



PRODUCT CATALOGUE 2021 - 2022

INTRO

Dear Brindisa customer,

We've been through a year which none of us expected, nor had experienced before; we've feared for our own and loved ones' health, learned to work from home, experienced lockdown and seen the familiar change. We've had to learn to adapt and be flexible, to adjust quickly to the changing demands and pressures we've all been experiencing, to keep on going.

It's been really heartening to see the way in which so many of you have responded, finding new income streams, engaging with local communities, contributing to those most affected by the virus, innovating and experimenting, showing the fundamental health of our market.

We all hope it's now time to look forward again, to plan for the future, to look at the opportunities and challenges ahead and find ways of negotiating a way through them.

Among our new projects, we've recently launched a new operating system that more effectively integrates our different departments, and which will allow us to keep on improving our service to you. We have recently opened a Spanish arm of Brindisa to reduce the bureaucratic load on some of our smaller suppliers, buying from them in Spain and doing the paperwork ourselves; this means we will be able to spend more time looking for small artisan producers and their wonderful products and bringing them back for your kitchens and counters. To improve things for out-of-London customers we are establishing a warehouse in the Midlands to act as a distribution hub, allowing us to offer more deliveries in our own vans.

Our Spanish brand, Perelló, is also continuing to develop new, plant-based lines to sit alongside their ranges of olives and pulses; looking to expand Brindisa's offer of well-priced, carefully sourced, authentic Spanish products.

Our two biggest challenges remain the coronavirus and Brexit. On a company level we are committed to keeping our staff and workplace healthy and safe from the coronavirus, but on a national level the whole Food Service sector remains in an uncertain position. We really hope the political will is there to provide the support and investment that the industry will need to get back on its feet.

The full effects of Brexit are still not entirely clear, bureaucratically or financially; we've experienced some delays and much more paperwork, but we can still hope that pragmatic minds will prevail and that shipping food across borders will be as hassle-free as possible.

Finally, I would like to say two big thank yous:

Firstly, to all our customers, some thriving, some struggling, I'd like offer my thanks to all of you for staying with us through these tough times, I hope and trust we'll still be working together in the better years to come.

Secondly, and most importantly, I want to thank all the Brindisa staff, in every part of the company, for the tireless work they have done over the past year to keep Brindisa running. They're a great team!

With best wishes for the year ahead,

Monika Linton

Founder, Brindisa Ltd.





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ALLERGENS: For information and advice about products containing allergens, please talk to our Sales or Technical Teams on 020 8772 1600.

BRINDISA

SPANISH FOODS

SINCE 1988



1988: Brindisa's first pallet



2015: Rupert Linton in the Cheese Caves



2010: Balham Warehouse team



2004: First Brindisa Tapas restaurant, London Bridge



2016: Brindisa: The True Food of Spain is published



Perelló, part of the Brindisa family

Sharing the taste of the Mediterranean since 1964

In 1964 Gaspar Perelló opened a stall in the famous Boqueria Market in Barcelona to sell locally grown Arbequina olives, but, as his reputation grew so did his range, which soon included some of the best olives from all over Spain. With demand increasing, Perelló moved into supplying the wholesale trade and, in 2016, Gaspar sold his business to Brindisa Ltd., long time customers and huge fans of the brand.



In 2020 Perelló launched a new range of pre-cooked beans and pulses in response to increased demands for these products. Careful sourcing and vigilant cooking mean that Perelló's butterbeans, haricots, chickpeas and lentils are delicious, healthy and easy to use. With a few jars in the store cupboard you can be certain that you can always enjoy a quick and tasty lunch or supper when you don't have the time for more complex recipes.





The Perelló range of olives and pickles covers the classics, such as Manzanilla and Gordal, but also includes some more unusual varieties. Perdigón olives are a type of small Manzanilla olive, with a fine texture and excellent texture, perfect with a cold dry sherry; Pelotín olives are juicy green olives with tiny stones, plump and moist, while green Verdial olives are cracked, to allow the marinade to fully flavour the olive, and have a dense, almost chewy texture. There is an encurtido, or pickle, for every occasion, whether you want a spicy guindilla to provide some oomph to your salads, baby gherkins to dice into a tartar sauce, capers to put in your fish dishes, or caperberries to put in your Martini, whatever your needs, Perelló can provide the perfect pickle.





HAMS

An ideal combination of climate and traditional skills make Spanish air-dried ham one of the great preserved foods of the world. Brindisa imports a selection of free-range Ibérico hams, both acorn-fed and cereal-fattened, from Extremadura, Andalusia and Castile and León. We have extended our range to give you even more choice, now offering a 100% Ibérico ham from the Valle de los Pedroches, which is now stocked as standard, due to popular demand.

We also sell a selection of serrano, or cured white pig, whole, boneless and sliced hams where regionality, curing time and expertise all play their part in producing great flavour.

A noteworthy product in our range is an innovative chestnut-fed ham from Galicia. We have long associations with our suppliers and their hams are all carefully curated examples of the different regional styles produced. Whichever ham you choose, you can be confident that you are buying excellent quality at a competitive price.

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IBÉRICO HAM GRADES

HAM SERVICES

Understanding the different grades of Ibérico ham is important in order to understand what you are purchasing. The following names and descriptions will tell you about the diet of the pigs and the purity of their breeding.

JAMÓN DE BELLOTA, 100% IBÉRICO "PATA NEGRA"

A ham made from a pure-bred Ibérico pig that has fattened on acorns during the Montanera period. This is the top grade of ham and should have a rich nuttiness, a pronounced sweetness balanced by savoury notes and a very long finish. Hams from the four DOPs (Jabugo, Guijuelo, Extremadura and Los Pedroches) will demonstrate slightly different characteristics.



JAMÓN DE BELLOTA, 75% IBÉRICO

This is also made from acorn-fed pigs, but animals which have one or two non-lbérico grandparents. The hams have a similar sweet and savoury balance to the "pata negra", but often with a bit less infiltration of fat into the muscle and sometimes a more meaty flavour.



JAMÓN DE CEBO DE CAMPO, 100% / 75% / 50% IBÉRICO

This is a grade of hams that is made from animals which have been fattened on cereals, rather than acorns, over the autumn/winter period before slaughter. These hams have a naturally sweet and rich taste, frequently with plentiful of fat infiltration, but they tend to lack the intensity of aroma and flavour of the acornfed hams.



All of the above hams are produced from free-range animals in the south-west of Spain.

JAMÓN DE CEBO, 75% / 50% IBÉRICO

This grade of ham causes confusion because of the similarity of its name to the Cebo de Campo ham. The animals which produce these hams do not eat acorns, are generally bred indoors and can be raised anywhere in Spain. This means that they are probably intensively reared animals with no connection to the heartland of the Ibérico breed in the south-west of the Iberian Peninsula. They are cheap to produce and about 60% of Ibérico hams are of this grade.



We do not stock Jamón de Cebo, Ibérico.

In order to identify the grade of an Ibérico ham it is necessary to look at the tag that is attached to the ankle of a ham on the bone, or to the packaging of a boneless ham. It is illegal to tamper with, or alter this label which is fixed to the ham immediately after slaughter.



We offer training to customers of Ibérico hams, to teach you the best way of carving to maximize your yield and maintain your stock in the best condition. Please ask your account manager for more details. If you are organising an event, whether professional or personal, we can supply Ibérico hams, at a range of price points, as well as a carver to come and cut the whole leg for you.

Alternatively, we can provide a remote ham school for you and any number of guests via Zoom. This would consist of a talk on the Ibérico pig, a tutored tasting and a brief carving lesson. If you are interested, please contact the sales team for details.

For the hams available and our terms and conditions, please email events@brindisa.com



IBFSA

IBESA is a co-operative which was one of the founder members of the Los Pedroches DOP in 2010. Some of its partners have been involved in raising ibérico pigs for more than 5 generations. The Valle de los Pedroches in Cordoba, in which IBESA is based, is the site of the largest evergreen oak (encina) forest in western Europe, and this is the source of the sweet, oil rich acorns that are used for fattening ibérico pigs on the autumn montanera.

IBESA only produces "pata Negra" hams, pure bred, acorn fattened hams, the highest quality of Ibérico hams.

BESPOKE SOURCING

If you have a specialist requirement, we can source and supply alternative hams off-list, if your volumes allow. Please talk to your account manager.

SEÑORÍO DE MONTANERA

Señorío de la Montanera is a co-operative formed of around 60 Ibérico pig breeders, many of them established for generations. The company controls every aspect of the production, from weaning to curing, and owns 45,000 hectares of Dehesa on which their pigs live and fatten during the Montanera. Their ham is produced at the far western extremity of the Sierra Morena, in the heart of the Extremaduran Dehesa. The altitude and local climate are all ideal for the production of Ibérico hams.

EÍRIZ

A small, third generation family supplier, based in the famous Jabugo area of Huelva. The production process is entirely manual and artisan, with particular attention to the salting period, as this is crucial to the end balance of flavours. The hams hang in a very traditional bodega, or curing room. The microclimate of the region, which is quite stable and Mediterranean but freshened by Atlantic winds, plays a key role in developing these distinctive hams as they slowly cure.

BRINDISA BELLOTA

Expertly produced for Brindisa by Castro y González, who benefit from a heritage of four generations of knowledge and expertise and are based in the ham producing town of Guijuelo, Salamanca. The company has an innovative approach to everything from animal breeding, to the salting and curing process, as well as a fundamental respect for the environment of the Dehesa, which is so central to the quality of their hams.



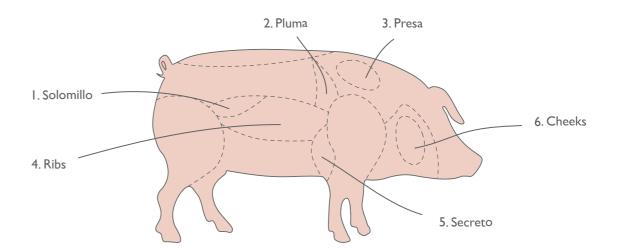


IBÉRICO MEAT

Fresh Ibérico meat has become increasingly popular, but can be confusing because Spanish pork butchery is different from that practiced in the UK.

Brindisa offers a choice of acorn-fed or cereal-fed cuts of Ibérico pork (see p. 29):

- I: SOLOMILLO: tenderloin, juicy but lean, grill or roast.
- 2: PLUMA: a well-marbled muscle above the shoulder, tender and moist, sear on a plancha.
- 3: PRESA: a muscle at the top of the loin, dense and meaty, grill or fry.
- 4: RIBS: sweet and meaty, perfect for barbecueing.
- 5: SECRETO: a thin muscle behind the shoulder, excellent grilled.
- **6: CHEEKS:** perfect for slow cooking.



IO | HAMS | II

		unit/ case size
BÉRICO HAM	ON THE BONE	
CM10502	Señorío bellota, 100% Ibérico ham DOP. Badajoz.	$1 \times 7.5 - 9 \text{kg}$
	From the heartland of the Ibérico pig, produced by a co- operative of farmers, it has a purplish red colour and contrasting seams of white fat, often speckled with crystals of tyrosine. Cured for a minimum of 3 years.	
	An intense savoury hit is followed by a nutty sweetness, sometimes with the suggestion of truffle, creating a complex and lasting flavour.	
CM00108	Eíriz bellota, 100% Ibérico ham DOP, SUMMUM. Huelva.	$1 \times 7.5 - 9 kg$
	A ham produced near Jabugo, in Huelva, by a third generation family company. The climatic conditions of the area help create the deep flavours and aromas of the ham. Cured for a minimum of 3 years.	
	Complex and intense, sweet notes dominating the savoury ones, with earthy touches and hints of nuts; a rich and lasting flavour.	
CM26307	IBESA jamon de bellota, 100% Ibérico . Córdoba.	I x 7.5 - 9kg
	Produced from a pig that has fattened up on acorns in the largest encina (evergreen oak) forest in western Europe. The colour of the meat varies from dark pink to a rich purple, heavily veined with white fat and studded with tyrosine.	
	Cured for a minimum of 3 years, this ham has a gentle, but lingering aroma of acorns, a rich, sweet flavour with hints of the forest floor and a gentle but nuanced and long-lasting aftertaste.	
CM90001	Brindisa bellota, 75% Ibérico ham. Salamanca.	$2 \times 7.5 - 9 \text{kg}$
	Cured in the town of Guijuelo in Salamanca for a minimum of 3 years. Generally dark red with well-infiltrated fat, the meat may also be speckled with white crystals of tyrosine.	
	Sweet and nutty with a deep savoury undertone and hints of fruitiness, it has a lingering intensity moistened with the abundant acorn rich fat.	
CM07502	Castro cebo de campo, 75% Ibérico ham. Salamanca	$2 \times 7.5 - 9k_2$
	Cured in the town of Guijuelo, in Salamanca, for a minimum of 30 months, this cereal-fed ham, from free-range animals is a rich red, the muscle well-infiltrated with fat.	
	The sweet and savoury balance of the ham is extremely well-judged and it has a rich, subtle aftertaste.	
CM00101	Eíriz cebo de campo, 50% Ibérico ham. Huelva.	2 x 7.5 - 9kg
	A grain fed Ibérico ham produced near Jabugo, in Huelva, by a third generation family company. The pigs range free throughout their lives. Cured for a minimum of 2 years.	
	Savoury flavours with fruity notes and a good balance; a full, long aftertaste. $ \\$	
HITE PIG H	AM ON THE BONE	
CM04802	Teruel ham DOP. Teruel.	I x 8kg
	Its quality was recognised when it became the first white pig ham in Spain to be awarded a DOP. Cured for at least 18 months, this ham is light red with a good marbling of fat.	3
	A meaty, well-balanced flavour, both subtle and savoury, with a good length of finish.	
CM04806	Monroyo serrano ham. Teruel.	I x 8kg
	From one of Spain's most famous ham producing regions, Teruel, the ham is a light red colour with well-distributed fat. Cured for a minimum of 14 months.	J
	A mild saltiness is balanced by a gentle sweetness, leaving a rich, meaty flavour.	

meaty flavour.



Brindisa bellota, 75% Ibérico ham



Monroyo serrano ham

		unit/ case size
BONELESS I	BÉRICO HAM AND PALETA (shoulder)	
CM1050	l Señorío bellota, 100% Ibérico ham DOP. Badajoz.	I x 4 - 5kg
CM1050	7 Señorío bellota, 100% Ibérico paleta DOP. Badajoz.	1 x 2.6kg
CM9000	2 Brindisa bellota, 75% Ibérico ham. Salamanca.	$3 \times 4 - 5k_8$
CM9000	3 Brindisa bellota, 75% Ibérico paleta. Salamanca.	$2 \times 2.5 - 3k$
CM0750	l Castro cebo de campo, 75% Ibérico ham. Salamanca.	3 × 4 - 5kg
BONELESS V	VHITE PIG HAM	
CM0480	Teruel ham DOP. Teruel.	I × 4 - 6.5k
CM0130	9 Pablo serrano ham ETG. León.	2 × 5 - 6.5k
	A deep red ham produced in the northern mountains of Spain. Here the cool, moist climate allows it to be slowly cured for a minimum of 12 months.	
	Full-flavoured, with a pleasing meatiness, good depth of flavour and a robust aftertaste.	
CM0480	4 Monroyo serrano ham. Teruel.	$1 \times 4 - 6.5$ k
CM2620	Coren Selecta ham, chestnut-fed serrano ham. Orense.	$2 \times 4.5 kg$
	A ham produced from Galician pigs that have been fed on chestnuts and spent much of their lives outdoors. Cured for 18 months in Lugo. Well infiltrated with fat, the ham has a rich, sweet flavour and a long, clean aftertaste.	
SLICED IBÉF	ICO HAM	
CM1052	8 Señorío bellota, 100% Ibérico hand-carved ham DOP. Badajoz.	12 x 100g
CM1054	7 Señorío bellota, 100% Ibérico hand-carved paleta DOP. Badajoz.	12 x 50g
CM9000	4 Brindisa bellota, 75% Ibérico hand-carved ham. Salamanca.	10 x 100g
CM9000	5 Brindisa bellota, 75% Ibérico hand-carved ham. Salamanca.	10 x 50g
CM0750	3 Castro cebo de campo, 75% Ibérico ham. Salamanca.	10 x 100g
CM1056	4 Señorio organic paleta, sliced. Badajoz.	12 x 80g
SLICED WHI	TF PIG HAM	
	0 Pablo serrano ham ETG. León.	16 x 500g
	2 Pablo serrano ham ETG. León.	Ü
	2 Serrano ham ETG. Gerona.	35 x 200g 8 x 500g
Criozz	Produced in the foothills of the Pyrenees. This ham is cured for a minimum of 12 months. The thinly sliced meat is neatly trimmed and it has a rich, savoury flavour with good meaty depth.	8 X 300g
CM0990	Serrano ham ETG. Gerona.	20 x 100g
CM0480	8 Teruel ham DOP. Teruel.	20 x 100g
CM0200	8 Enebral organic serrano ham. Segovia.	15 x 100g
	This ham is produced from pigs that have ranged freely on lands in Andalusia, fattening on both cereals and the indigenous vegetation. It is then cured for a minimum of 18 months in Segovia.	
	The pink meat has a good marbling of fat and has a sweet yet complex flavour, with a clean finish.	
CM2620	2 Coren Selecta ham ETG, chestnut-fed serrano ham. Orense.	16 x 100g
CM2620	3 Coren Selecta paleta, chestnut-fed, cured pork shoulder. Orense.	15 x 80g
	NG EQUIPMENT	•••••
HAM CARVI		
	Jamotec beechwood and stainless steel ham stand.	I
+ KW0590	Jamotec beechwood and stainless steel ham stand. Jamotec ham stand with plastic base.	l I
+ KW0590 + KW0590		



Señorío bellota, 100% Ibérico ham DOP



Brindisa bellota, 75% Ibérico hand-carved ham, 100g



Coren Selecta paleta ETG



Pablo serrano ham ETG: 200g



CHARCUTERIE

Alongside ham, Spain produces a wide range of other cured meats, including many regional variations. The best-known is the chorizo, a cured pork sausage seasoned with paprika, which can be hot or mild, cured or semi-cured, smoked or unsmoked.

