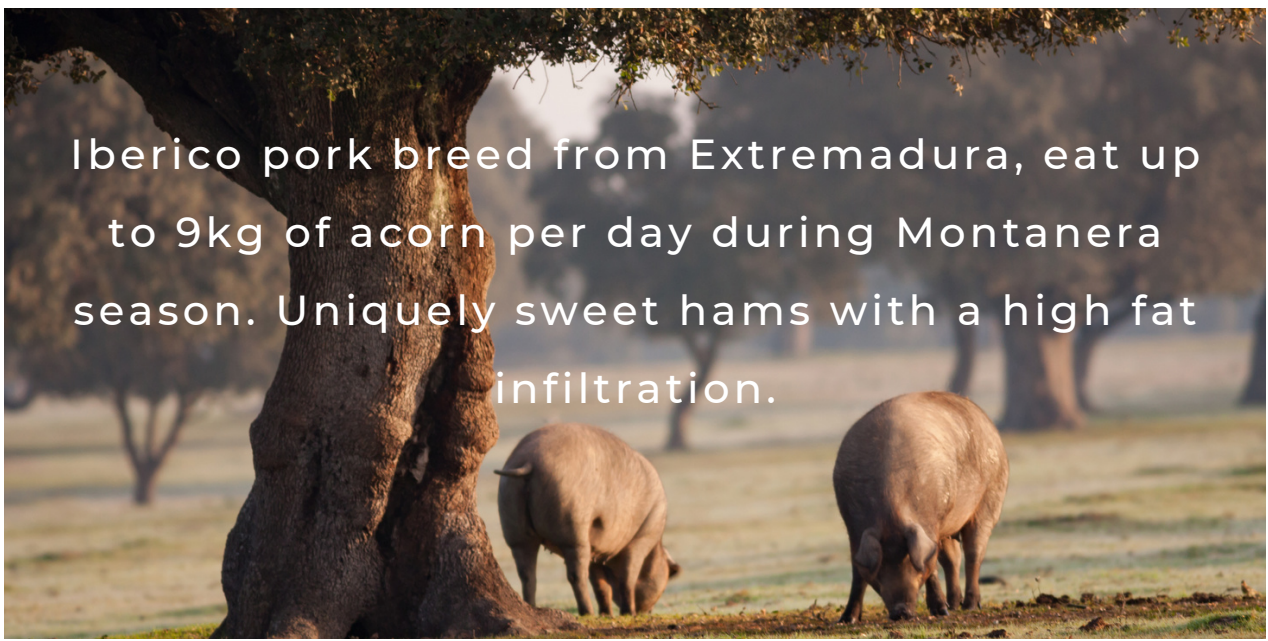




# ORIGENES COLMEIDA®



IBERICO



Iberico pork breed from Extremadura, eat up to 9kg of acorn per day during Montanera season. Uniquely sweet hams with a high fat infiltration.





## Ibérico Bellota Ham

Iberian Acorn Ham "PataNegra" from acorn-fed Iberian pigs, eating up to 9 Kg of acorn per day. Raised in liberty in Extremadura until they reach 180 Kg, the ideal weight. Hams are cleaned from fat, salted and cured between 36 and 48 months.

Origin: Villacastín, Segovia

Product code: 11001, 11002

Presentation: 8,5-12,5 Kg with bone, 4,5-6 Kg boneless

Shelf life: 12 months



## Ibérico Cebo de Campo Ham

Hams from cereal-fed and country herbs Iberian pigs raised in Extremadura, where they live in liberty. As they have a scarce salt content they need to be cured slowly, from 24 y 36 months in order to achieve premium quality hams.

Origin: Villacastín, Segovia

Product code: 11003, 11004

Presentation: 8-10 Kg with bone, 4-5 Kg boneless

Shelf life: 12 months





## Gran Reserva Ham

From white pigs of races Duroc and Landrace, raised in semi-liberty and fed with cereal that weigh up to 140 Kgs. Unique hams, fatty and sweet with 24/30 months of curation in natural drying facilities located in Sierra de Campo Azálvaro.

Origin: Villacastín, Segovia

Product code: 11005, 11006

Presentation: 8-10 Kg with bone, 4-5 Kg boneless

Shelf life: 12 months

SE  
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VIA







### **Ibérico Bellota Shoulder**

These extraordinary shoulders are from Black Iberian Pigs, bred in freedom in Extremadura and fed with acorns under the Holm oak and cork oak trees of the Mediterranean forest. Curing for at least 24 to 30 months.

Origin: Villacastín, Segovia

Product code: 11009, 11010

Presentation: 4,5-6 Kg with bone, 2,5-3 Kg boneless

Shelf life: 12 months



### **Ibérico Cebo de Campo Shoulder**

These Iberian shoulder are made from Iberian pigs bred in partial freedom in farms. They are fed with cereals during a whole year until they reach their optimum weight of 160 Kg. Curing for at least 24/28 months.

Origin: Villacastín, Segovia

Product code: 11011, 11012

Presentation: 4,5-6 Kg with bone, 2,5-3 Kg boneless

Shelf life: 12 months



### **Gran Reserva Shoulder**

We select these magnificent white pigs from Castilla y León and feed them with cereals, we obtain magnificent pigs of until 140 Kg. Curing from 12 to 20 months, in our drying facilities.

Origin: Villacastín, Segovia

Product code: 11013, 11014

Presentation: 4,5-5,5 Kg with bone, 2,5-3 Kg boneless

Shelf life: 12 months

SE  
GO  
VIA



## Cecina "beef ham"



Selected from a remote area , we prepare our cecina following the traditon of air-curing our meat in the mountains. Our Cecina has an intense colour and the typical fat infiltrations. It comes from a native breed cows.

Origin: Ferral del Bernesga (León), Castilla y León.

Product code: 12001, 12003

Presentation: Totally clean vacuum sealed pieces of 0.800 and 1.200 kg and sliced of 100 g.

Shelf life: 12 months

## Cecina Iberica



From the round part in the beef's ham we select only the most fat infiltrated pieces and we smoke and cure each piece in the open air to achieve this unique marbled cecina.

Origin: León, Castilla y León.

Product code: 12004

Presentation: Totally clean 100% profitable piece 0,5 Kgs approx.

Shelf life: 12 months



LE  
ÓN







## Traditional hand cut iberico bellota ham

Iberico 100% bellota ham from pork raised in liberty and eating up to 9 kgs of acorn per day. Excellent hams cured for 4 years in natural cellars and knife cut by experts to guarantee the best slices. Hand packed in a vacuum sealed glass jar to preserve its flavour and properties.

Origin: Villacastin, Segovia

Product code: 15059

Format: 100 gr

Shelf life: 24 months



## Iberico Cebo Ham

From 50% iberico breed Free Range Pork, fed with natural herbs. Salted, dried in natural drying facilities and left cure in cellars 30 months in Villacastin (Segovia) and knife cut by experts to guarantee the best slices..

Origin: Villacastin, Segovia

Product code: 15062

Presentation: 100 gr

Shelf life: 24 months





## Iberico Bellota Salchichon traditional cut

Iberico bellota Salchichon from 100% iberico breed pork, from pork raised in liberty and fed with acorn. Elaborated with lean and fat and the fresh natural spices and herbs. Hand cut by professionals

Origin: Villacastin, Segovia

Product code: 15061

Presentation: 100 gr

Shelf life: 24 months



## Iberico Bellota Chorizo

Iberico bellota chorizo from 100% iberico breed pork, from pork raised in liberty and fed with acorn. Elaborated with lean and fat and the fresh natural spices and herbs. Hand cut by professionals.

Origin: Villacastin, Segovia

Product code: 15060

Presentation: 100 gr

Shelf life: 24 months

SE  
GO  
VIA







## Iberico 100% Bellota Ham

Iberico 100% bellota ham from pork raised in liberty and eating up to 9 kgs of acorn per day. Excellent hams cured for 4 years in natural cellars and knife cut by experts to guarantee the best slices. Hand packed in a vacuum sealed glass jar to preserve its flavour and properties.

Origin: Salamanca

Product code: 15039

Format: glass jar 80 grs net weight 20/30 slices

Shelf life: 9 months



## Iberico Cebo Ham

From 50% iberico breed Free Range Pork, fed with natural herbs. Salted, dried in natural drying facilities and left cure in cellars 30 months in Salamanca and knife cut by experts to guarantee the best slices. Hand packed in a vacuum sealed glass jar.