Notable chorizo products we stock include a gran vela hot chorizo and an organic Ibérico bellota velita chorizo. Vela or velita, meaning candle or little candle, in the description refers to the shape of these traditional embutidos. We also have a hot ox chorizo, from our long-standing supplier in Castilla y León. Ox chorizo is dark in colour (being made from beef), and is flavoured with garlic and oregano with a smoky heat from paprika. As well as slicing for a charcuterie board, this chorizo is fantastic for a hearty stew, or guiso.

Lomo is cured pork loin, normally marinated in garlic, paprika and oregano and then air-dried, creating a moist, succulent, lightly seasoned and very lean form of charcuterie. Salchichón, similar to Italian salami, is a cured pork sausage usually flavoured with just salt and black pepper. This means its flavour is reliant on the quality of the meat.

Sobrasada is soft, cured chorizo which is spreadable. Our range includes a porc negre sobrasada from Mallorca, where this style of chorizo originated, as well as Ibérico, organic and white pig sobrasadas. We also supply air-dried beef cecina. Whichever charcuterie you choose, you can be sure they will be very good.



EMBUTIDOS MUNAR SOBRASADA DE MALLORCA

Sobrasada originates in Mallorca, where the humid climate makes it difficult to dry-cure products. This is an authentic Mallorcan sobrasada made with the meat of an indigenous breed of Balearic black pigs (porc negre). Produced using either hot or mild smoked paprika, it is rich and full-flavoured with perfectly balanced smoke and spice.



Large rustic mild chorizo. From the same supplier as our Señorío bellota ham, morcón is a large, very coarse-cut style of chorizo, commonly eaten in southern Spain. The high quality cuts of acorn-fed pork are combined with very little fat, resulting in a succulent meaty texture. Its natural casing gives a rustic appearance. Thinly sliced, it is delicious served with Perelló pickled cocktail gherkins.





LOMO

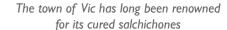
Cured pork loin is the most highly valued embutido in Spain and Brindisa offers three different examples. Lomo de Teruel, from white pigs, is dense and savoury with hints of garlic, paprika and oregano. Lomo de bellota, from Señorio de Montanera, is sweet, rich and fragrant, while their lomo doblado, a speciality of Extremadura and Huelva, also made from the loin of acorn-fattened pigs, bathed in acorn-fat, is sweet, succulent and buttery.

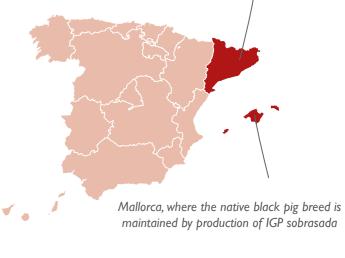


Joaquim Comella Riera, a 6th generation member of the founder's family.

CASA RIERA ORDEIX

Brindisa has been buying Salchichón de Vic IGP from Casa Riera Ordeix for about 25 years, but the Riera Ordeix family have been making the product for more than 150 years. Using nothing but carefully selected cuts of meat, seasoned with salt and black pepper, Casa Riera produce a remarkable sausage, cured in the ambient natural drying rooms of their town house in the Vic valley. Full-flavoured, gently peppery and with a long, clean aftertaste. We supply several styles of salchichón from the same artisan producer: choose from peppercorn-coated; a lightly cured soft hooped fuet or straight bastonet; or the long firm llonganissa.





16 | CHARCUTERIE

IRÉRI	со сно	RIZO	unit/ case size
IDEM		Señorío bellota Ibérico mild chorizo. Extremadura. Sweet, smoky, melting, intense.	8 x lkg
	CM07511	Castro bellota Ibérico mild chorizo 'cular'. Castilla y León. AF Rich, nutty, deep, balanced.	6 x lkg
	CM10524	Señorío bellota Ibérico morcón, large rustic mild chorizo. Extremadura. Chunky, sweet, smoky and rich.	8 x 800g
WHIT	TE PIG CI	HORIZO	
		Gran Vela hot chorizo. La Rioja. Spicy, coarse cut, meaty.	4 x 1.9kg
	CM01904	Alejandro Magno mild chorizo . La Rioja. <i>AF</i> Mild, meaty, smoky, coarse cut.	4 x 1.2kg
	CM01934	Alejandro Magno velita mild chorizo. La Rioja. <i>AF</i> Meaty, mild, smoky, coarse cut.	9 x 300g
	CM01903	Alejandro semi-cured, hot chorizo hoop. La Rioja. <i>AF</i> Lightly smoky, tender, spicy.	8 x 200g
	CM01902	Alejandro semi-cured, mild chorizo hoop. La Rioja. <i>AF</i> Lightly smoky, tender, juicy.	8 x 200g
		Domingo Ortiz, hot chorizo hoop. La Rioja. Dense, smoky, lightly spicy.	20 x 200g
	CM18412	Domingo Ortiz, mild chorizo hoop. La Rioja. Dense, tender, smoky	20 x 200g
	CM01306	Pablo hot chorizo. Castilla y León. <i>AF</i> Coarse cut, spicy, smoky.	20 x 700g
	CM01333	Pablo mild chorizo. Castilla y León. <i>AF</i> Coarse cut, smoky, mild.	22 x 700g
	CM23904	Iglesias mild chorizo ring. Salamanca. dense, porky, lightly spicy.	10 x 250g
		(soft-cured chorizo)	
IBI		BRASADA	
		Señorío bellota Ibérico mild sobrasada. Extremadura. Sweet, rich, smoky, melting.	8 x lkg
		Señorío bellota Ibérico mild sobrasada. Extremadura.	15 x 300g
PO		E SOBRASADA (Indigenous breed from Mallorca)	
		Hot Sobrasada de Mallorca IGP. Baleares. Soft, sweet, rich, spicy	15 x 380g
		Mild Sobrasada de Mallorca IGP. Baleares. Soft, sweet, rich, mild	15 x 380g
W		SOBRASADA	
	CM02022	Enebral organic mild sobrasada. Castilla y León. <i>AF</i> Succulent, smoky, soft.	10 x 300g
	CM24303	Hot Sobrasada de Mallorca IGP. Baleares. Rich, succulent, melting, spicy.	15 x 380g
BEEF			······
	CM01307	Pablo smoked beef cecina, piece. Castilla y León. <i>AF</i> Rich, dense, smoky, deep-flavoured.	2 x 3.5kg
	CM01335	Pablo hot ox chorizo. Castilla y León. <i>AF</i> Spicy, pork-free, northern Spanish chorizo.	16 x 280g
IBÉRI	со сом	O (pork loin)	······
	CM10509	Señorío bellota, 100% Ibérico Iomo doblado. Extremadura. Buttery, succulent, sweet, aromatic.	8 x 800g
	CM10505	Señorío bellota, 100% Ibérico Iomo halves. Extremadura.	8 x 700g
		Lean, nutty, well-balanced taste.	



Alejandro semi-cured, hot chorizo hoop



Pablo smoked beef cecina, piece

WHITE PIG I	DMO	unit/ case size
	Teruel Iomo. Aragón. Lean, juicy, lightly seasoned.	8 × 700 - 900g
IBÉRICO SALO	CHICHÓN (Spanish pork salami)	
CM10508	Señorío bellota Ibérico salchichón. Extremadura. Melting, aromatic, lightly seasoned.	8 x lkg
CM07506	Castro bellota Ibérico salchichón. Castilla y León. <i>AF</i> Sweet, nutty, aromatic.	10 x 600g
WHITE PIG SA	ALCHICHÓN	······
CM01002	Casa Riera Salchichón de Vic IGP. Cataluña. Simply seasoned, clean full flavour.	10 x lkg
CM01017	Casa Riera Salchichón de Vic IGP. Cataluña.	15 x 300g
CM01005	Casa Riera salchichón coated in peppercorns. Cataluña. Dense, flavourful, spicy.	10 x 300g
CM01003	Casa Riera fuet de Vic. Cataluña. Soft, mild, sweet	15 x 200g
CM01006	Cataluña.	15 x 200g
CM01004	Clean, mild, sweet, meaty. Casa Riera llonganissa, thin, firm salchichón. Cataluña. Clean, sweet, hint of black pepper.	16 x 600g
SLICED CHAR	CUTERIE	
CM10552	Señorío bellota Ibérico mild chorizo. Extremadura. Sweet, smoky, melting, intense.	12 x 100g
CM90006	Brindisa bellota Ibérico mild chorizo. Castilla y León. <i>AF</i> Smoky, sweet, melting	10 x 100g
CM01911	Alejandro Magno mild chorizo. La Rioja. <i>AF</i> Mild, meaty, smoky, coarse cut.	12 x 100g
	Enebral organic hot chorizo. Castilla y León. <i>AF</i> Finely cut, unsmoked paprika, spicy finish.	15 x 100g
	Enebral organic mild chorizo. Castilla y León. AF Finely cut, unsmoked paprika, mild, balanced.	15 x 100g
	Señorío bellota 100% Ibérico Iomo. Extremadura. Lean, nutty, well-balanced taste.	12 x 100g
	Teruel Iomo. Aragón. Lean, juicy, lightly seasoned.	20 x 100g
	Enebral organic Iomo. Castilla y León. AF Lean, sweet, full-flavoured. N	15 x 100g
	Señorío bellota Ibérico salchichón. Extremadura. Melting, aromatic, lightly seasoned.	12 x 100g
	Brindisa bellota Ibérico salchichón. Castilla y León. AF Sweet, nutty, melting.	10 x 100g
	Enebral organic salchichón. Castilla y León. AF Rich, lightly seasoned, clean finish.	15 x 100g
	Pablo smoked beef cecina. Castilla y León. AF Rich, dense, smoky, deep-flavoured.	25 x 100g
SELECTION	PACK	
CM23901	Iglesias charcuterie selection. Serrano ham, lomo, salchichón and cured chorizo. Salamanca.	10 x 200g



Castro bellota Ibérico salchichón



Casa Riera fuet de Vic



Iglesias charcuterie selection

AF = Additive-free



COOKING CHORIZOS

Cured chorizos have been dried to give them their characteristic texture and appearance, while chorizos for cooking are softer and moister, more like the classic English sausage.

Brindisa imports a wide range of chorizos, both spicy and mild, in a variety of sizes and made to different regional recipes from Catalonia, La Rioja and Castile and León. For grilling, you need look no further than Embutidos Alejandro's hooped cooking chorizos, or chistorras, a long, thin, traditional regional recipe from Navarre.

The Brindisa brand range of cocktail and full-sized sausages are enormously versatile, are available in catering-sized packs, and hold their texture and flavour through any form of cooking. For those looking for a 'free-from' provenance, we have organic chorizos from Segovia, the Alejandro range of chorizos and chistorras, and a selection of excellent Brindisa additive-free sausages.



Alejandro Rituerto is responsible for the production of his family business, Embutidos Alejandro.



La Rioja: home of Embutidos Alejandro and their excellent chorizos, not just wine!



EMBUTIDOS ALEJANDRO

Embutidos Alejandro is based in Logroño, La Rioja, producing high-quality chorizos. The Rituerto brothers work in a modern facility making a wide range of different styles, including chistorras, cured, semi-cured and cooking chorizos. They buy meat from trusted local farmers, selecting cuts for a balance of fat and lean, texture and flavour, using belly, shoulder and jowl meat. This is seasoned using oak-smoked paprika from Extremadura, giving a smoky depth to their embutidos. The company uses up to date technology, but maintains a healthy respect for tradition, such as fermenting all their sausages by using naturally occurring bacteria, rather than adding industrially produced cultures. Brindisa has been buying from the company for more than 20 years and the quality of their products has made them an invaluable supplier.



case size HOT COOKING CHORIZO* CM05124 Brindisa 'parrilla' cooking chorizo, catering size, approx. 3 x 2kg 36 pcs per pack, tray. Cataluña. CM05102 Brindisa 'parrilla' cooking chorizo, 6 pcs per pack. 15 x 350g CM01301 Pablo lightly smoked cooking chorizo, 6 pcs per pack. 12 x 700g Castilla y León. AF CM90011 Brindisa additive-free cooking chorizo, 4 pcs per pack. 10 x 280g La Rioja. AF **HOT MINI COOKING CHORIZO** CM05123 Brindisa mini cooking chorizo, catering size, approx. 120 $3 \times 2 kg$ pcs per pack. Cataluña. CM05108 Brindisa mini cooking chorizo, 12 pcs per pack. Cataluña. 18 x 230g CM90009 Brindisa additive-free mini cooking chorizo, 8 pcs per pack. La Rioja. AF MILD COOKING CHORIZO* CM05125 **Brindisa 'parrilla' cooking chorizo,** catering size, approx. $3 \times 2 kg$ 36 pcs per pack, tray. Cataluña. CM05103 Brindisa 'parrilla' cooking chorizo, 6 pcs per pack. 15 x 350g CM01908 Alejandro cooking chorizo, 4 pcs per pack. La Rioja. AF 4 x lkg CM01913 Alejandro 'barbacoa' cooking chorizo, 2 pcs per pack. La 8 x 250g CM02003 Enebral organic cooking chorizo, 4 pcs per pack. Castilla 10 x 300g y León. AF CM90012 Brindisa additive-free cooking chorizo, 4 pcs per pack. $10 \times 280g$ La Rioja. AF MILD MINI COOKING CHORIZO CM05107 Brindisa mini cooking chorizo, catering size, 120 pcs per 3 x 2kg pack. Cataluña.

CM05105 Brindisa mini cooking chorizo, 12 pcs per pack. Cataluña.

CM90010 Brindisa additive-free mini cooking chorizo, 8 pcs per

CM01914 Alejandro mild chistorra, I piece per pack. La Rioja. AF

pack. La Rioja. AF

CHISTORRA* (long, thin cooking chorizo)



unit/

Pablo lightly smoked cooking chorizo



Alejandro chistorra





18 x 230g

 $10 \times 200g$

12 x 200g

Brindisa cooking chorizo



OTHER MEATS

Morcilla, or black pudding, is produced in different styles all over Spain, and sells well in the UK market due to our own heritage of regional black pudding production. Our range includes morcilla de Burgos with rice, Catalan morcilla with onion and a smoky, cured, Ibérico morcilla from Extremadura.

Panceta (cured pork belly) is a great kitchen staple and is essential in many Spanish recipes. Ours comes smoked from Cecinas Pablo in northwestern Spain, either ahumada (plain smoked) or adobada (smoked and rubbed with paprika). Both types add depth and richness to many dishes. We also have a retail-sized piece available, as well as a sliced organic pack.



MORCILLA DE BURGOS

The origins of blood/black pudding go back for thousands of years and are first documented in ancient Greece, where something that sounds like a recipe for black pudding appears in Homer's Odyssey. As an efficient way of helping to use every part of the animal, variations of this appear in cultures throughout the world, from Sweden to the Philippines, Slovakia to Korea, and, of course in Western Europe, where the Germans, French, Italians, Spanish and British all produce their own versions.