Origin: Salamanca

Product code: 15040

Presentation: glass jar 80 gr net weight 20/30 slices

Shelf life: 9 months



## Iberico Bellota Chorizo

Iberico bellota chorizo from 100% iberico breed pork, from pork raised in liberty and fed with acorn. Elaborated with lean and fat and the fresh natural spices and herbs. Hand cut and packed in a vacuum sealed to preserve all its flavour and properties

Origin: Salamanca

Product code: 15041

Presentation: glass jar 80 gr net weight 20/30 slices

Shelf life: 9 months

SALA  
MAN  
CA





## Cooked Iberian Ham

Full fat hams steamed for twelve hours.  
Subtle touch of beech smoke. This steamed ham is undoubtedly exquisite and unique. Totally deboned for machine cutting, with bone and semi deboned for knife cutting.

Origin: Móstoles, Madrid

Product code: 13001 , 13002, 13005

Presentation: semideboned, totally deboned  
4-5 kg in halves, with bone

Shelf life: 90 days



## Cooked Iberian shoulder

Product code: 13007 , 13008

Presentation: 10-11 Kg with bone; 8-9Kg  
semideboned; 6-7 Kg deboned;

Shelf life: 90 days



## Cooked Iberian Ham Sliced

Machine cut fine slices ready to serve.

Origin: Móstoles, Madrid

Product code: 13006

Presentation: sliced 100 grs

Shelf life: 45 days

MA  
DRID







## Chistorra

This traditional appetizer from Navarra, northern Spain is made with minced meat and salt pork from selected pigs. It is ideal for barbecues, frying or baking. With no preservatives or additives.

Origin: Arbizu, Navarra

Product code: 14002

Presentation: 280 gr

Shelf life: 5 months



## Chorizo for Cooking Sweet

We produce our fantastic Sweet Cooking "Chorizo" from carefully selected pigs. They are made up of the finest pork cuts and are a perfect size for "tapas". Ideal for barbecues, grills, frying or cooking. Without additives or preservatives.

Origin: Arbizu, Navarra

Product code: 14012, 14014;

Presentation: Sweet 320 gr, 2,200 gr;

Shelf life: 5 months



## Baby Chorizo for Cooking Spicy

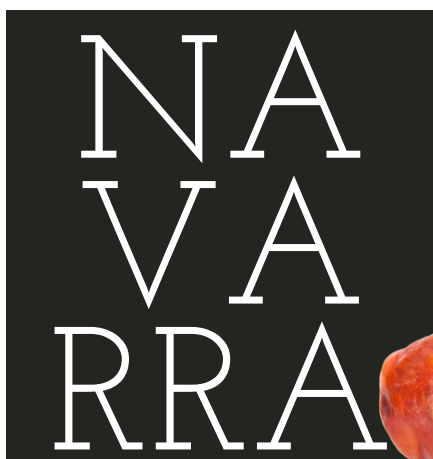
From selected pigs, we produce our extraordinary Baby Chorizo for cooking Spicy to be roasted, made from the pig's most noble meat. They have the perfect size to be fried, roasted or stewed. No additives, conservants or colorants added.

Origin: Arbizu, Navarra

Product code: 14016, 14018

Presentation: Spicy 300 gr, 2,200 gr

Shelf life: 5 months





## White Chorizo Criollo

From selected pigs, we produce our extraordinary Chorizo Criollo to be roasted, made from the pig's most noble meat. They have the perfect size to be fried, roasted or stewed. No additives, conservants or colorants added.

Origin: Arbizu, Navarra

Product code: 14024, 14026

Presentation: 320 gr, 2,200 gr

Shelf life: 5 months







## Morcilla De Burgos

Morcilla is a traditional sausage from the Spanish region of Burgos and is made from rice and pig's blood. Our morcilla is made following the ancestral recipe, with rice.

It needs to be completely cooked before consumption and its flavour is delicate and unique. It can be eaten as a tapa with some bread or added to any stew.

Origin: Burgos

Product code: 14042

Presentation: 320 gr

Shelf life: 100 days

BUR  
GOS





## Iberian Bellota Loin

Our “Lomo Ibérico” is made from Iberian pigs which are bred in freedom and fed on grass and cereals. It has a distinctive texture and flavour, with a hint of paprika. The fat is harmoniously absorbed into the meat.