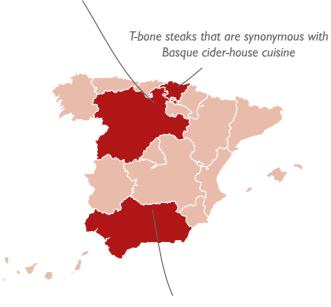
Morcilla de Burgos was created in the 18th century, when rice from Valencia reached the province of Burgos, and gained immediate popularity. The economical, meat-free but tasty combination of pigs' blood, lard and rice, sweetened with the local Horcal onion and seasoned with spices, most noticeably cumin, can now be found throughout the area, whether eaten simply sliced, as a tapa, fried with eggs or used in a hearty stew with other meats.

TXOGITXU

These incredible Galician steaks are a new pre-order only addition to our catalogue. Imanol Jaca from our supplier, Txogitxu, is a expert in selecting, butchering (and cooking!) these enormous steaks which are traditionally grilled over open flames in the cider houses of the neighbouring Basque Country.

The cows are retired dairy animals, slaughtered at between 12 and 20 years. Traditionally the old animals at the end of their working life were fed on corn and vegetables from kitchen gardens, in addition to grazing in coastal grass meadows. These flavours from a natural diet permeate the meat which is full flavoured with fat, and for Imanol is the essence of Basque gastronomy.

Morcilla made with rice, onion, and cumin, a recipe from the province of Burgos



Game has been a staple food in the Sierra Morena for millenia

ARTEMONTE

The mountains of the Sierra Morena, separating Andalusia from Castile-La Mancha, have provided hunters with game since time immemorial. The abundance of wildlife in the region has long provided food for the inhabitants, resulting in regional dishes which reflect the available resources. The partridge, venison and wild boar pâtés are all handmade using traditional local recipes.



unit/ case size

MORCILLA (black pudding)

Spain's black pudding, morcilla, is not only versatile, but is also rich in protein, iron and zinc. Cured, it can be served as part of a charcuterie selection, while the cooking varieties are excellent in a stew of pulses.

CM05101	Brindisa morcilla with onion, 6 pcs per pack. Cataluña.	12 x 600g
CM05104	Brindisa mini morcilla with onion, 12 pcs per pack. Cataluña.	18 x 260g
CM10525	Señorío cured bellota Ibérico morcilla, I piece per pack. Extremadura.	20 x 500g
CM01315	Morcilla de Burgos with rice, I piece per pack. Castilla y León. AF	15 x 330g

PANCETA AND OTHER PORK PRODUCTS

PANCETA			
CM01304	Pablo smoked panceta piece. Castilla y León. AF	6 x 1.4kg	
CM01305	Pablo smoked panceta piece rubbed with paprika. Castilla y León. <i>AF</i>	6 x 1.4kg	
CM01338	Pablo retail smoked panceta piece rubbed with	12 x 250g	

ICED PANCETA	•

CM02020	Enebral organic panceta. Castilla y León. AF	15 x 100g
OTHER PORK	PRODUCTS	
CM26204	Coren Selecta lacón asado (cooked), chestnut-fed, smoked shoulder. Galicia.	1 x 4.5kg

CM90008 Brindisa Ibérico pork fat, jar. Extremadura. Keep refrigerated. 10 x 190g

PÂTÉ

CM09904	Pyrenean coarse country pâté, small loaf, vacuum pack. Cataluña.	6 x 250g
CM21601	ArteMonte venison pâté, jar. Andalucía,	12 x 100g
CM21602	ArteMonte wild boar pâté, jar. Andalucía,	12 x 100g
CM21603	ArteMonte partridge pâté, jar. Andalucía,	12 x 100g

FRESH MEAT*

CM16213 Super extra Galician T-bone. País Vasco. PRE-ORDER ONLY $4 \times 4.5 \text{kg}$

Different cuts of Galician beef are available for pre-order only. Please contact our Sales Team for details.



Brindisa mini morcilla with onion



Señorío cured bellota Ibérico morcilla



Morcilla de Burgos with rice



Artemonte pâté range: venison, wild boar, partridge and morcilla



Pyrenean coarse country pâté



FROZEN FOODS

Our range includes artisan pan de coca bread; whole pulpo (octopus); traditionally festive suckling pig and milk-fed lamb, as well as a selection of ibérico pork cuts.

Ibérico de bellota pigs are only butchered over the winter after their acorn fattening period, so the various cuts have to be frozen to give you the benefit of the remarkable flavour of the acorn-fed pork.

Our croquetas from Galicia can be simply popped in the deep fryer for a couple of minutes for a crisp shelled, melting Spanish classic with a range of delicious fillings, both meaty and vegetarian.

And when it comes to the perfect Spanish breakfast, our oven-baked churros from Valencia save time and effort but still provide the rich mouthfeel and crunchy texture of the perfect deep-fried churro. Once baked, dunk them in our traditional Spanish, thick, hot chocolates (p. 77).



CROOUETAS

Croquetas are a tapas bar classic and, at their best, offer a perfect mouthful of crisp bread-crumbed shell, melting béchamel interior and flavours that vary from crab to chorizo, oxtail to porcini mushrooms. The frozen croquetas from Yatecomeré, a small company based in Galicia, are an excellent example of their kind. Using carefully sourced ingredients from around Spain, they are largely hand-made and come flavoured with chorizo, Ibérico ham or porcini mushroom and can be cooked from frozen to be ready in just 4-5 minutes. A great labour saving product which is ideal for use in small bars and restaurants but is also easy to prepare at home.

CHURROS

Churros are thin doughnuts which are a popular snack not just at breakfast, but as a late-night snack to be consumed after a good evening out. Eaten hot, dusted with a little sugar and dunked into a cup of sweet, rich drinking chocolate, they make a perfect start (or end) to the day. These Valencian churros are cooked before freezing; this means that when they are heated in a hot oven they crisp up quickly just like the best freshly cooked churros.



PAN DE COCA

At the Cal Mossèn bakery in the village of Folgueroles, time is a highly prized ingredient in their bread-making. Slowing down, taking time to do something well, and valuing the skill of making good bread, is an essential part of their philosophy. The bread is made with flour milled especially for the bakery, and the dough is fermented for more than eight hours. However the most important technique is the "ventat" or "airing" of the dough: an ancient method of stretching the cocas by hand to retain the air bubbles and give a distinctive texture.

unit/ case size

3 x 1.5kg

12 x 260g

8 x 500g

MEAT*

BAKERY

Spain produces some remarkable meats from a variety of regions. Frozen Ibérico pork, from indigenous black Iberian pigs, is sweet and succulent: choose your cut according to your requirements, whether acorn-fed (bellota) or cereal fattened (cebo de campo); from the melting pluma to tender solomillo, juicy presa or flavoursome secreto. The milk-fed leg of lamb is mild and delicate and the suckling pig rich and tender, both are perfect for a celebration meal.

CM23804	Suckling pig, whole. Castilla y León.	5 x 4-5kg
CM19806	Milk-fed lamb leg, I pcs per pack. Castilla y León. Low stocks held.	$20 \times 350 \text{kg}$
BELLOTA IBI	ÉRICO PORK (from acorn-fed animals)	
CM10519	Señorío bellota Ibérico pork cheeks. Extremadura. Slow cook for rich, succulent dishes.	10 x lkg
CM10531	Señorío bellota Ibérico pork pluma. Extremadura. Sear on the grill for exquisite, tender results. <i>Low stocks held</i> .	10 x lkg
CM10532	Señorío bellota Ibérico pork secreto. Extremadura. Beautifully marbled meat, perfect grilled.	10 x lkg
CM10533	Señorío bellota Ibérico pork solomillo, Extremadura. A lean, easy to portion cut which needs brief cooking.	II x 900g
CM10520	Señorío bellota Ibérico pork presa. Extremadura. Dense, meaty cut with excellent balance of lean and fat; grill or roast.	15 x 600g
CEBO DE CA	MPO IBÉRICO PORK (from cereal-fed animals)	•••••
CM17906	Garimori Ibérico pork ribs. Castilla y León.	7 x 1.3kg
Different cut:	s of Cebo de Campo are available. Please contact our Sales Team for detail	S.
SEAFOOD		
FI20306	Frozen raw whole octopus. Galicia.	10 -12 x 2 - 3kg
CROQUETAS		
PR24701	Ibérico ham croquetas, 50-60 units, tray. Galicia.	3 x 1.5kg
PR24702	Chorizo croquetas, 50-60 units, tray. Galicia.	3 x 1.5kg

PR24704 Wild mushroom croquetas, 50-60 units, tray. Galicia.

DU25001 Churros, pre-cooked, oven bake, 12 units per pack, tray.

DUI 3901 Pan de coca, Catalan bread, box. Cataluña.

The bread for 'pan con tomate'.



Milk-fed lamb leg,



Ibérico ham croquetas



Frozen raw whole octopus



Pan de coca

^{*} All weights are approximate.



CHEESES

Spain produces a wide variety of cheeses from dairies all over the country. The geographical extremes and the range of diverse microclimates means that different regions are home to different animals, and thus different styles of cheese. We strive to bring to our customers the best of this tremendous variety, and that gives our range of Spanish cheeses its unique appeal.

Brindisa has been seeking out the best cheesemakers in Spain for over 30 years, and each year. we discover wonderful dairies, both large and small. From the arid plateau of la Mancha to the lush mountains of the Picos de Europa, we strive to bring to our customers the best of this tremendous variety.

Take time to look through our list of cheeses and use the opportunity to try something exciting, be it the quintessential Monte Enebro, or our iconic semi-cured Mahón.



BRINDISA CHEESE CAVES

Brindisa's cheese rooms provide a perfect, stable environment for curing and maturing a wide range of cheese varieties.

Having specially designed cheese storage facilities allows Brindisa to import more fragile, unwrapped cheeses from our suppliers and it enables the team to work with the cheeses' natural rinds.

Only when each cheese has achieved its optimum condition and flavour profile, is it made available to our retail and foodservice customers.

Please talk to our sales team about the cheeses we are currently maturing in the Brindisa cheese caves.

Cheese Caves tour with Rupert Linton



TORTA STYLE, SOFT EWES' MILK CHEESES

Spain's 'torta' style ewes' milk cheeses are very different. Originating in Extremadura, in the south-west of the country, these are made using a rennet that comes from the Cardoon thistle. Flower heads are picked in summer and dried; they are subsequently put into a muslin bag and allowed to steep in water, after which this liquid is added to the milk, resulting in the separation of the curds and whey. The result is cheese with a soft, liquid interior that has a characteristic hint of bitterness on the finish. Brindisa's range covers the mild and creamy Cañarejal Cremoso; the yeasty, fruity, Torta de Barros and the rich, full-flavoured La Retorta.

MANCHEGO

Spain's hard-pressed ewes' milk cheeses are made from the milks of indigenous breeds of sheep, such as Manchega, Castellana, Churra or Latxa.

Manchego, Spain's best-known cheese, is made from the milk of Manchega ewes in the region of Castile la Mancha, but there are a wide range of different styles. Pasteurised or unpasteurised milk can produce either rounded, buttery flavours, or sharper, more complex, cheeses. They can be matured for as little as 2 months, or as long as 18 months, resulting in very different degrees of intensity. In order to offer examples of these different cheese types, Brindisa buys from 5 different producers.





WASHED RIND CHEESES

Brindisa has worked hard to source some high quality examples of Spanish washed rind cheeses. The Musgo Lavado is a semi-hard cheese, made using raw milk and washed in brine which has an intense aroma and a full, fruity flavour. From the same dairy as the Lunas Roja and Negra, it is an excellent addition to our range. Puig Pedros comes from the other side of the country, in the province of Gerona, on the border with France, and is made with the milk of the producer's herd of Friesian cows. This semi-soft, raw milk cheese has a pungent aroma, but a creamy, floral flavour which brings to mind the mountain pastures on which the animals feed.





Malaguena goats from Elvira Garcia dairy

GOATS' MILK CHEESES

Spain produces cheeses made from the milk of breeds of indigenous Spanish goats, such as Verata, Murciano-Granadina, Malagueña, Florida etc. Made in varying geographical conditions, there is wide range of styles and flavours, depending on breed, climate or location. The softer types are well represented, led by Monte Enebro, winner of numerous international cheese awards, a delicious, dense, creamy log, but we also stock smaller soft cheeses, such as the Luna Roja and Luna Negra from Ávila, or the Moluengo from La Mancha. We bring these in on a weekly basis to make sure that they always reach you in the best condition.

We also stock hard goats' milk cheeses from throughout the country, the delicate Catalan Garrotxa, with its notes of herb and citrus; the lovely fudgy Cabra del Tiétar from Ávila (the same dairy as Monte Enebro) and the floral, lightly acidic Payoyo, made from the milk of an endangered, indigenous breed of Andalusian goat, the Payoya.

OTHER HARD, PRESSED EWES' MILK CHEESES

Examples of pressed ewes milk cheese beyond Manchego include Zamorano DOP, made with the milk of Churra and/or Castellana sheep in the province of Zamora, to the north of Castile and León, with a dense, dry texture and a beautifully complex and subtle flavour. There is also Idiazábal from the Basque Pyrenees, made from the rich milk of the Latxa breed. Brindisa buys a smoked Idiazábal, from a tiny dairy called Martin Txiki, which is a remnant of the once widespread custom of transhumance, where sheep would be taken up into the mountains over the summer months. Less well known, but of remarkable quality, is the Grazalema de Oveja cheese, produced from the milk of the endangered Merino de Grazalema breed, in the mountains of the province of Cádiz

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unit/ case size

EWES' MILK CHEESE MANCHEGO, DOP

To be called Manchego a cheese needs to be made in La Mancha, a vast plateau situated in the south of the meseta, the tableland that covers most of central Spain. It also needs to be made with 100% Manchega ewes' milk and be between 2 months and 2 years old. We offer a wide range of Manchego cheeses made

	or raw milk, using either vegetarian or traditional animal rennet.	neeses mae
CH19001	1605 Manchego, semi-cured, min. 5 months, raw milk. Herencia, Ciudad Real.	2 x 3kg
	A pale natural rind with a semi-hard, slightly granular paste. The flavours are of sweet lanolin and green olives, which linger in the mouth.	
CH19002	1605 Manchego, cured, min. 11 months, raw milk. Herencia, Ciudad Real.	2 x 3kg
	A dense texture, dotted with tyrosine crystals. The flavours are gently spicy, leathery and nutty, with a long, clean finish.	
CH05302	Villarejo Manchego, semi-cured, min. 2 months, raw milk. Vegetarian rennet. Villarejo de Fuentes, Cuenca.	2 x 3kg
	A smooth and buttery, semi-hard texture. The aromas are fresh, lactic and lightly sheepy, the flavours are of curd with a pleasant hint of acidity.	
CH05301	Villarejo Manchego, cured, min. 6 months, raw milk. Vegetarian rennet. Villarejo de Fuentes, Cuenca.	2 x 3kg
	This Manchego has a firm, slightly granular texture. The aromas are balanced with notes of herbs and dry pasture, flavours are savoury,	

CH02604 **Díaz Miguel Manchego, semi-cured,** min. 2 months, pasteurised 2 x 3kg milk. Vegetarian rennet. Alcázar de San Juan, Ciudad Real. A semi-hard smooth texture with light, sweet and fruity aromas and a gentle, savoury flavour. CH02602 **Díaz Miguel Manchego, cured,** min. 6 months, pasteurised milk. Vegetarian rennet. Alcázar de San Juan, Ciudad Real. A hard smooth texture with a mildly sweet and fruity aroma and

buttery and meaty.

a rich, buttery flavour.

CH04301 Ojos del Guadiana Manchego, cured, min. 6 months, raw milk, Daimiel, Ciudad Real. This cheese has a dark, olive oil-coated rind and a hard yet buttery texture. The flavours of lanolin, spicy notes and a meaty and savoury depth are all in harmonious balance.

CH07601 Fuentillezjos organic Manchego, semi-cured, min. 2 months, pasteurised milk. Poblete, Ciudad Real. PRE-ORDER ONLY Moist, semi-hard texture. Light, lactic, caramel aromas, with slightly nutty and herby flavours and notes of lanolin.