Origin: Sierra de Villacastín (Segovia), Castilla y León

Product code: 15027

Presentation: 1,2 - 1,6 Kg

Shelf life: 12 months



## Chorizo & Salchichón Ibérico de Bellota

Our unique Chorizo and salchichón are made from acorn-fed Iberian pigs, bred in freedom. They are fed with acorn and country herbs in the Mediterranean woodlands. The curing period lasts 4 months and they are the essentials in any cold cut board.

Origin: Sierra de Villacastín (Segovia)

Product code: 15003 Chorizo ; 15002 Salchichon

Presentation: 1,4 - 1,8 Kg

Shelf life: 12 months



## White Loin

We produce our Lomo Blanco from carefully selected white pigs. Pieces are prepared and cleaned, and spices like paprika and aromatic herbs are added. It is cured for 3 months after having seasoned it with black pepper.

Origin: Sierra de Villacastín (Segovia), Castilla y León

Product code: 15004

Presentation: 1,4 - 2 Kg

Shelf life: 9 months







## Coppa

From selected white pigs, we produce our Cabeza de Lomo which we cure for two months. The Cabeza De Lomo is one of the most tasty parts of the pig and in order to appreciate its full flavour it should be finely sliced like a "carpaccio".

Origin: Arbizu, Navarra

Product code: 15005

Presentation: 900 gr

Shelf life: 7 months



## Chorizo de Montaña

Keeping the tradition of the loggers and shepherds of Navarra and after a selection of the finest meat and the best pork fat we elaborate our "Chorizo de Montaña". It is minced, kneaded and seasoned with paprika, garlic, salt. Cured for two months.

Origin: Arbizu, Navarra

Product code: 15020

Presentation: 600 - 900 gr

Shelf life: 9 months



## Chorizo del Pueblo Sweet / Spicy

We produce our fantastic Chorizo Del Pueblo Sweet or Spicy from carefully selected pigs. It comes from the best pork meat cuts, cured for one month. 100% natural.

Origin: Arbizu, Navarra

Product code: 15009, 15007

Presentation: 250 gr sweet, 250 gr spicy

Shelf life: 7 months



## Sobrasada from Mallorca IGP



Our Sobrasada de Mallorca is made from minced pork mixed with salt, pepper, and the typical paprika. This paprika gives the sobrasada its red colour, but more importantly its special aroma and flavour. New vacuum inner package for better conservation

Origin: Sóller (Mallorca), Islas Baleares

Product code: 15011 sweet - 15055 spicy

Presentation: 700 gr

Shelf life: 18 months





## Salchichón de Vic IGP



Elaborated with pork's back and bacon, mixed with diced bacon, salt and ground black pepper. It is gutted in natural pork's casing as the DOP establishes, and is left to cure slowly for 3 months to reach its ideal maturity level. Our Salchichón de Vic must be served in thin slices.

Origin: Els Hostalets de Balenyà (Barcelona), Catalunya

Product code: 15013

Presentation: 300 gr

Shelf life: 12 months



## Salchichón de Vic Magnum

Similar to our Salchichón de Vic IGP, Our Salchichón de Vic Magnum is gutted in the biggest part of natural pork's casing. Consequently, the aging process is longer: between 6 and 8 months which gives each piece its uniquely strong flavour. It must be served in thin slices.

Origin: Els Hostalets de Balenyà (Barcelona), Catalunya

Product code: 15063

Presentation: 700 gr aprox.

Shelf life: 12 months



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CELO  
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## Fuet Catalán

It is elaborated with lean meat, streaky, salt and ground pepper are the ingredients that we stuff in natural casing and strong flavour. The Fuet Catalán must be served at a temperature between 17 and 20°C.

Origin: Els Hostalets de Balenyà (Barcelona), Catalunya

Product code: 15015

Presentation: 200 gr

Shelf life: 12 months



## Fuet with Black beer from Montseny Mount

Elaborated with pork's back and bacon, mixed with sliced streaky bacon, salt and ground black pepper, with the special touch of Black Beer DO. Mount Montseny. Our special fuet must be served in thin slices.

Origin: Els Hostalets de Balenyà (Barcelona), Catalunya

Product code: 15031

Presentation: 110 gr

Shelf life: 12 months



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# ORIGENES OLMEDA<sup>®</sup>

MANCHEGO



In Madridejos (Toledo), manchega sheep graze free every morning. The uniqueness of the pastures and their well being make our manchego cheese one of the best in the country.







## Manchego Cheese Artesanal D.O.P.

This Exceptional cheese is made with the milk from sheep of La Mancha. Ivory-straw like colour which progressively gets darker. On the nose it is elegant with a hint of dried fruit and on the palate it is buttery with a spicy aftertaste.

Origin: Madridejos (Toledo), Castilla La Mancha

Product code: 16011, 16043, 16033; 16012, 16032

Presentation: Cured 2,8 Kg, 1 Kg, 200 grs; semicured 2,8 Kg, 200 gr

Shelf life: 12 months

MILK: sheep

TREATMENT: Raw

AGE: 3 months semicured / 6 months Cured



## Sheep's cheese with truffles

Made with the milk from sheep of La Mancha and 3% black truffle (tuber melanosporum). Ivory-straw like colour which progressively gets darker. On the nose it is elegant with a hint of dried fruit and on the palate it is buttery with a spicy aftertaste, an extraordinary cheese.

Origin: Madridejos (Toledo), Castilla La Mancha

Product code: 16061 , 16062

Presentation: 2,8 kg , 200 gr

Shelf life: 12 months

MILK: Sheep

TREATMENT: raw

AGE: 3 months







## Idiazábal Cheese Natural / Smoked DOP

Made from the Latxa sheep's milk and regulated by the strict DO Idiazabal Regulating Board. It is straw-coloured with an intense but mild aroma. Its flavour is profound, wide and full with a touch of herbs and pasture.

Origin: Valle del Baztán, Navarra

Product code: 16009, 16031, 16040, 16043

Presentation: Natural 1 Kg, 250 gr; Smoked 1 Kg, 250 gr.

Shelf life: 12 months

MILK: Sheep

TREATMENT: Raw

AGE: 60 days





## Torta Extremeña

Creamy cheese from the Serena region (Badajoz) made from Merino sheep's milk continuing traditional values. Soft texture, smooth, shiny appearance and a light gold colour. With an intense aroma and a mild flavour. Consumption temperature: 20° C

Origin: Campanario (Badajoz), Extremadura.

Product code: 16003

Presentation: 750 g.

Shelf life: 3 months

MILK: Sheep

TREATMENT: Raw

AGE: 60 days







## Tetilla Galicia D.O. Cheese

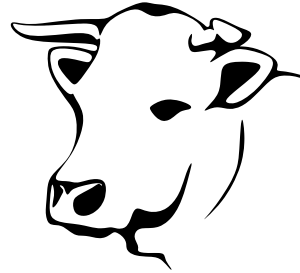
This "Tetilla" Cheese is made from pasteurised milk from the Galician cows such as the "Rubia Galega". It conical in shape, has a mild, slightly acidic taste. Its texture is creamy. It should be stored cold and removed a few hours before serving.

Origin: Sarriá (Lugo), Galicia

Product code: 16005

Presentation: 1 Kg aprox.

Shelf life: 81 days



MILK: COW

TREATMENT: PASTEURIZED

AGE: min. 10 days



## San Simon Da Costa Cheese DOP

Don Gabino uses milk from the "Rubia Gallega" and "Pardo Alpina" cows to make twenty artisan cheeses a day.

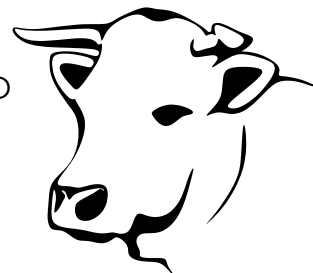
Smoked in birch wood, it has a soft flavour, greasy texture, and only a small amount of salt. This cheese has corn shape.

Origin: Villalba (Lugo), Galicia.

Product code: 16021

Presentation: 1 Kg approx.

Shelf life: 12 months



MILK: COW

TREATMENT: PASTEURIZED

AGE: 50/60 days





OLMEDA<sup>®</sup>  
ORIGENES



MAHON



From the beautiful island of Menorca, Mahón cheese Olmeda Origenes is made by the oldest master cheesemaker in the island.