1605 Manchego, cured



Fuentillezjos organic Manchego



Villarejo Manchego, semi-cured

		unit/ case size
ZAMORANO		······································
CH05205	Vicente Pastor Zamorano, Gran Reserva DOP, min. 15 months, raw milk. Morales del Vino, Zamora.	2 x 3kg
	The texture of the oldest cheese in our range, speckled with tyrosine crystals is firm, but not overly dry. It has intense nutty, spicy and leathery flavours with hints of exotic fruits and a long finish.	
CH05201	Vicente Pastor Zamorano DOP, cured, min. 8 months, raw milk. Morales del Vino, Zamora.	2 x 3kg
	A dense and firm texture with buttery and fragrant lanolin aromas. The flavours are fruity and meaty with notes of cereals and fresh straw.	
OTHER		
CH05303	Rosemary Villarejo, cured, min. 6 months, raw milk. Vegetarian rennet. Villarejo de Fuentes, Cuenca.	2 x 3kg
	Coated in lard and rosemary, this Manchego style cheese has a dense and lightly crunchy texture with buttery and herbal aromas. It is full-flavoured and savoury, delicate and elegant with a long and balanced finish.	
CH08102	Payoyo de oveja (Grazalema), cured, min. 5 months, pasteurised milk. Villaluenga del Rosario, Cádiz.	4 x 2kg
	The rind is coated in lard and wheatgerm. Rich and crumbly with a slightly granular texture, the aromas of butter and marmalade lead to intense sweet and savoury flavours which linger for a long time.	
CH18006	Pastura with truffles, pasteurised milk. Trujillo, Cáceres.	8 x 400g -
	The cheese has a soft, dense creamy texture, with crushed Italian black truffle. Its bloomy rind has a fragrant, mushroomy aroma. The flavours are perfect balance between the sweetness of the milk and the earthy notes of truffle.	500g
TORTA STYL	Ε	
CH00611	Torta de Barros, raw milk. Vegetarian thistle rennet. Villafranca de los Barros, Badajoz.	4 x 1.3kg
	This Extremaduran torta has a soft, rich, dense texture. The mustard coloured rind has abundant yeasty, tropical aromas, and the flavour is deliciously balanced between pasture and lanolin, with a gently bitter, fruity finish.	
CHIII0I	Cañarejal Cremoso, raw milk. Vegetarian rennet. Pollos, Valladolid.	6 x 250g

savoury, milky and buttery.

Trujillo, Cáceres.

CH18001 La Retorta, raw milk. Vegetarian thistle rennet.



Pastura with truffles





Torta de Barros

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COWCI MILK CHEESE	unit/ case size
COWS' MILK CHEESE	
CH12301 Organic Ermesenda, raw milk. Adrall, Lérida.	2 x 3kg

This washed rind cheese has a semi-soft texture and a meaty, occasionally pungent aroma. A balance of curd, mushroom and egg flavours with good savoury depth. It melts beautifully when cooked.

CH04101 **Torralba Mahón DOP, semi-cured,** min. 2 months, $2 \times 3 \text{kg}$ raw milk. Alaior, Menorca.

This dense, semi-hard cheese is rubbed with olive oil and paprika which gives the rind a distinctive bright orange colour and its smell of fresh peaches. There are fresh, lactic, curdy aromas with savoury, yoghurty, mineral and meaty flavours.

CH18601 **Smoked San Simón da Costa DOP,** pasteurised milk. 4 x 11 Vilalba, Lugo.

Smoked over beechwood, this is a classic Galician cheese with a semi-soft, dense texture and mildly smoky, lactic aromas. The flavour is milky and buttery, gently acidic. It is perfect for melting.

CH00604 **Tetilla DOP,** pasteurised milk. Curtis, La Coruña. 6 x 900g

This cheese, with its soft and creamy texture and its distinctive shape, is a staple of every Galician cheese counter. With gentle aromas, it has mild, lactic, buttery flavours which pair exceptionally well with membrillo (quince paste).

CH27201 **Puigpedrós,** raw milk. Ger, Gerona. 16 x 500g

Produced on the Catalan border with France in the Pyrenees at an altitude of over 1,000m. The pinkish, washed rind has an intense, slightly fruity aroma and the texture is yielding and elastic. The flavour is complex, initially with notes of nuts and preserved fruit, followed by a gentle aftertaste of meadow grass. **NEW**



Organic Ermesenda



Tetilla DOP



Torralba Mahón DOP

unit/ case size

GOATS' MILK CHEESE

CH00623	Murcia al Vino DOP, pasteurised milk. Bullas, Murcia. This semi-hard, moist cheese has a white interior covered with a deep purple rind, which results from soaking the cheese in local wine.	2 x 2.5kg
CH08101	Payoyo de cabra, semi-cured, min. 2 months, pasteurised milk. Villaluenga del Rosario, Cádiz.	4 x 2kg
	Produced from the milk of indigenous Payoya goats, this cheese is semi-hard with a fresh moist paste. It has lactic, floral aromas, with gently acidic, mildly goaty flavours.	
CH04602	Cabra del Tiétar, pasteurised milk. La Adrada, Ávila.	4 x 1.4kg
	An excellent example of a semi-hard goats' milk cheese. It has floral, buttery and caramel aromas and clean, goaty and herbal flavours with a long finish.	
CH04603	Monte Enebro, pasteurised milk. La Adrada, Ávila.	3 x 1.4kg
	Our best-selling cheese. The thin, delicate grey speckled rind is covered in Penicillium roqueforti, contrasting with the intensely white, dense, semi-soft paste. The aromas are of mountain pastures with delicate resiny and goaty notes.	
CH08202	Garrotxa, pasteurised milk. Borredà, Barcelona.	6 x Ikg
	From the foothills of the Catalan Pyrenees, this cheese is dense and semi-hard. It is a beautiful example of its kind, a brilliant, semi white interior with clean, gently acidic aromas and elegant flavours.	
CH25101	Moluengo, raw milk.Villamalea, Albacete.	16 x 320g
	This small log-shaped cheese has a thin delicate ash covered rind, covering an unctuous, rich paste. Fresh, lactic aromas, with a creamy, goaty flavour and a touch of spice.	
CH20411	Goat's fresh curd cheese, raw milk. El Barraco, Ávila. NEW	6 x 280g
	Smooth and light texture, with a fresh and moist aroma, it is yoghurty with a pleasant bitterness in taste.	
CH204I2	Goat's fresh curd cheese, raw milk. El Barraco, Ávila. PRE-ORDER ONLY. NEW	6 x IKg
CH20402	Luna Negra, raw milk. Vegetarian rennet . El Barraco, Ávila. This is an ash-coated bloomy rind soft cheese. The paste is soft and creamy like a mousse, with milky, cellar and mineral aromas. Flavours are yoghurty and citrusy with a gentle earthy finish.	3 x 250g
CH20406	Luna Roja, raw milk. Vegetarian rennet. El Barraco, Ávila.	3 x 250g
	The paste of this cheese is white and compact, with clean, cellary and mushroomy aromas. The taste is a balance of mild goats' milk and raw almond, with a fresh, light and acidic finish and delicate hints of paprika on the rind.	
CH20414	Goat's fresh cheese, pasteurised milk. El Barraco, Ávila. NEW	6 x 250g
	Clean, lactic aromas, reminiscent of hot milk. Smooth-textured	
CH23105	Santa Gadea organic Blue Label, pasteurised milk. Rioseco, Burgos.	6 x 2 x 90g
	Soft, smooth texture with a gentle citrusy aroma. Balance of lactic acidity and sweet flavours.	
CH23101	Santa Gadea organic Black Label, pasteurised milk. Rioseco, Burgos.	8 x 135g
	Thin delicate and light rind, with a fresh clay-like texture in the core. A light fresh flavoured cheese with hints of citrus.	
CH25102	Granizo with truffles, raw milk. Villamalea, Albacete.	15 x 250g
	Hand kneaded and refined for 2-3 weeks. Soft and unctuous texture with melting nuances. Clean flavour, with lactic notes of yogurt, cream and with a pleasant truffle aftertaste.	
CH20410	Musgo Lavado, raw milk. El Barraco. Ávila. NEW	6 x 250g
	Washed daily with distilled water and salt. It has an intense fragrance and a slightly elastic semi-soft texture. With a fruity, elegant and persistent flavour, it also provides hints of soft yoghurt and sweet cereal notes in mouth.	



Cabra del Tiétar



Moluengo



Luna Negra



Granizo with truffles

38 | CHEESES | 39

unit/ case size

2 x 2kg

2 x 2kg

BLUE CHEESE

CH00606 **Valdeón Picos de Europa IGP,** pasteurised cows' and goats' 2 x 2.5kg milks. Cistierna, León.

With its maple leaf covered rind, it is a highly recognisable cheese, created in the Picos de Europa mountains of northern Spain. With a blend of 90% cows' milk and 10% goats' milk, it has a fresh and creamy aroma with hints of blue. A buttery, melting texture, with nutty, mushroomy, sometimes spicy flavours.

CH19101 Cabrales DOP, raw cows' milk. Rozagás, Asturias.

From the spectacular Picos de Europa mountains, Cabrales has a creamy crumbly texture. Still matured in caves, as it has been many hundreds of years. The aromas are intense, fruity and often pungent whilst the flavours are rich, savoury, sharp and long lasting.

CH00610 La Peral, pasteurised cows' milk. Illas, Asturias.

This smooth, semi-soft cheese has a yeasty, briny aroma and rich, mushroomy flavours.



Valdeón Picos de Europa IGP

BLENDED MILK CHEESE

CH02601 **Queso Ibérico,** pasteurised ewes', cows' and goats' milk. **Vegetarian rennet.** Alcázar de San Juan, Ciudad Real.

With its dense, semi-hard texture, this most popular of Spanish cheeses is produced from a blend of ewes', goats' and cows' milks. With gently lactic aromas, the flavour is mild and balanced with a hint of sweetness.



Cabrales DOP



Queso Ibérico



La Peral

unit/ case size

CHEESE WEDGES

CH19004	1605 Manchego, semi-cured DOP, min. 5 months, raw ewes' milk, Herencia, Ciudad Real.	24 x 240g
	A pale natural rind with a semi-hard, slightly granular paste. The flavours are of sweet lanolin and green olives, which linger in the mouth.	
CH19003	1605 Manchego, cured DOP, min. 11 months, raw ewes' milk, Herencia, Ciudad Real.	24 x 200g
	A dense texture, dotted with tyrosine crystals. The flavours are gently spicy, leathery and nutty, with a long, clean finish.	
CH07602	Fuentillezjos organic Manchego, semi-cured DOP, min. 2 months, pasteurised ewes' milk, Poblete, Ciudad Real.	14 x 200g
	Moist, semi-hard texture. Light, lactic, caramel aromas, with slightly nutty and herby flavours with notes of lanolin.	
CH07606	Fuentillezjos organic Manchego, cured DOP, min. 6 months, pasteurised ewes' milk, Poblete, Ciudad Real.	14 x 200g
	Semi-hard texture, the aroma is sweet with buttery and nutty notes. The flavour is round, sayoury with herbal and roasted	



A smooth and buttery, semi-hard texture. The aromas are fresh, lactic and lightly sheepy, the flavours are of curd with a pleasant hint of acidity.

CH00607 **Picos Blue, Valdeón Picos de Europa IGP,** pasteurised 90% cows' and 10% goats' milks. Cistierna, León.

Made just to the south of the Picos de Europa mountains, this I50g wedge offers a simple way to widen a retailer's cheese offer, without having to buy a whole cheese. With a lovely, rich, spicy aroma, the soft paste is well veined with blue and is creamy, buttery and beautifully balanced.

CH27501 **Organic Sujaira cured goat's cheese,** raw ewes' milk. 8 x 200g Zuheros, Córdoba.

Sujaira wedge: Made in the province of Cordoba using organic, unpasteurised goats' milk; this 200g wedge has a pressed white paste with notes of aged cava on the nose. The texture is firm and slightly granular, and the flavour is intense, with distinct hints of dried fruits.



1605 Manchego, cured DOP



Picos Blue wedge



Organic Sujaira



WITH CHEESE

Dried fruits and nuts are a classic match for cheeses, particularly the blue and salty styles. We import wonderful fruit wheels from Valencia; they are excellent with Valdeón blue or Torralba Mahón cheeses or can be eaten on their own as a healthy and enjoyable snack.

Our membrillo, or quince paste, is the traditional partner for Manchego cheese, but can also be used as a glaze for patisserie or as an ingredient in cooked pork dishes. Add to this pickled green figs, seasonal Moscatel raisins on the vine or Navarrico peaches and there's something to match any cheese you buy.

Picos de pan (breadsticks) work well with our torta cheeses, perfect for scooping up their soft pastes.



EL PÈSOL VERD

Víctor Trias, the producer of El Pèsol membrillo was one of Brindisa's first suppliers, producing distinctive fruit jellies, including the best-selling quince jelly, which he has sold for many years in markets in Barcelona. This dense fruit paste is simply made using fruit, sugar, lemon juice and pectin which results in a product with a beautiful maroon colour and a well-judged balance between quince and sugar.

NAVARRICO HAND-PEELED PEACH HALVES IN SYRUP

Miraflores peaches are a native variety originating in Aragón. They ripen in the Spanish sunshine, enriching and intensifying their natural flavour and juiciness. They are peeled by hand, gently cooked, then cut in halves and preserved in a very delicate light syrup. We love to serve them alongside cheese but they are perfect for all kinds of puddings and cakes, or with natural yoghurt as a decadent and healthy breakfast.





PAIARROP

Pairrop is a Valencia based specialist producer of dried fruits and jams. The company uses Spanish grown fruit wherever possible, using different varieties according to the recipes they are following, for example, Pajarero figs in their fruit wheels, but the Fowler variety in their fig jam. Along with ingredients like locally grown Marcona almonds and lemon blossom honey, they make delicious, high-quality products. The fruit wheels can make tasty snacks on their own, or act as the ideal foil for a range of cheeses, while the jams can be simply spread on toast or used to make a range of tasty tapas when combined with other, savoury ingredients.

WITH CHEESE | 43

unit/ case size

QUINCE PASTE (membrillo)

A staple of the British larder since medieval times, membrillo is traditionally eaten with cheeses in Spain. However, it can also be used in making patisserie or in a number of savoury dishes.

FR01804 FR01813 FR07445	El Pèsol Verd quince paste, for slicing, carton. Cataluña. El Pèsol Verd quince paste, for slicing, carton. Cataluña. Paiarrop quince paste, jar. Valencia.	6 x 3kg 6 x 1.35kg 12 x 140g
PRESSED FRU		12 X 140g
FR07455	Paiarrop Pajarero fig and Marcona almond wheel. Valencia.	10 x 225g
FR07456	Paiarrop date and Marcona almond wheel. Valencia.	10 x 225g
OTHER FRUIT		
FR03111	Golden Thompson raisins, large seedless, bag. Aragón.	15 x 150g
FR03105	Pasas de Málaga DOP, moscatel raisins on the vine, box. Andalucía. SEASONAL	I x 2kg
FR01401	Bittersweet pickled green figs, jar. Castilla y León.	12 x 300g
FR03004	Navarrico hand-peeled peach halves in syrup, jar. Navarra.	6 x 950g

SAVOURY BAKED PRODUCTS

Picos de pan (breadsticks) are a frequent accompaniment to cheese and charcuterie in Spain. The ships' biscuits are a traditional product from Galicia where they were baked to be taken on long sea voyages. Our biscuits are made to an updated recipe and are the perfect cheese biscuit, particularly with goats' milk cheeses.

DU09001	Picos de pan, mini breadsticks, with olive oil, bag. Andalucía.	20 x 230g
DU19501	Savoury ships' biscuits, made with butter, bag. Galicia.	10 x 200g
DU19502	Savoury ships' biscuits, made with EVOO, bag. Galicia.	10 x 200g
TORTAS D	DE ACEITE (Andalucía)	
DU12509	Gaviño traditional olive oil biscuits, pack. Andalucía.	10 x 180g
DU12510	Gaviño almond olive oil biscuits, pack. Andalucía.	10 x 200g
DU12511	Gaviño rosemary olive oil biscuits, pack. Andalucía.	10 x 180g



Paiarrop quince paste



Paiarrop wheels



Picos de pan



Savoury ships' biscuits, made with butter and olive oil

ALLERGENS: For information and advice about products containing allergens, please talk to our Sales or Technical Teams on 020 8772 1600.