Menorquina cows graze free between autumn and spring, producing exceptional quality milk.

The cheese rests in the cava, natural facilities created to age one of the best cheese in the world.



## Mahón Cheese D.O.

This cheese is made with raw milk from the “Menorquina” cows, a breed of native cattle from Menorca. It is handmade by one of the last artisan cheese makers left in Mahón. It has an irregular shape, with a consistent texture.

Origin: Alaior, Mahón, (Menorca), Islas Baleares

Product code: 16019, 16035 // 16020, 16034

Presentation: semicured 2,5 kg, 200 gr; cured 2,5 kg, 200 gr

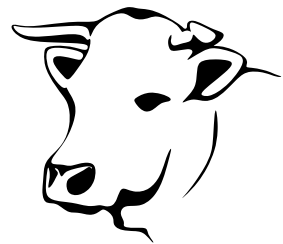
Shelf life: 12 months

MILK: Cow

TREATMENT: Raw

AGE: 3 to 5 months

Semicured, cured: +6 months



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## Cueva Blue Cheese

It is a fatty cheese, made exclusively with pasteurized cow's milk. Ivory white, semi-hard, buttery texture. Its aroma is soft. Slightly acidic, moderately spicy, somewhat salty and very palatable.

Origin: Illas, Asturias

Product code: 16016

Presentation: 2,3 kg. aprox

Shelf life: 12 months



MILK: Cow

TREATMENT: Pasteurized

AGE: Min. 3 months



## Cabrales D.O.

This peculiar Asturiano cheese is made from raw cow and goat milk. Its ageing process is carried out in the natural caves of the Picos de Europa at 1,050 m altitude. Its surface is uniform and soft similar to its interior. It has a green-blue colour with a creamy texture.

Origin: Sotres (Cabrales), Asturias

Product code: 16017

Presentation: 2,7 kg. aprox.

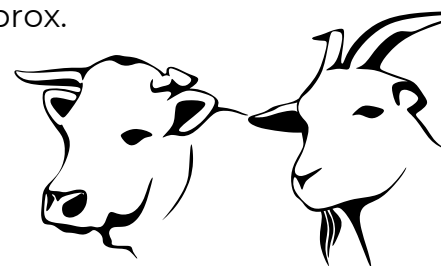
Shelf life: 12 months



MILK: Cow, Goat

TREATMENT: Raw

AGE: min. 3 months



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## Queso Tres Leches



From a balanced blend of fresh cow, sheep and goat milk comes this delicious cheese. The cow's milk gives the cheese its volume and acidity, the goat's milk provides its aroma and off white colour, while the sheep's milk gives it a characteristic taste and its creamy texture.

Origin: Toledo, Castilla La Mancha

Product code: 16001, 16002, 16030

Presentation: 3 Kg, 1 Kg. 200 g. approx.

Shelf life: 12 months



MILK: Cow, sheep, goat

TREATMENT: Pasteurized

AGE: 3 months





## Queso Canario

Artisan cheese elaborated with pasteurized milk from autochthonous majorera goat from the Canary Islands. It is dipped in paprika and left to cure for at least 60 days.

Origin: Valsequillo

Product code: 16065

Presentation: 1 Kg approx.

Shelf life: 12 months

MILK: Goat

TREATMENT: pasteurized

AGE: 2 months



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## Blanc de Sort



Blanc de Sort cheese Olmeda Orígenes is elaborated in Lleida. It is elaborated from raw whole cow milk, raised and fed in the Pyrenees. It has a pure white colour, both inside and outside. With a natural rind of mould. On the inside it is creamy and spreadable.

Origin: Lleida, Catalunya

Product code: 16046

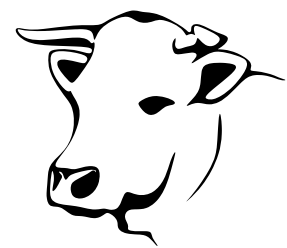
Presentation: 400 gr. aprox

Shelf life: 4 months

MILK: Cow

TREATMENT: Raw

AGE: 3 weeks



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## Smoked Sardine Loins in Olive Oil

Loins from big Pilchardus Sardines from the Bay of Cádiz and the Atlantic Coast. They are totally cleaned without bones and skin due to they are carefully cleaned and deboned by hand, one by one, and smoked with natural smoke from the best wood of our forests.