FISH

Spain is one of the largest global consumers, per capita, of fish and seafood, both fresh and preserved. The most popular varieities in tin or jar are tuna and anchovies, and Spain produces some of the best quality fish for its demanding domestic consumers. Conservas Ortiz has over 100 years of experience processing tuna and anchovies, and this knowledge, plus a focus on quality and beautiful packaging, means that their range is amongst the very best on the market. Our selection includes rod and line caught Bonito del Norte (Albacore/ white tuna), the wonderful ventresca cut (belly), and Atún Claro (yellowfin tuna).

Whether they are salt cured by Conservas Ortiz, beechwood smoked by Conservas Nardín or cured in vinegar by Herpac to make boquerones (white anchovies) we have an anchovy to suit any palate.

Add pearly fillets of bacalao (salt cod), delicate yet meaty sardines from the Galician Rias, and air-dried, salted loins of yellowfin tuna, processed in the same way on the coast of Cádiz for more than 2,000 years, and you have an excellent cross-section of the best preserved seafood that Spain has to offer.

Conservas Ortiz have 5 factories on the North coast of Spain





Javier Ortiz, Sales and Marketing Director

CONSERVAS NARDÍN

Smoked mackerel and anchovies from the port of Getaria in the Basque Country, Nardín's smallscale, seasonal production is naturally limited and aims to work in harmony with the sea and the traditional fishing seasons of the Cantabrian coast. The short mackerel season lasts for the month of March, when the fish has the most fat from swimming in cold waters, and therefore the most flavour. Once the mackerel season is finished, the anchovies swim higher to the surface for their spawning season and can be fished using sustainable nets from about April to June. Nardín select fish daily during this season. Fresh fish is first brined, then smoked naturally over beechwood that is sourced from local, sustainably managed, forests. The fish are then packed in olive oil, by hand. Very delicate texture and a subtle smoky flavour.

ORTIZ

Conservas Ortiz, which has been supplying Brindisa for more than 20 years, is a specialist in the processing of tuna and anchovies. Based in the Basque Country, where some of the best raw materials from the Bay of Biscay and the Cantabrian Sea are to be found, the company has five factories producing high quality processed fish. Anchovies from the Cantabrian Sea are widely acknowledged to be amongst the best in the world, and Ortiz produces excellent ones, cured for up to a year. From the same waters they source their rod and line caught Bonito del Norte, delicate, pale and delicious which is processed largely by hand before being sealed in their beautifully decorated tins.



GALICIAN OCTOPUS

We supply pre-cooked octopus tentacles, which are ready to serve straight from the pack or can be cooked. We also supply frozen raw whole octopus. Our premium large octopus is known as "Japanese quality" as it is so appreciated by discerning Japanese chefs and public alike. It is fished from the coast of Morocco, where most Spanish octopus comes from. Our supplier, whose family have been pulpeiros (octopus cooks and experts) for generations, is based in the town of Carballiño, southern Galicia, a centre of the octopus trade for centuries.



- I. Nardín smoked anchovies.
- 2. Ortiz cured anchovy fillets
- 3. Boquerones in vinegar and sunflower oil
- 4. Ortiz salted whole anchovies
- 5. Ortiz sardines
- 6. La Brújula small sardines
- 7. White sardine fillets marinated in oil and vinegar
- 8. Ortiz Bonito tuna belly
- 9. Ortiz Bonito tuna fillet in olive oil
- 10. Mojama de Barbate IGP, air-dried Atún Claro tuna loin
- II. Ortiz Yellowfin tuna fillet in olive oil

CREATING A PRESERVED FISH SELECTION

All preserved fish does not taste the same, but people are often surprised at the idea of putting a range on a tasting plate. When you consider the variety of flavours, textures and colours that can be achieved by changing the processing method of an anchovy, or the differences between various species or cuts of tuna, it can make a great deal of sense.

NORTINDAL CUTTLEFISH INK

This is a fantastic ingredient from the Basque Country. Cuttlefish ink can be used for seasoning fish dishes, making rice dishes like arroz negro (black rice), or for homemade coloured pasta dough, imbuing foods with a deep flavour of the sea.



Brindisa's Sales Team and customers go looking for tuna

FISH SUSTAINABILITY

The preservation of fish stocks and responsible fishing practices are two of the most important issues when it comes to sustainable fishing and these are factors that have influenced Brindisa's choice of fish suppliers. Our salt cod is produced from sustainable fish stocks in waters off the Faeroe Islands, Bonito del Norte is caught on rod and line in the Cantabrian Sea and the anchovies used by Ortiz and Conservas Nardín are fished from the same waters.

unit/ case size

TUNA -

We import two types of tuna, Bonito del Norte, or white tuna, and Atún Claro, yellowfin tuna. Bonito del Norte is delicate and mild, perfect for Salade Niçoise, while yellowfin tuna is ideal for empanadas. All the Bonito is rod and line caught, whilst the yellowfin is netted. Both types are processed by hand in the factories of Conservas Ortiz.

TUNA IN	CATERING	SIZES	(País Vasco)	
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	FI01615	Ortiz Bonito tuna fillet in olive oil, round tin.	8 x 1.9kg
	FI0 I 628	Ortiz Bonito tuna flakes, drained, round tin. Low stocks held.	12 x 670g
	FI0 I 668	Ortiz Atún Claro tuna fillet in olive oil, round tin.	9 x 600g
80	NITO DEL	. NORTE (Albacore/white tuna, País Vasco)	
	FI0 I 663	Ortiz Bonito tuna fillet in olive oil, round tin.	18 x 250g
	FI01671	Ortiz Bonito tuna fillet in olive oil, jar.	12 x 220g
	FI0 I 643	Ortiz Bonito tuna fillet in olive oil, round tin.	24 x 158g
	FI01612	Ortiz Bonito tuna fillet in olive oil, oval tin.	30 x 112g
	FI0 I 665	Ortiz Bonito tuna fillet in organic olive oil, jar.	12 x 220g
	FI01617	Ortiz Bonito tuna belly in olive oil, 'ventresca', oval tin.	24 x 110g
	FI0 I 664	Ortiz Bonito tuna fillet in spring water, low in salt, jar.	12 x 220g
	FI01614	Ortiz Bonito tuna fillet in escabeche, oval tin.	30 x 112g
	FI0 I 674	Ortiz Bonito tuna fillet in olive oil, pack of 2.	24 x 2 x 63g
	FI0 I 677	Ortiz Marmitako de Bonito, fisherman's stew, ready	12 x 300g



FI01662	Ortiz Atún Claro tuna fillet in olive oil, round tin.	18 x 250g
FI01670	Ortiz Atún Claro tuna fillet in olive oil, jar.	12 x 220g
FI01621	Ortiz Atún Claro tuna fillet in olive oil, oval tin.	24 x 112g
FI01675	Ortiz Atún Claro tuna fillet in olive oil, pack of 3.	16 x 3 x 92g
FI01625	Ortiz Atún Claro tuna belly in olive oil, 'ventresca' oval tin.	24 x 110g
MOJAMA (air-	dried tuna)	·····
FII 1602	Mojama de Barbate IGP, air-dried Atún Claro, yellowfin tuna loin, yacuum pack. Andalucía.	20 x 500g

SALT COD (País Vasco) --

Salting cod is a means of giving long life to a perishable product, through its anti-bacterial and dehydrating properties. To de-salt, it is necessary to soak the fillet for about 24 hours, changing the water 2/3 times. Our bacalao is described as "verde" which means it is not as heavily salted and dry as many others.

FI10604	Salt cod fillet, catering pack.	6 x lkg
FI10602	Salt cod fillet, retail pack.	10 x 300g
FII0614	Salted cod tripe, tray. PRE-ORDER ONLY	10 x 500g
FI10609	Desalted, salt cod skins, catering pack. PRE-ORDER ONLY	I x 6kg



Ortiz Bonito tuna fillet in organic olive oil



Ortiz Bonito tuna fillet in olive oil



Ortiz Atún Claro tuna in olive oil



Mojama de Barbate IGP



Salt cod fillet



Ortiz Marmitako de Bonito

unit/ case size

ANCHOVIES ---

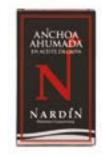
Brindisa imports a selection of anchovies from Spain. Hand-trimmed Cantabrian anchovy fillets from Conservas Ortiz are aged for a minimum of 6 months in salt. The fish from the Cantabrian Sea, processed by Conservas Nardín are lightly-smoked over beechwood. We also sell boquerones (white anchovies) from the north and south of Spain. All very different, but all of excellent quality.

SALTED ANCHOVY FILLETS IN OLIVE OIL (País Vasco)

SALIED AN	CITOVI FIELETS IN OLIVE OIL (Lais Vasco)	
FI01607	Ortiz salted anchovy fillets, 60-70 fish, tin.	6 x 450g
FI01603	Ortiz salted anchovy fillets, 15-20 fish, jar.	15 x 95g
FI0 I 602	Ortiz salted anchovy fillets, 12-18 fish, tin.	24 x 78g
FI01667	Aldaz salted anchovy fillets, 90-100 fish, tin.	6 x 450g
SALTED WI	HOLE ANCHOVIES (País Vasco)	
FI01609	Ortiz salted whole anchovies, 168-182 fish, 14' tin. Low stocks held.	4 x 3.9kg
SMOKED AI	NCHOVY FILLETS IN OLIVE OIL (País Vasco) Keep refrigerated	***************************************
FI01521	Nardín smoked anchovy fillets, approx. 25 fish, tin.	12 x 255g
FI0 I 502	Nardín smoked anchovy fillets, approx. 10 fish, tin.	12 x 100g
BOQUERON	IES (white anchovies) Keep refrigerated	
FI01505	Nardín boquerones, in vinegar and sunflower oil, approx. 80 fish, tub. País Vasco.	4 x 850g
FI01520	Nardín boquerones, in vinegar and sunflower oil, approx. 10 fish, tub. País Vasco.	12 x 100g
F111610	Herpac Boquerones, in vinegar and sunflower oil, 75-80 fish, tray. Andalucía.	16 x 650g
FII1609	Herpac Boquerones, in vinegar and sunflower oil, 18-20 fish, tray. Andalucía.	15 x 150g
SARDINES		
F111615	Herpac white sardine fillets, in vinegar and sunflower oil, 20 fish, tray. Andalucía. PRE-ORDER ONLY	8 x 500g
FII1617	Herpac smoked sardine fillets, in sunflower oil, 7-10 fish, tray. Andalucía. PRE-ORDER ONLY	18 x 270g
FI01661	Ortiz sardines in olive oil 'a la antigua', 3-4 fish, tin. País Vasco.	20 x 140g
FI0960 I	La Brújula small sardines, 'sardinillas', 16-20 fish, tin. Galicia.	24 x 115g
FI26702	Catrineta sardinilla in olive oil, 16-20 fish, tin. Galicia.	10 x 115g
FI26703	Catrineta sardines in escabeche, 6-8 fish, tin. Galicia.	10 x 81g
FI26704	Catrineta sardines in tomato sauce, 3-5 fish, tin. Galicia.	10 x 115g
FI26701	Catrineta smoked sardines, 6-8 fish, tin. Galicia.	10 x 81g
OTHER FISH		
OCTOPUS		
FI20303	Octopus tentacles (x4), steamed and packed in their own juices, vacuum pack. Galicia.	12 x 450g
FI20306	Frozen raw whole octopus. Galicia.	10 -12 x 2 - 3kg
MACKEREL	-	
FI01503	Nardín smoked mackerel fillets, tin. País Vasco. Keep refrigerated.	12 x 100g
CUTTLEFI	SH INK (País Vasco)	
	Nortindal cuttlefish ink, jar.	12 x 500g
PR25902	real circulation in the part of the part o	0



White sardine fillets





Nardín smoked anchovies and mackerel fillets



La Brújula sardines



STORE CUPBOARD

Mediterranean, plant-based and healthy foods have never been more popular.

We have a new range of Brindisa Epic dried beans in cloth sacks and offer small production, seasonal heirloom varieties.

For something faster just open some superb Navarrico beans in a jar, or our new range of Perelló ready-cooked pulses, and you won't be disappointed.

Season them with intensely flavoured Spanish spices, such as pimentón (paprika) or saffron.

To make the perfect paella try the mineral rich Calasparra rice from Murcia or the fabled Bomba rice from Tarragona. Alternatively, try making fideuà, similar to paella but made with fideos pasta which our supplier has been producing since 1700.

Brindisa sources quintessential Spanish spices and Mediterranean herbs, most from incredibly artisanal suppliers who have been supplying us for nearly 30 years. We like to champion them because they bring so much flavour and authenticity to whatever they are used with, and they continue to be produced in very traditional ways, doing an important job of keeping small local food businesses going, and employing local people in small villages and towns across Spain.



SANTO DOMINGO

Pimentón Santo Domingo is a coarsely ground paprika from a small mill, made from peppers smoked over oak fires, to give a wonderful deep colour and aroma. The peppers for the DOP pimentón can only come from one of 52 named villages in the region.

GARCÍA BROTHERS

This is an old-style family business with hand-strung ropes, or ristras, of peppers which are all traditional varieties of Spain, grown in the Basque Country, Murcia and La Rioja. Drying of the peppers takes eight days, with each pepper turned painstakingly by hand. Brindisa staff have been known to spend a few happy hours hand-stringing peppers when visiting this supplier years ago. These peppers bring something very special to stews and sauces, with each of the peppers, guindilla, ñora and choricero, having slightly different flavours, from warm to sweet and intense.

NAVARRICO

José Salcedo has been supplying Brindisa with the wonderful El Navarrico range of beans, pulses and preserved vegetables for more than two decades. The company buys Piquillo peppers, white asparagus and artichokes from local growers in the fertile land of the upper Ebro.

Patxi Salcedo, El Navarrico Sales Manager

Santo Domingo mill

The upper reaches of the Ebro valley: One of Spain's most fertile regions



Smoky, spicy Pimentón de la Vera is produced in the province of Cáceres

ILLA DE RIU RICE

This rice is grown in the Delta del Ebre. Varietals which are much more delicate and diverse than many commercially grown rice grains are chosen for their calibre, rather than how much they will produce. Our supplier keeps his own seed stock archive and works with a cooperative of local growers in this unique geographical area.



SAN MARTÍ PASTA

From a remote hill town in the Valles mountains outside Barcelona, where they have been based since 1700, this supplier uses water from the local thermal spring, and hand cuts and slow dries his dough.

SAFFRON

Saffron is synonymous with Spain and is very specific to La Mancha region, with an enormous cultural heritage around the DOP Spanish cultivated saffron. It has a very limited season, in fact harvesting is even limited to time of day, as they are pickled when the crocus buds open at dawn. It is a manual task carried out by local ladies to peel the crocus petals to reveal each individual stigma. As well as La Mancha D.O.P. saffron, Brindisa buys very good saffron from Iran, which is responsible for about 90% of global production, via our saffron expert in Albacete.





FARCELLETS

Our Farcellets (herb bundles) and bunches of wild oregano are from a tiny business which collects locally only in Catalonia. Catalan cooking relies on herbs such as these and they have been a hugely popular staple with Brindisa customers for 30 years.



54 | STORE CUPBOARD

unit/ case size

10 x lkg

10 x lkg

25 x lkg

12 x 325g

12 x 325g

12 x 325g

12 x 325g

EPIC PULSES (Castilla y León)

As a source of nutrition, beans and pulses (beans that have been allowed to dry on the plant) are valuable sources of protein, fibre, complex carboyhdrates, minerals and folates. They are ideal plants to grow in regions with scarce water resources and they help to nitrogenate the soils in which they grow. Our new Epic range represent great value, high quality dried pulses that are presented in attractive cotton bags.

LE27306	Brindisa Epic Pardina lentils, cloth sack. NEW	8 x 2kg
LE27307	Brindisa Epic Lechoso chickpeas, cloth sack. NEW	8 x 2kg
LE27310	Brindisa Epic Arrocina beans, cloth sack. NEW	8 x 2kg
LE27308	Brindisa Epic Alubia beans, cloth sack. NEW	8 x 2kg
LE27309	Brindisa Epic Judión beans, cloth sack. NEW	6 x 2kg
LE27301	Brindisa Epic Pardina lentils, cloth sack. NEW	30 x 500g
LE27302	Brindisa Epic Lechoso chickpeas, cloth sack. NEW	30 x 500g
LE27305	Brindisa Epic Arrocina beans, cloth sack. NEW	30 x 500g
LE27303	Brindisa Epic Alubia beans, cloth sack. NEW	30 x 500g
LE27304	Brindisa Epic Judión beans, cloth sack. NEW	24 x 500g
HEIRLOOM BE	EANS	

LE02201 Mongeta del Ganxet DOP, white beans. Cataluña. NEW

LE02202 Mongeta de Castellfollit, white beans. Cataluña. NEW

LE27101 Faba de Lourenza, white beans. Galicia. NEW

ORGANIC (Navarra)

		_		
COOKED PULSES IN JARS AND TINS (Navarra)				
LE03007	Navarrico large chickpeas, tin.	6 x 2.5kg		
LE03003	Navarrico large chickpeas, jar.	12 x 700g		
LE03008	Navarrico large butter beans, 'judiones', tin.	6 x 2.5kg		
LE03004	Navarrico large butter beans, 'judiones', jar.	12 x 700g		
LE03006	Navarrico medium white haricot beans, tin.	6 x 2.5kg		
LE03002	Navarrico medium white haricot beans, jar.	12 x 720g		
LE03001	Navarrico small brown lentils, jar.	12 x 700g		
LE03005	Navarrico fresh Pochas beans, jar.	12 x 660g		
LE03036	Navarrico Tolosa black beans, jar.	12 x 660g		
LE02207	Perelló Castellana lentils, jar. NEW	12 x 700g		
LE02205	Perelló Alargada beans, jar. NEW	12 x 720g		
LE02203	Perelló Lechoso chickpeas, jar. NEW	12 x 700g		
LE02204	Perelló Pedrosillano chickpeas, jar. NEW	12 x 700g		
LE02206	Perelló Judión beans, jar. NEW	12 x 700g		



LE03040 Monjardín organic large chickpeas, jar.

LE03042 Monjardín organic large butter beans, jar.

LE03039 Monjardín organic medium white haricot beans, jar.

Monjardín organic small brown lentils, jar.





Brindisa Epic Pulses



Navarrico cooked range



Monjardín organic cooked range



Navarrico cooked range for catering

unit/ case size

RICES AND PASTA

Brindisa imports the highly absorbent Bomba rice from Illa de Riu, a small family business in Tarragona, and Calasparra rice from the mountains of Murcia. Surprisingly, pasta has been produced in Catalonia for more than 300 years. This has led to the development of the region's iconic dish, 'fideuà', which might be described as a paella made with pasta.

LE16602	Illa de Riu Bomba rice, paper bag. Cataluña.	20 x lkg
LE01702	Calasparra white paella rice DOP, cotton sack. Murcia.	10 x lkg
LE01708	Calasparra white paella rice DOP, plastic bag. Murcia.	12 x lkg
LE01707	Calasparra white paella rice DOP, cotton sack. Murcia.	20 x 500g
LE13602	Fideos, Imm, angel hair pasta, short strands, bag. Cataluña.	20 x 250g
LE13609	Squid ink fideos, Imm, black angel hair pasta, short strands, bag. Cataluña.	20 x 250g
LE13607	Spaghetti, egg free pasta, bag. Cataluña.	20 x 250g
LE13606	Fideu perla short strand 2mm, egg free pasta, bag. Cataluña. NEW	20 x 250g
LE13612	Trumpets pasta, bag. Cataluña. NEW	20 x 250g
LE13613	Squid ink spaghetti, bag. Cataluña. NEW	20 x 250g

FLOUR

LE24801 Las Panaeras Sevillanas frying flour, paper bag. Andalucía. 10 x 1kg

PRESERVED PEPPERS AND OTHER VEGETABLES

Brindisa imports white asparagus, soft but deeply flavoursome, artichoke hearts cooked "al dente" to our own specifications and intensely flavoured Piquillo peppers. We offer three types of dried peppers: Guindillas add a spicy kick, Noras bring sweetness and fleshy Choricero peppers add sweet earthiness. If you don't have the time to soak them you can opt for our Nora pepper paste.

	PR03043	Navarrico whole Peruvian Piquillo peppers, 80 peppers, tin. Navarra.	6 x 2.5kg
	PR03054	Navarrico Peruvian Piquillo pepper strips, tin. Navarra.	6 x 2.5kg
	PR03002	Navarrico whole Piquillo peppers DOP, tin. Navarra.	12 x 390g
	PR03003	Navarrico whole Piquillo peppers DOP, jar. Navarra.	12 x 220g
	PR03015	Navarrico Piquillo pepper strips, tin. Navarra.	12 x 390g
	PR03070	Navarrico white asparagus IGP, 6-8 spears, jar. Navarra. PRE-ORDER ONLY	12 × 330g
	PR03071	Navarrico marinated artichokes, 9-12 artichokes, tin. Navarra.	12 x 780g
	PR03004	Navarrico artichoke hearts, 11-16 hearts, jar. Navarra.	12 x 660g
	FR22801	Posada cooked Galician chestnuts, vacuum pack. Galicia.	25 × 200g
R	IED PEPP	ERS AND PEPPER PASTES (La Rioja)	
	PR00317	Ñora, single string, 80-100 peppers.	each
	PR00318	Guindilla, single string, 200 peppers approx.	each



PR00319 **Choricero,** single string, 100 peppers approx.

PR00310 Ñora paste, jar.

Choricero, Guindilla and Ñora peppers



Illa de Riu Bomba rice



Navarrico white asparagus IGP



Navarrico marinated artichokes

each

20 x 140g



Posada cooked Galician chestnuts

unit/ case size

SPICES AND HERBS

SAFFRON (Castilla-La Mancha)

Saffron was brought to Spain from north Africa a thousand years ago and, whilst our Brindisa branded saffron is grown and picked in Iran, we also sell a DOP saffron, cultivated, processed and toasted by hand in La Mancha. Colorful, aromatic and intensely flavoured.

PR09404	Brindisa saffron stamens, box.	12 x 8g	
PR09403	Brindisa saffron stamens, box.	12 x 0.5g	
PR09405	Spanish saffron stamens DOP, box.	12 x lg	
SMOKED PAPRIKA, PIMENTÓN DE LA VERA DOP (Extremadura)*			

The Mediterranean climate helps produce some spectacularly intensely flavoured herbs and spices. The best-known of the latter has to be Pimentón de La Vera, DOP, oak-smoked paprika. Brindisa buys from two excellent producers in the La Vera region of the province of Cáceres, Extremadura. A wonderfully versatile spice.

	PR04005	La Chinata hot paprika, tin.	12 x 750g
	PR04001	La Chinata hot paprika, tin.	$30 \times 70g$
	PR04006	La Chinata mild paprika, tin.	12 x 750g
	PR04003	La Chinata mild paprika, tin.	$30 \times 70g$
	PR04503	Santo Domingo hot paprika, tin.	16 x 75g
	PR04502	Santo Domingo mild paprika, tin.	16 x 75g
	PR04501	Santo Domingo bittersweet paprika, tin.	16 x 75g
SPI	ICE MIX (Ca	astilla-La Mancha)	······································
	PR09407	Natural paella seasoning, box.	$12 \times 3 \times 3g$
HE	RBS (Cataluí	ña)	······
	PR03701	Herb parcels, 'farcellets', tub.	40 x 40 units
	PR03703	Wild oregano bunches, bag.	64 x 50g

SAUCES

The Brindisa four sauces are produced by a supplier in Navarre from high-quality ingredients. Use the sofrito and fritada as pasta sauces, or the base for stews, whilst nut-rich Romesco sauce is a typical Catalan accompaniment to vegetables or fish and the salsa brava is perfect for the tapas bar classic 'patatas bravas'.

PR90009	Brindisa Fritada, tomato and red pepper sauce, tin. Navarra.	6 x 2.5kg
PR90005	Brindisa Fritada, tomato and red pepper sauce, jar. Navarra.	12 x 315g
PR90004	Brindisa Sofrito, tomato and onion sauce, jar. Navarra.	12 x 315g
PR90006	Brindisa Salsa Brava, spicy tomato sauce, jar. Navarra.	12 x 315g
PR03075	Navarrico Tomate Frito, fried tomato sauce, jar, Navarra. NEW	12 x 350g
PR90007	Brindisa Romesco, almond and Ñora pepper sauce, jar. Navarra.	12 × 200g
PR04013	Finca la Barca smoked alioli, jar. Extremadura.	12 x 115g



Brindisa saffron stamens



Natural paella seasoning



Finca la Barca alioli



Santo Domingo paprika range



Brindisa salsa Romesco

unit/ case size

SOUP AND STOCK

Gazpacho, crisp and refreshing, is something more than a soup, it's a real flavour of southern Spain, and Brindisa's exclusive recipe, produced by a specialist in Córdoba, is one of the best. Our fumet, an intense, richly flavoured fish stock, is perfect for many seafood dishes, giving a quick solution when you need authentic flavours in a hurry.

PR I 420 I	Brindisa gazpacho, chilled tomato and vegetable soup, TetraPak. Andalucía.	10 x 1L	
PR03073	Monjardin organic vegetable soup, bottle. Navarra.	12 x 480g	
	PRE-ORDER ONLY, NEW		
PR03074	Monjardin organic courgette soup, bottle. Navarra.	$12 \times 480g$	
	PRE-ORDER ONLY, NEW		
PR03072	Navarrico fumet, fish stock, bottle. Navarra.	12 x 480g	
PR03076	Navarrico vegetable fumet, vegetarian stock, bottle, Navarra. NEW	12 x 480g	
CUTTLEFIS	SH INK (País Vasco)		
PR25902	Nortindal cuttlefish ink, jar.	12 x 500g	
PR25901	Nortindal cuttlefish ink, flowpack.	100 x 2 x 4g	
TCHEN EQUIPMENT			
PAELLA PAN	IS*		

To make good paella, you need a good pan (after all 'paella' is named after the dish in which it is cooked), and we offer two alternatives: the traditional steel pan is preferred by chefs as it produces a better 'socarrat' - crust, however it can rust, whereas the enamelled pan is non-stick and easier to clean. The choice is yours.

+	KW05629	50 person enamelled paella pan. PRE-ORDER ONLY	I x 90cm
+	KW05628	16 person enamelled paella pan. PRE-ORDER ONLY	I x 55cm
+	KW05627	8 person enamelled paella pan.	I x 38cm
+	KW05626	4 person enamelled paella pan.	I x 30cm
+	KW05625	2 person enamelled paella pan.	I x 26cm

*Paella pans are not suitable for induction hobs. Steel paella pans in the same sizes are available for pre-order only. Please contact our Sales Team for details.



Brindisa gazpacho



Monjardin organic soups



Enamelled paella pans for 16, 8, 4 and 2.



OLIVE OILS AND VINEGARS

Olive oils have been amongst Spain's most important exports for more than 2000 years. Today Spain produces excellent extra virgin olive oils for use in the kitchen, such as our grassy 100% Arbequina or the more robust blend of Picual and Arbequina olives used in the North & South variety.

We also stock single estate olive oils from Núñez de Prado, with complex aromas and flavours of tropical fruits; and the light and fresh Olivar de la Luna, made from Nevadillo Blanco olives.

Brindisa also imports a wide range of distinctive vinegars, produced from regional wines and grape varieties. From Jerez we have the classic intense, woody, Valdespino vinegar made from Palomino grapes and the fruity sweetness of the Sotaroni PX balsamic style vinegar.

Brindisa also carries a superb range of single varietal styles such as the robust, full-flavoured Unió vinegars from Tarragona which include the amazingly floral Moscatel. We also sell the oak-aged Forum Cabernet Sauvignon and Chardonnay vinegars with their remarkable sweet and sharp balance.





ACEITES LA MAJA

Located on the border between Navarre and La Rioja, Aceites la Maja cultivates its own groves of Arbequina and Picual olives as well as producing some first class oils. Roberto Gracia Sagasti, the owner and founder of La Maja has a background in chemistry and brings an informed, analytical approach to bear in his efforts to produce the best and purest oils. This involves all aspects of production, from cultivation to picking to extraction to analysis of the finished product, combining the best of traditional practices with modern technology.

The oils he produces exclusively for Brindisa are the 100% Arbequina, soft, grassy and mellow, a great all round oil, and the North & South (a blend of Arbequina and Picual) which combines sweetness with a distinct hit of pepper and is excellent for cooking. Both of them are available in 1L and 5L tins. We now stock Mioliva, 5L (a blend of Arbequina and Empeltre), clean tasting with grassy and tropical notes balanced by a touch of spiciness and a pleasant bitterness on the finish.

Our Asturian cider vinegar is



José Luis Gracia Sagasti, Marketing and Sales

Olivar de la Luna oil is produced in the mountains of thr Sierra Morena

Valdespino: A classic sherry vinegar



La Maja: the most northernly

OLIVAR DE LA LUNA OLIVE OIL

Olivar de la Luna produces extra virgin olive oil on a tiny remote farm in the mountains of the Sierra Morena and focuses on a local olive variety, Nevadillo Blanco. Jesús and María produce their oil using organic and biodynamic methods, with minimal input from external sources. They do not irrigate the land, which although this necessarily reduces production output, they say also intensifies flavour. Solid waste like olive paste and leaves are stored in pools to be mixed with the waste of sheep living on the land, and organic compost from the house, to fertilise the olive groves. Their theory is that everything that is taken from the earth should be returned to the earth.



Olivar de la Luna



LLAGAR DE OLÉS CIDER VINEGAR

Only indigenous varieties of apple, harvested from our supplier's own award-winning orchards in Vilaviciosa, are used in this Asturian cider vinegar, which is itself multi award-winning. Production, via the Orleans method, is slow and small. Aged for a minimum of 8 months in chestnut barrels. Great with salads, stews and grilled fish. Winner of "Best Asturian cider vinegar".

VALDESPINO

Valdespino is one of the oldest bodegas in Jerez, with a history going back six centuries. As well as producing sherries from their own vineyards they also make sherry vinegars. Their traditional vinegar, produced, like the sherry, using the solera method, is one of Brindisa's iconic brands, an authentic Spanish classic. To this they have now added a delicious new vinegar, made by ageing their traditional vinegar in PX sherry casks for 8 years. This adds sweetness and complexity to the typical woody flavours making it excellent for use in cooking or in vinaigrettes.



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unit/ case size EXTRA VIRGIN OLIVE OIL (EVOO) CATERING SIZES -OL09702 Brindisa 100% Arbequina EVOO, cold-pressed, tin. $3 \times 5L$ Navarra. OL09701 Brindisa North & South EVOO, Arbequina, Picual, $3 \times 5L$ cold-pressed, tin. Navarra. OL04203 Núñez de Prado organic EVOO DOP, Picual, Picudo $4 \times 5L$ and Hojiblanca, cold-pressed, tin. Córdoba, Andalucía. OL09706 Mioliva EVOO, Empeltre, Arbequina, cold-pressed, $3 \times 5L$ PET bottle. Navarra. RETAIL SIZES OL09703 Brindisa 100% Arbequina EVOO, cold-pressed, tin. 6 x IL OL09705 Brindisa North & South EVOO, Arbequina, Picual, cold-6 x IL pressed, tin. Navarra. 12 x 1L OL04204 **Núñez de Prado organic EVOO DOP,** Picual, Picudo and Hojiblanca, cold-pressed, tin. Córdoba, Andalucía. OL04201 Núñez de Prado organic EVOO DOP, unpressed Flor de aceite, Picual, Picudo and Hojiblanca, unfiltered, bottle. Córdoba, Andalucía. OL07802 Olivar de la Luna organic, biodynamic EVOO, 100% 12 x 50cl Nevadillo Blanco, cold-pressed, bottle. Córdoba, Andalucía. **FLAVOURED OLIVE OIL** OL04013 Finca La Barca smoked olive oil, 100% Arbequina, 6 x 25cl cold-pressed, bottle. Toledo, Castilla-La Mancha.



Finca La Barca smoked olive oil



Olivar de la Luna



Brindisa 5 and 1L tins range



Núñez de Prado organic DOP: 5 and 1L tins

unit/ case size

12 x 50cl

WINE VINEGA	\R	
OL05001	Unió Chardonnay vinegar, bottle. Tarragona, Cataluña.	6 x 50cl
OL05003	Unió Moscatel vinegar, bottle. Tarragona, Cataluña.	6 × 50cl
OL02403	Forum Chardonnay vinegar, 3 years aged, bottle. Tarragona, Cataluña.	6 x 50cl
RED		
OL05002	Unió Cabernet Sauvignon vinegar, bottle. Tarragona, Cataluña.	6 × 50cl
OL02401	Forum Cabernet Sauvignon vinegar, 8 years aged, bottle. Tarragona, Cataluña.	6 x 50cl

SHERRY VINEGAR

Jerez de la Frontera, in Andalusia, is famous throughout the world for its fortified wines, known as sherry, derived from the name of the town. However these wines also produce vinegars of the highest quality. Brindisa imports four sherry vinegars, all produced by different methods, each with a distinctive flavour profile.