Origin: Bay of Cádiz and Atlantic Ocean

Product code: 17007, 17013

Presentation: trays: 100 gr 4/6 fillets. and 740 gr 27/30 fillets

Shelf life: 5 months



## Anchodina

The anchodina is the loin of the Sardina Pilchardus preserved in oil, cured and prepared in an artisan way. Each anchodina is cleaned by hand and has the skin and bones removed. It has a firm texture. These loins are very tasty and similar in flavour to anchovies.

Origin: Mediterranean Sea and Cantábrico.

Product code: 17003, 17004

Presentation: trays: 100 gr 9/11 fillets. and 740 gr 45/50 fillets.

Shelf life: 12 months

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REAL







# OLME DA ORIGENES



FISH







## White Anchovies in Vinegar

Fish variety *Engraulis Encrasicolus*, the flesh of the White Anchovy is white and its skin is shiny. It has a fleshy and juicy texture and a fine and soft vinegar flavour. It can be served on its own or dressed with olive oil, garlic and parsley.

Origin: Mediterranean Sea, Atlantic Ocean

Product code: 17001, 17002

Presentation: trays: 100 gr. 15/18 fillets and 740 gr 65/75 fillets

Shelf life: 4 months



## White anchovies seasoned in Vinegar & olive oil

Fish variety *Engraulis Encrasicolus*, the flesh of the White Anchovy is white and its skin is shiny. It has a fleshy and juicy texture and a fine and soft vinegar flavour. It can be served directly as it has been seasoned with vinegar, olive oil, garlic and parsley.

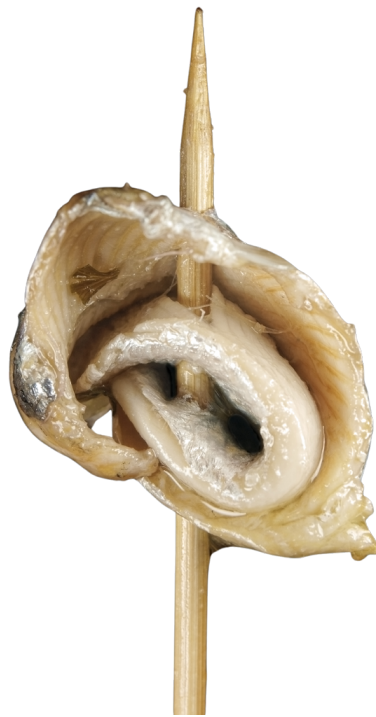
Origin: Mediterranean Sea, Atlantic Ocean

Product code: 17006, 17005

Presentation: trays: 100 gr 15/18 fillets and 740 gr 65/75 fillets

Shelf life: 4 months

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## Mojama Cured Tuna Loins

The "Mojama" are tuna fish loins from "Thunnus Albacares", which are slightly salted and then laid out to dry in a fresh place. Mojama Olmeda Orígenes is often presented in very thin slices, dressed with a little Extra-Virgin olive Oil.

Origin: Cádiz.

Product code: 17014, 17015

Presentation: trays 80 grs (8/10 fillets), pieces 750 grs

Shelf life: 4 months



## Seafood Salad

Seafood Salad is one of the most typical Mediterranean tapas. Seafood, pickles, olives and red pepper: just open, season and enjoy the trip to the Mediterranean!

Origin: Socuéllamos, Ciudad Real

Product code: 17014, 17015

Presentation: tray 750gr

Shelf life: 4 months



## Gildas

the "gildas" are a unique tapa. They have the crispy in the olive, the slightly spicy in the Piparra, and the final salty touch in the Anchovy, which makes them an amazing treat.

Origin: Socuéllamos, Ciudad Real

Product code: 17029, 17030

Presentation: jar 7 units, jar 20 units.

Shelf life: 8 months

CIUDAD  
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REAL



## Anchovy Fillets from de Cantabrian Sea in Olive Oil



One of the most typical dishes in our gastronomy fished in the Cantabrian Sea during the spring season, using traditional methods respectful with the species and they are selected, cleaned and packed by hand one at the time.

Origin: Santoña, Cantabria

Product code: 17018

Presentation: can 50 gr.