OL02705	Valdespino sherry vinegar with PX, 6 years aged, bottle. Cádiz, Andalucía. NEW	12 x 25cl
OL02702	Valdespino sherry vinegar DOP, Superior, 2 years aged, bottle. Cádiz, Andalucía.	6 × 75cl
OL02703	Valdespino sherry vinegar DOP, Reserva, 15 years aged, bottle. Cádiz, Andalucía.	12 x 25cl
OL06202	Sotaroni PX balsamic vinegar, 12 years aged, bottle. Alicante, Valencia.	12 x 75cl
CIDER VINEGAR		

OL26801 Llagar de Olés Asturian cider vinegar, aged for a

minimum of 8 months, bottle. Asturias. NEW



Forum Chardonnay; Forum Cabernet Sauvignon







Llagar de Olés cider vinegar



OLIVES AND PICKLES

Given that Spain is the largest producer of olive oil in the world, it is no surprise that it is also the largest producer of table olives. The Brindisa selection includes the fragrant Arbequina and oily black Empeltre olives, as well as those that are harvested solely for eating such as a selection of Manzanilla olives and Kalamata olives, a variety of Greek origin now cultivated in Spain. Our Perelló olives are available in retail jars and tins as well as our catering sized tins. Encurtidos, or pickles, are widely consumed in Spain, in bars and restaurants or as an accompaniment to cheese or charcuterie at home. We have a wide selection of typical pickles, such as caperberries, capers in salt or hot Guindilla peppers in catering packs, as well as a selection of retail jars of sweet garlic, aromatic caperberries, hot Guindilla peppers and baby gherkins.

New to our range this autumn is the stunningly pure Caspe green olive paste, made for Brindisa by Ismael Conejo and family in Aragón, from a diminutive local harvest: in fact the varietal "Caspe" is named after the small town where they are best known. Our olive pastes stand out in comparison to most, as they have so few ingredients. Like our pure Empeltre black olive paste from the same producer, the Caspe paste is made from olives that are harvested early in the season for astonishing flavour. Both pastes offer a true olive taste, the Caspe with a bitter tone tempered by the wild fennel it is cured with; the Empeltre milder and sweeter.

DLIVES IN CA	TERING SIZES	unit/ case size
	Perelló Gordal unpitted olives, large, green, tin. Cataluña.	3 x 2.5kg
EN02207	Perelló Gordal pitted olives, large, green, with a hint of chilli, tin. Cataluña.	3 x 2kg
EN02206	Perelló Manzanilla unpitted olives, green, spicy, tin. Cataluña.	4 x 2.5kg
EN02239	Perelló Manzanilla pitted olives, green, tin. Cataluña.	$3 \times 2 kg$
EN02209	Perelló Manzanilla anchovy stuffed pitted olives, green, tin. Cataluña.	4 x 2.2kg
EN08404	Empeltre unpitted olives, black, tub. Aragón.	3 x 2.5kg
EN00205	Marinated Kalamata unpitted olives, purplish black, tin. Aragón.	4 x 2.5kg
EN02202	Perelló Arbequina unpitted olives, small, purplish brown, tub. Cataluña. PRE-ORDER ONLY**	4 x 2.5kg
EN02241	Perelló olive cocktail mix, green Manzanilla, black Cuquillo, baby gherkins and baby onions, spicy, tin. Cataluña.	3 x 2.2kg
DLIVES AND	DLIVE PASTE IN RETAIL SIZES	
TINS (Catalur	ña)	
EN02230	Perelló Gordal pitted olives, large, green, spicy, (50-55 olives), tin.	6 x 600g
EN02238	Perelló Manzanilla pitted olives, green, spicy, tin.	6 x 600g
EN02240	Perelló olive cocktail mix, green Manzanilla, black Cuquillo, baby gherkins and baby onions, spicy, tin.	6 x 700g
EN02228	Perelló Gordal pitted olives, large, green, spicy, tin.	15 x 150g
EN02232	Perelló Manzanilla pitted olives, green, spicy, tin.	15 x 150g
EN02233	Perelló olive cocktail mix, green Manzanilla, black Cuquillo, baby gherkins and baby onions, spicy, tin.	15 x 180g
JARS		
EN02234	Perelló Gordal pitted olives, large, green, spicy, jar. Cataluña.	12 x 150g
EN02235	Perelló Manzanilla pitted olives, green, spicy, jar. Cataluña.	12 x 160g
EN02237	Perelló olive cocktail mix, green Manzanilla, black Cuquillo, baby gherkins and baby onions, spicy, jar. Cataluña.	12 x 180g
EN08403	Brindisa Empeltre unpitted olives, black, jar. Aragón.	12 x 180g
EN08401	Brindisa Empeltre black olive paste, 100g jar. Aragón. NEW	12 x 100g
EN08405	Brindisa Caspe green olive paste, 100g jar. Aragón. NEW	12 x 100g
	relló olive jars have a different recipe to our tins so you can choose which best suits your customer.	the format
PICKLES IN CA	ATERING SIZES	
EN02215	Garlic cloves, tin. Cataluña.	4 x 2.5kg
EN02205	Baby gherkins, 'pepinillos', tin. Cataluña.	3 x 2.5kg
EN02212	Caperberries, 'alcaparrones', medium (13-20mm), tub. Cataluña.	$4 \times 2 kg$
EN02217	Hot Guindilla peppers, tub. Cataluña.	4 x 2kg
EN00203	Sweet Guindilla peppers, tin. Aragón.	4 x 1.8kg
EN02211	Baby capers in salt, non-pareil grade (7mm), tub. Cataluña.	6 x Ikg
	ETAIL SIZES (La Rioja)	
EN02242	Perelló pickled garlic cloves, marinated with oregano and tarragon, jar.	12 x 235g
EN02243	Perelló caperberries, 'alcaparrones', jar.	12 x 190g
EN02245	Perelló cocktail gherkins, with silverskin onions, jar.	12 x 180g



Brindisa olive pastes



Perelló olives 150g tins

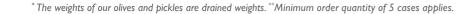


Perelló olives jars



Perelló pickles

12 x 130g



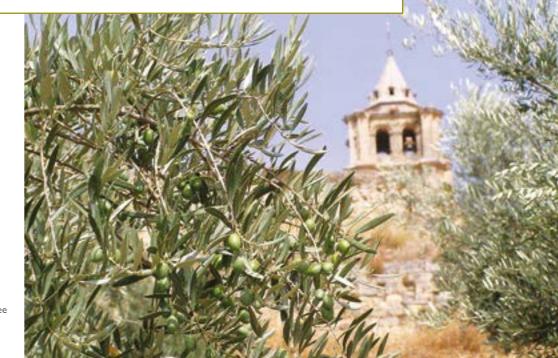
EN02244 Perelló Guindilla chillies, Spanish hot peppers, jar.



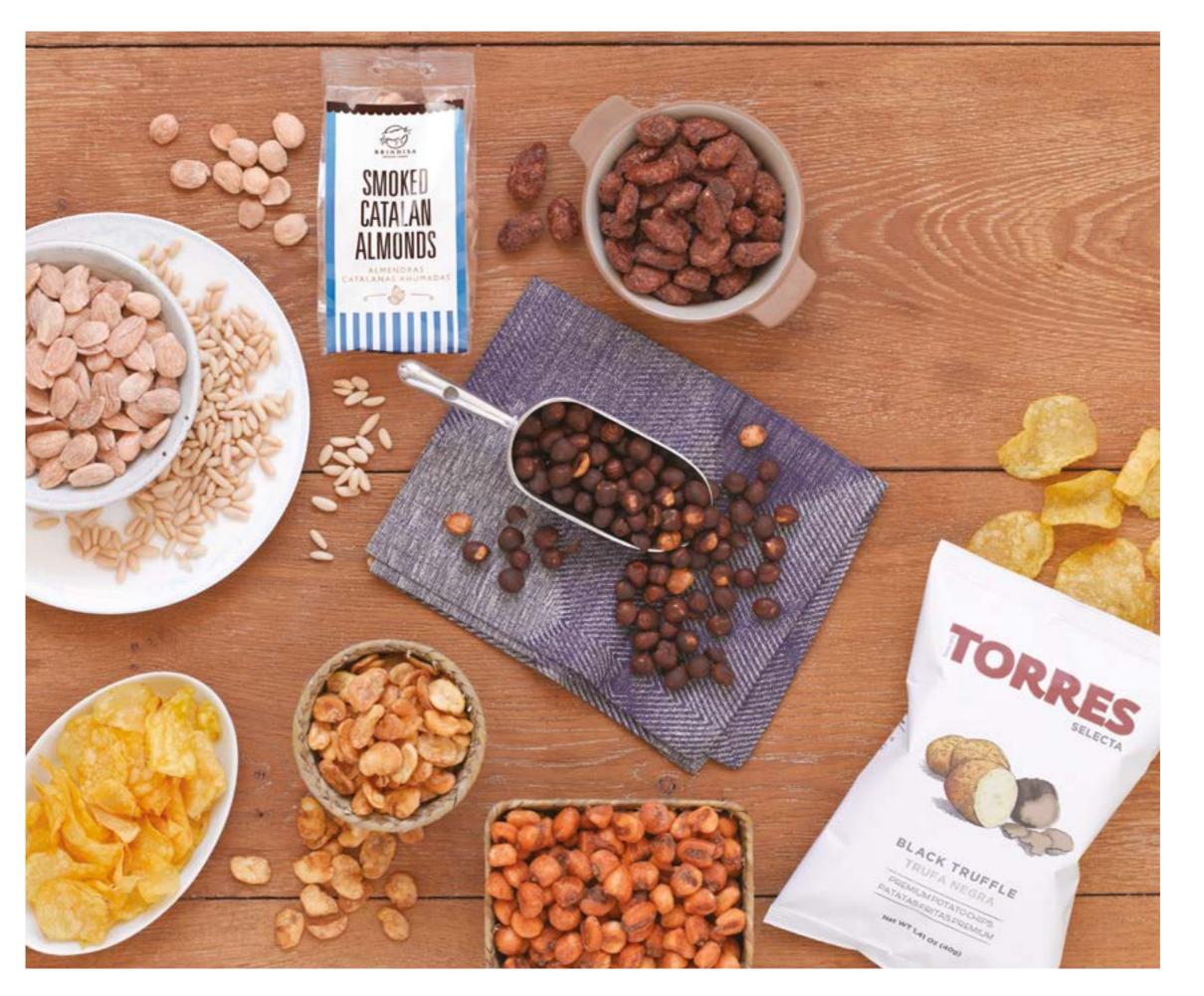
A selection of classic olive varieties: I - Arbequina; 2- Manzanilla; 3- Anchovy stuffed Manzanilla; 4- Empeltre; 5- Pitted Gordal; 6- Kalamata

OLIVE VARIETIES

Spain produces more olives than any other country in the world, which are used to produce both olive oil and table olives. A large proportion of olives are used solely for the purpose of oil extraction, while only a few varieties are deemed suitable for processing and consuming as table olives. This depends on a variety of factors, such as the fruit's fat content, the ratio of the stone to flesh, how easily the pit can be removed, as well as the skin's overall characteristics. If an olive has a small, smooth pit, average fat content, delicately tasty but firm flesh, as well as fine skin, it is suitable as a table olive.



Underripe olives on the tree



NUTS, SNACKS AND CRISPS

Spain grows excellent almonds and hazelnuts, which are widely used in both sweet and savoury recipes. Marcona almonds, indigenous to Spain, are wonderful roasted and made into turrones (similar to nougat), as well as fried, salted and eaten as a snack.

We also have competitively priced Catalan almonds from our longtime supplier; simply fried and salted, coated with smoked paprika or lightly-smoked, all in retail and 1 kg packs. Our Reus hazelnuts make a superb Romesco sauce, whilst the blanched Marcona almonds can be freshly roasted at home, or used in cooking. Our pine nuts too are of exceptional quality; ivory white, long, slender and deeply aromatic of pine. They are sourced from Spain rather than China, the most common country of origin. We are expanding our range too, with beautiful walnuts and toasted Reus hazelnuts.

From Sarriegui, in the Basque Country, come crisps fried in extra virgin olive oil: almost transparent, wafer thin, and near perfect. For those looking for a gourmet crisp option, we have a growing selection of luxurious flavours from Torres in Catalonia. The choice of black truffle, caviar, Ibérico ham and more flavours, all created from authentic ingredients, have been proving hugely popular.

For excellent bar snacks try our spicy broad beans, which now pack a bit of heat, maize kernels, large and crunchy, and our cocktail snack mix, which combines broad beans and maize kernels with cashews, hazelnuts and Marcona almonds. All are additive-free and available in retail and catering sizes.



Josep Maria has had more than 50 years experience selecting almonds

SAURED CARLAN ALMONDS





COUNTAIL STRACK MEX



Almond blossoms in February



			case size
NUTS	(Brindisa nu	its are produced for us in Cataluña)	
BR	INDISA A	LMONDS IN CATERING SIZES (Cataluña)	***************************************
+	FR90008	Brindisa salted Marcona almonds, grade 16, bag.	10 x 1kg
+	FR90009	Brindisa salted Catalan almonds, grade 14, bag.	10 x lkg
+	FR90010	Brindisa smoked Catalan almonds, grade 14, bag.	10 x 1kg
BR	INDISA A	LMONDS IN RETAIL SIZES (Cataluña)	
+	FR90001	Brindisa salted Marcona almonds, grade 16, bag.	24 x 150g
+	FR90002	Brindisa salted Catalan almonds, grade 14, bag.	24 x I50g
+	FR90003	Brindisa smoked Catalan almonds, grade 14, bag.	24 x I50g
ОТ	HER ALM	ONDS IN CATERING SIZES	
	FR03101	Blanched, skinless Marcona almonds, grade 14-16, bag. Aragón.	10 x lkg
+	FR03103	Caramelised Largueta almonds, 'garrapiñadas', jar. Aragón.	6 × 900g
ОТ	HER NUT	'S IN CATERING SIZES	•••••
	FR08315	Termens toasted Reus hazelnuts, bag. Cataluña.	10 x lkg
	FR08321	Termens Spanish walnuts, shelled, bag. Cataluña.	10 x lkg
	FR03104	Castilian pine kernels, bag. Castilla y León.	10 x 500g
	FR03136	La Baturrica Valencian tiger nuts, bag. Aragón.	I x 5kg
	FR03137	La Baturrica blanched skinless Comuna almonds halves, bag. Aragón.	I x 5kg
SNAC	SNACKS (Produced for us in Cataluña)		

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BF	BRINDISA SNACKS IN CATERING SIZES				
+	FR90012	Brindisa spicy broad beans, 'habas picantes', bag.	10 x 1kg		
+	FR90013	Brindisa maize kernels, 'kikones', bag.	10 x 1kg		
+	FR90014	Brindisa cocktail snack mix, 'frutos secos', bag.	10 x 1kg		
BF	RINDISA S	NACKS IN RETAIL SIZES			
+	FR90005	Brindisa spicy broad beans, 'habas picantes', bag.	24 x 100g		
+	FR90006	Brindisa maize kernels, 'kikones', bag.	24 × 100g		
+	FR90007	Brindisa cocktail snack mix, 'frutos secos', bag.	24 x 115g		

RISF	RISPS			
+	FR16402	Sarriegui EVOO potato crisps, bag. País Vasco.	10 x 150g	
+	FR16401	Sarriegui EVOO potato crisps, bag. País Vasco.	30 x 50g	
+	FR16405	Sarriegui pickle flavour potato crisps, bag. País Vasco.	10 x 125g	
+	FR16406	Sarriegui grilled steak potato crisps, bag. País Vasco.	10 x 125g	
+	FR21404	Torres black truffle potato crisps, bag. Cataluña.	15 x 125g	
+	FR21408	Torres Ibérico ham potato crisps, bag. Cataluña.	15 x 150g	
+	FR21419	Torres smoked paprika potato crisps, bag. Cataluña.	15 x 150g	
+	FR21406	Torres caviar potato crisps, bag. Cataluña.	15 x 125g	
+	FR21421	Torres cured cheese potato crisps, bag. Cataluña.	15 x 150g	
+	FR21420	Torres vegetable crisps, bag. Cataluña. NEW	15 x 90g	
+	FR21422	Torres peas and beans bars, bag. Cataluña. PRE-ORDER ONLY	15 x 70g	



Brindisa almonds range



Brindisa snacks range



Sarriegui flavoured crisps



Smoked paprika and veggie crisps from Torres





DULCES

Spain makes delicious sweet biscuits. Our range of tortas de aceite (olive oil biscuits) from Seville is a case in point. These crisp wafers, originally made to feed stagecoach passengers, are now consumed happily in the UK. They come in a range of sweet and savoury flavours. Decadently buttery cigarrillos and chocolate cigarrillos are rich tuille biscuits from the Basque town of Tolosa.