Shelf life: 8 months



## Anchovy Fillets from de Cantabrian Sea in Olive Oil



One of the most typical dishes in our gastronomy fished in the Cantabrian Sea during the spring season, using traditional methods respectful with the species and they are selected, cleaned and packed by hand one at the time.

Origin: Socuéllamos, Ciudad Real

Product code: 17027

Presentation: tray 740 gr, 85/100 fillets

Shelf life: 8 months



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## Cooked Octopus from Galicia

Our Octopus is already steamed in its juice directly into a vacuum bag, is completely natural, without preservatives. To consume simply put it for 5 minutes in boiling water or grill or microwave.

Origin: O Carballiño, Galicia.

Product code: 17010, 17011

Presentation: Vacuum bag 4 tentacles 400-500 gr per bag. / Vacuum bag whole octopus

Shelf life: 4 months





## SUCKLING LAMB (HALAL)

Suckling lamb is a traditional dish which has been made roasted since immemorial times. The animals are slaughtered when they are 30 days old. They are 80% churra breed, autochthonous from the region of Castilla y Leon, Spain. The animals are fed uniquely on milk. Each lamb's average weight on slaughter is between 5 and 7 kg of meat.

Halal certificate available, sacrificed by Halal Ritual.

Origin: Burgos

Product code: -

Presentation: Vacuum pieces, whole: in halves or in quarters

Shelf life: chilled: 30 days/frozen: 1 year



## SUCKLING PORK

The Roman aqueduct in Segovia observes how the Castilian innkeepers have been making these magnificent suckling pigs for centuries and centuries.

The suckling pig from Segovia is fed only on milk until it reaches an optimum age and weight of between 4 and 6 kg. Once cooked, the suckling pork's skin is crispy and golden brown and the meat has a soft and juicy texture.

Origin: Segovia

Product code: -

Presentation: whole or in halves , vacuum packed

Shelf life: chilled: 30 days, frozen 1 year

BUR  
GOS







## QUAIL

The quail is a small wild bird that lives in Spain. Olmeda Origenes quails are lean with an unequalled texture and juiciness. Quails are highly appreciated for their flavour but also for their dietary qualities.

Origin: Jaen

Product code: 35001

Presentation: Pack 1kg. gutted and without feathers, 160 gr/piece.

Shelf life: chilled: frozen: 1 year



## PARTRIDGE

Olmeda Origenes partridge comes from the province of Jaén (Andalusia) and is shot during the hunting season between October and February. They are reared in the wild and feed on what they find in nature, mainly grain and grass from the countryside, which means that they have a higher level of vitamins and minerals than other meats.

Origin: Jaen

Product code: 35002 // 35007 // 35006

Presentation: Pack 1 KG: Whole partridge in pieces 230 and 260 gr. // 1 KG Breast // 1 KG legs

Shelf life: frozen 1 year

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## MALLARD DUCK LEGS

Olmeda Origenes' Mallard duck legs come from ducks from the province of Jaén (Andalusia) and are slaughtered during the hunting season between December and March. The legs are presented clean and plucked, and are highly appreciated for their exquisite presentation, ideal for a portion.

Origin: Jaen

Product code: 35008

Presentation: Pack 1kg , legs

Shelf life: chilled: frozen: 1 year



## DEER SELECTION

The deer is a mammal of about 200 Kg that lives in the wild in the province of Jaén (Andalusia) and is obtained during the hunting season between September and February. They are very tasty animals and their meat is very healthy as the animals are born and spend their whole life in the wild with a completely wild diet. It is one of the leanest red meats that can be found.

Origin: Jaen

Product code: 35003 // 35004 // 35005

Presentation: Loin medallions 1 kg pack// Ragout 2,5 KG pack // Hamburgers 150gr pack 6 units (1 KG)

Shelf life: frozen 1 year

JA  
ÉN





# CONTACT

OLMEDA ORIGENES SL.

C/ Angel Muñoz 15, 1º. 28043, Madrid, SPAIN.  
Office phone: +34 91 343 11 24

## Commercial Department

Jesús Peláez

jesuspelaez@olmedaorigenes.com  
+34 678 502 836

Cristina Marin

export@olmedaorigenes.com  
+34 635496362



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