The single varietal unpasteurised honeys produced by Alemany in Catalonia show the range of flavours that single varietal honey can possess, whether it be the treacly depth of chestnut honey or the zesty lightness of orange blossom honey. Alemany also use them in their outstanding turrones, combined with toasted almonds.

Drinking chocolate has been popular in Spain since the 16th century. We carry one from Castile and León, made by El Barco, who have been producing it since 1905. The traditional recipe they use will give you a thick and creamy chocolate drink, perfect with our frozen churros (p. 29).

AMATLLER

While the Spanish are not well known for chocolate, it should be remembered that cocoa entered Europe because of the Spanish colonisation of Central America, in the 17th century. Chocolate Amatller by Simon Coll is amongst the oldest; originally founded in Barcelona in 1797, it initially specialised in drinking chocolate (the chocolate bar was not invented until the mid 19th century) before branching out into producing other chocolate products, sold in beautifully designed packaging.





TORTAS GAVIÑO

Olive oil biscuits have been made for hundreds of years in Seville. Using local olive oil and wheat, they are a product deeply rooted in Andalusia. During the 1800s they were sold in wax paper, as a convenient snack for stagecoach passengers. Tortas Gaviño, founded by Dr Andrés Gaviño, is a typical small Sevillian business, supporting a small local team of mainly women workers, for over 100 years. Made using extra virgin olive oil (over 19%) and only natural ingredients, these olive oil biscuits are hand-shaped and individually wrapped. They are crunchy and tasty: either as an everyday snack; accompanying cheese; or as an ingredient in decadent desserts.

LA HIGUERA

La Higuera focuses on a single product: the flavoursome, thin-skinned Calabacita fig, which is cultivated near the village of Almoharín, Extremadura, where the company was established. The figs are very carefully chosen, naturally sun-dried for 48 hours and inspected 3 times before they are accepted, in order to produce a consistent product. These figs are stuffed with a rich and creamy chocolate brandy ganache before being coated with molten milk chocolate which forms a crisp shell around the fruit. The end result is a combination of chewy, melting and crunchy textures, with flavours that vary from brandy to salted caramel.





Hand making turrones by hand at Alemany



BRINDISA'S TARTA DE SANTIAGO I.G.P.

We compared many almond tarts before choosing this bakery to produce Brindisa's version of the classic cake. Made with ground almonds, so it is soft and crumbly with a discernible nut tiness. Delicious served with a dessert wine.



The mountains of Catalonia are the source of much of Alemany's range of unpasteurised honeys



ALEMANY

Alemany is a small family honey and turrón (similar to nougat) specialist located in the remote town of Os de Balaguer in Catalonia, in a village with just a few hundred inhabitants. Surrounded by mountains, the uncultivated lands yield honey of outstanding quality, all collected from the best regional bee keepers. This honey is the key ingredient in the production of some of the finest turrones in the region, on which the business was founded in 1879. Alemany's turroneros continue to produce exceptional Marcona almond turrones, but the company now also gathers honeys from all over Spain, specialising in single flower varieties such as orange blossom, lavender and chestnut. Their range of honeys demonstrates the remarkable differences between the varieties, from aromatic, lightly acidic orange blossom honeys to the rich, almost treacly tree honeys. The artisan production methods remain unchanged, and in the decades that Brindisa has been buying their products, the original quality has remained uncompromised.

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TURRÓN (Cataluña) + DU00108 Alemany soft turrón, ground roasted almonds, box. 14 x 150g

HONEY (Cataluña)

Alemany produce some of the best honey in Spain; they collect unpasteurised varieties from their own hives in the foothills of the Catalan Pyrenees and buy in others from some of Spain's best collectors in other regions. They also produce monofloral and herbal honeys with distinctive flavours, such as lavender and orange blossom; great on toast, but also for cooking with.

DU00153	Alemany orange blossom honey, tub.	4×3.8 kg
DU00124	Alemany orange blossom honey, jar.	6 x 500g
DU00146	Alemany orange blossom honey, jar.	6 x 250g
DU00137	Alemany organic forest honey, jar.	6 x 500g
DU00121	Alemany mountain honey, ceramic pot.	8 x 500g
DU00148	Alemany lavender honey, jar.	6 x 250g
DU00149	Alemany chestnut honey, jar.	6 x 250g
DU00139	Alemany honeycomb, tray. Low stocks held.	12 x 250g



Alemany soft turrón



Alemany organic forest honey



Alemany honeycomb



Alemany orange blossom honey formats

unit/ case size

BISCUITS AND BAKERY --

We offer a range of tortas de aceite (extra virgin olive oil biscuits), a speciality of Seville, as well as delicicious crunchy cigarrillos (tuille biscuits) from Tolosa, plain or covered in dark chocolate. We also sell the iconic Galician almond cake, Tarta de Santiago, which is wonderful served with vanilla ice cream.

	DU09001	Picos de pan, mini breadsticks, made with olive oil, bag. Andalucía.	20 x 230g
	DU19501	Savoury ships' biscuits, made with butter, bag. Galicia.	10 x 200g
	DU19502	Savoury ships' biscuits, made with extra virgin olive oil, bag. Galicia.	10 x 200g
	DU00801	Casa Eceiza cigarrillo biscuits, tin. País Vasco.	12 x 160g
+	DU00803	Casa Eceiza chocolate cigarrillo biscuits, tin. País Vasco.	12 x 200g
	DU12701	Brindisa Tarta de Santiago IGP, almond cake, box. Galicia.	5 x 700g
т	ORTAS DE	ACEITE (Andalucía)	
	DU12509	Gaviño traditional olive oil biscuits, pack. Andalucía.	10 x 180g
	DU12510	Gaviño almond olive oil biscuits, pack. Andalucía.	10 x 200g
	DU12511	Gaviño rosemary olive oil biscuits, pack. Andalucía.	10 x 180g

CHOCOLATE

We can supply authentic thick and creamy drinking chocolate, produced in Ávila, perfect for dipping into with our new churros. We also stock some beautifully packaged chocolates from Amatller, who have been producing confectionery in Barcelona for more than 200 years.

	DU02527	El Barco Delice drinking chocolate, tin. Castilla y León.	6 x 450g
+	DU22701	Amatller Amatllons, white chocolate coated Marcona almonds, tin. Cataluña.	10 x 65g
+	DU22703	Amatller chocolate fine leaves with salt, 70%, tin. Cataluña.	5 x 60g
+	DU15716	Rabitos Royale, dark chocolate coated figs, filled with chocolate brandy ganache, 8s, box. Extremadura.	10 x 142g
+	DU15715	Rabitos Royale, salted caramel figs, milk chocolate-coated figs filled with salted caramel ganache, 8s, box. Extremadura.	10 x 142g
+	DU22712	Chocolate sardines. Cataluña.	18 x 24g



Casa Eceiza cigarrillo biscuits



Brindisa Tarta de Santiago IGP



Rabitos Royale, salted caramel figs



Chocolate Sardines

+ Denotes an item where VAT must be added. + Denotes an item where VAT must be added.

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BRINDISA: THE TRUE FOOD OF SPAIN

unit/ case size

BRINDISA: THE TRUE FOOD OF SPAIN, BY MONIKA LINTON

BK23701 Brindisa: The True Food Of Spain, by Monika Linton.

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The ultimate in contemporary Spanish cooking **BRINDISA: The True Food of Spain** is a fascinating celebration of Spain, its food and people.

Ranging from the most unusual artisan dishes to the classics of Spanish cooking, this collection of recipe draws on Monika Linton's specialist knowledge to introduce you to delights such as jamón Ibérico de bellota, chorizo, cured ham and fish, fumet (rich Catalan fish stock), farmhouse cheeses, prepared pulses, olive oils and vinegars, sweet treats and store cupboard basics that are essential for Spanish and Mediterranean cooking.

Covering the unique way good food is integral to everyday Spanish life, ranging from traditional breakfasts to substantial lunches, small plates of Spanish food and very simple suppers, to big family gettogethers, this is not just a collection of recipes, but tales of a life discovering great Spanish regions, ingredients and friendships.



This book is a joy. I couldn't decide whether to cook from it or take it to bed for a week.

Diana Henry, The Daily Telegraph

When it comes to Spanish tucker there is no better qualified than Monika Linton...her book is pure Iberian gold.

Tom Parker Bowles, Mail On Sunday

The definitive book about the food of Spain.

Rose Prince, The Spectator

A beautiful authority on Spanish gastronomy. It's proof there's more to Spanish fare than tapas.

Stylist Magazine



BRINDISA SERVICES

TO BOOK ONE OF OUR SERVICES: Call our Sales Team on 020 8772 1600 or email sales@brindisa.com Terms & Conditions apply*

OUR APP

Try using our new Brindisa app to quickly and easily access our price list and place your orders. The app also allows you to look at your order history, minimising the chance of errors.

Simply search 'Brindisa' in Apple Store or Google Play and download! A desktop version is also available. For access to the app, simply send an email to sales@brindisa.com giving your name and company. Please allow up to 3 days for access.

HAM CARVING AND EVENTS

If you are organising an event, whether professional or personal, we can supply Ibérico hams at a range of price points, as well as a carver to come and cut the whole leg. To find information on the hams available and our terms and conditions, please email hamevents@brindisa.com

We can also supply cheese and charcuterie plates from our own Brindisa delis in Balham and Borough Market; contact hildreth@brindisa.com or borough@brindisa.com to arrange this. Please be aware we cannot offer any other catering services from our shops.

For a full Spanish catering service please contact our sister business Brindisa Kitchens. Visit brindisakitchens.com/groups-events for more information.

TASTINGS

Our knowledgeable and passionate team are happy to help at in store tastings and restaurant events.

CUSTOMER PRODUCT TRAINING

To help train store or restaurant teams we have a range of training materials available and offer a range of affordable training sessions.

FOOD CARE AND SAFETY

Our technical department are experts in food safety and UK food guidelines. We are now BRCGS certified, ensuring we always conform to the highest standards of food care.

*TERMS & CONDITIONS: All services are subject to availability of staff and product. The following services may be subject to a fee: Ham carving training, Tastings, Product training, Events. Office hours are 8am-5pm, Monday - Friday, excluding public holidays. While we endeavour to respond to all queries within 48 hours we ask for your patience with regards to service enquiries to allow for us to check availability or gather information.

ORGANIC AND ETHICAL BUYING

WHAT ARE DOP'S & IGP'S?



DOP stands for 'Denominación de Origen Protegida' (Protected Designation of Origin). This EU assurance scheme protects agricultural products and foodstuffs originating in a specific region or town. The geographical link is essential to their quality and particular characteristics. It guarantees recognised methods as well as ensuring all stages of production or farming take place in the designated area.



IGP stands for 'Indicación Geográfica Protegida' (Protected Geographical Indication). Closely linked to a specific regional area that determines the techniques to achieve the high-quality of the food, at least one of the stages of the product transformation takes place in the geographic place.



ETG stands for 'Especialidad Tradicional Garantizada' (Traditional Guaranteed Speciality). This stamp aims to protect and highlight traditional character, either in the raw materials or the means of production.

DOES DOP MATTER?

A good example is our ham range which offers ham with and without 'designation of origin' (or DOP) classification. DOP status helps guarantee minimum standards such as specific animal diet and minimum curing times. However, over the years we have also found excellent non-DOP hams that, by virtue of traditional husbandry and curing, also offer great flavour and value for money.

SPANISH REGIONAL DESIGNATIONS

At a more local level, there are also certifications for foods achieving specific quality thresholds. For example, the regional government of Navarre in northern Spain has registered the trademark 'Alimentos Artesanos de Navarra.' This 'stamp' is awarded to products that are made by guaranteed artisan techniques in the production process. Most of our Navarrico and Monjardín products carry this stamp.

ORGANIC PRODUCTS

Please contact our Sales or Technical Teams if you require copies of our supplier's organic certificates or Brindisa's Organic license issued by the Soil Association.

RARE BREED CHEESE

Our Payoyo de oveja (Grazalema) cheese is made with the milk of an endangered species of sheep. This encourages the Merina de Grazalema breed to be farmed once again in the local community.





Our Payoyo cheese from the same dairy is made with milk from the unusual Spanish Payoya goat, again raised on the dairy and in surrounding farms. Zamorano DOP from our supplier Vicente Pastor is made using Castellana and Churra milk, preserving the purity of these breeds against new imports.

The Grazalema sheep (Merina de Grazalema) and the Payoya goat have been granted the 'raza autóctona' stamp by the Ministerio de Agricultura.

FOOD SAFETY

Please contact us if you require a copy of our policies or certificates of conformity.

ALLERGENS

For information and advice about our products containing allergens, please talk to our Sales or Technical Teams.

TERMS AND CONDITIONS

TRADING HOURS

Our Office & Warehouse hours are 8am to 5pm Monday to Friday. Orders can be emailed to sales@brindisa.com, placed via our Brindisa App (download the App via iTunes or Google Play, and contact us for login details); or placed over the phone on 020 8772 1600.

We do offer an answering machine for orders & enquiries. A member of the team will respond shortly.

OWN VAN DELIVERIES

We offer delivery via our own refrigerated transport to most postcodes within Central London, for a minimum order value of £80. If the minimum is not reached a surcharge of £10 will apply.

We also offer our own refrigerated transport to selected regional areas of mainland UK weekly, for a minimum order value of £100. If the minimum is not reached a surcharge of £16 will apply.

COURIER DELIVERIES OUTSIDE CENTRAL LONDON

- We use a reputable ambient courier for deliveries of ambient goods outside of central London and aim to dispatch goods from Monday to Thursday.
- We use a reputable chilled courier for pallet deliveries of chilled goods outside of central London and aim to dispatch goods from Monday to Thursday.
- We are able to accommodate requests for chilled items to be sent via ambient delivery, with consultation, and we will take all due care to ensure these items remain chilled, however, the risk is assumed by the customer for goods arriving out of temperature.
- For deliveries to Ireland (both NI and ROI), please contact our Sales Team for a nominated Wholesaler partner.

	Delivery*	Min. orde for free delivery*
Courier pallet deliveries	£90	£300
Courier parcel deliveries	£16	£100
Own Van Outside M25	£16	£100
Own Van Within M25	£IO	£80
Courier pallet deliveries, Northern Ireland	£110	£600

COLLECTIONS

We also welcome collections should you wish to arrange this, and we are open from 8am to 4pm, Monday to Friday.

PAYMENT

Our standard credit account terms are payment 30 days from invoice date. We offer credit card facilities for all customers. New customers may pre-pay by credit card while we take up your references. If you are a small business you may continue to pay by credit card if you prefer. We reserve the right to hold dispatch until payment has been received.

We offer credit facilities for our customers who continue to regularly buy from us. Minimum spend £1000 per annum to maintain account facilities. The title of our goods passes to customers only upon receipt of payment in full.

Customers whose accounts are overdue will automatically lose automatically the credit facility and become a prepay customer, unless they get written authorization from Brindisa Credit Control.

CLAIMS FOR SHORTAGES OR DAMAGES

Our Sales Team must be notified within 24 hours of delivery on 0208 8772 1600, if there are any shortages or damages.

Please check your goods carefully on arrival. If there is any sign of damage to the boxes it is crucial to note this on the dispatch note prior to signing for the delivery. Brindisa cannot be held responsible for damaged goods received but not signed as such.

RETURN OF CHILLED OR FROZEN GOODS

We are unable to accept returns of refrigerated or frozen products once they have been signed for as delivered, for reasons of best practice & food safety.

LOW STOCKS HELD & PRE-ORDER PRODUCTS

Only small amounts of these products are held in stock at our warehouse. Therefore please be aware that stock is subject to availability and advance orders are advisable, especially if large quantities are needed. We will of course review our lists according to demand.

For lead times on pre-order only products, speak to a member of our sales team.

BRINDISA LTD.

9B Weir Road, London, SW12 0LT

Tel: 020 8772 1600 Fax: 020 8772 1666

Email: sales@brindisa.com

Office and warehouse opening hours:

Monday - Friday, 8am - 5pm

brindisa.com







