



fumage  
GOURMET Int.

WORLD'S FLAVORS



In 2015 Fumage Gourmet was founded in Panama with the idea of creating a premium line of Salts and Spices tailored toward the professional and home chef.

By focusing on superior service, production, presentation, and innovation, Fumage positioned itself as a leading brand in the Panamanian market, allowing it to grow exponentially and, ultimately, thrive in a more global context. Today Fumage has a presence in multiple countries such as: Colombia, Mexico, Guatemala, Panama, and the United States.

No matter where we are, we select premium ingredients from exotic destinations, driven by high quality and authentic taste. In this way, we guarantee that even the most demanding chefs and cooking aficionados are but a spice away from the aromas and experiences of their next dish.

Already with more than 40 unique items across a diverse range of categories, we aspire to continue to innovate, inspiring creativity and passion in every cook who trusts us with their meal. We hope to contribute to the transformation of fresh ingredients into elevated cuisine, and we believe that our relocation into the United States will allow us to do just that.

## MISSION

To continue delighting the palate through tastes and aromas that turn everyday meals into extraordinary events.

## VISION

Continue conquering markets in Latin America and North America, with innovative products of high quality and genuine presentation.



INK SALT



SEA

real

himal

**Himalayan Pink Salt**

**Sea Salt**

**Pepper**

**Spices**

**Seasoning**

**Coffee**

**Honey**

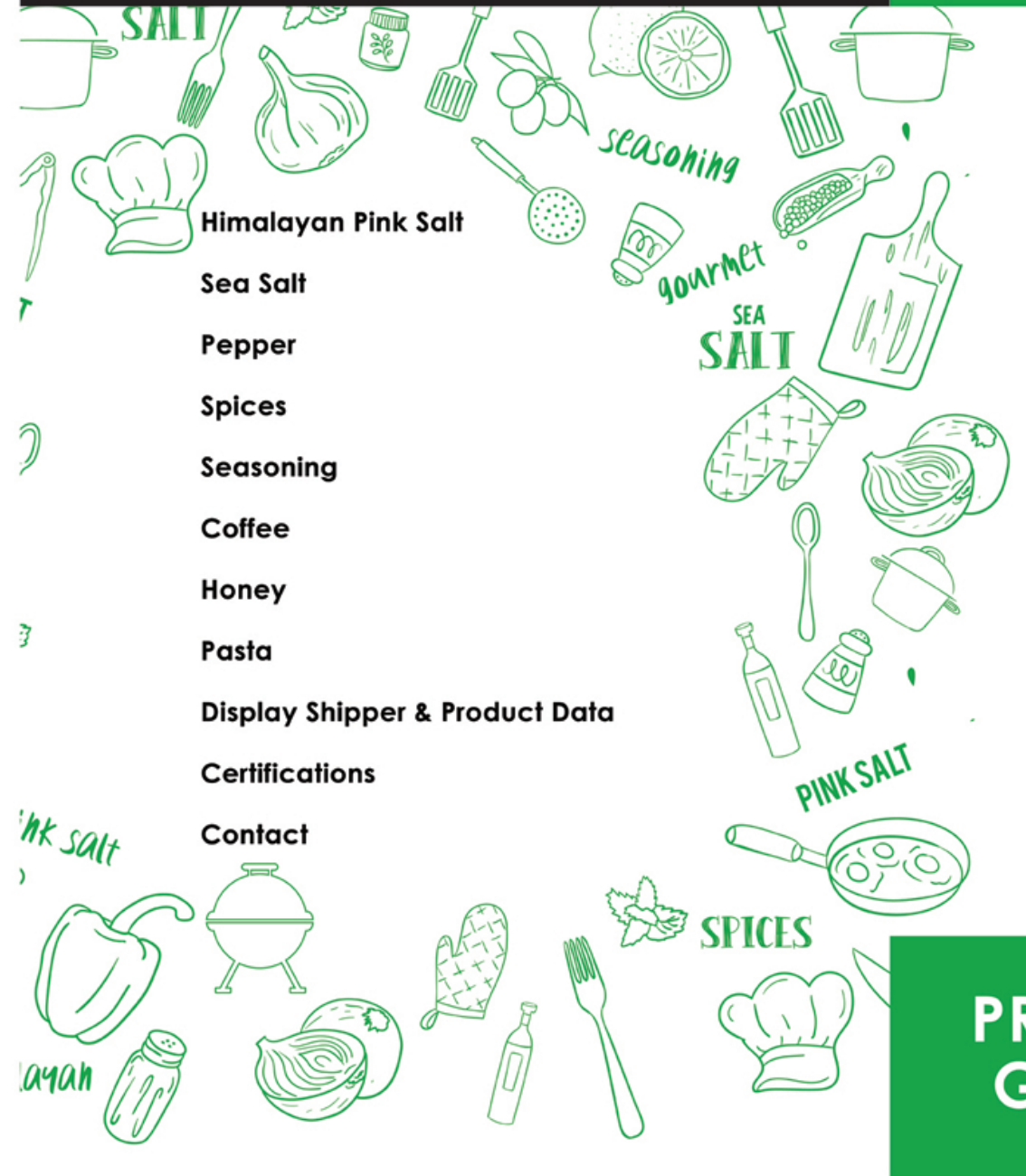
**Pasta**

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**PRODUCT  
GALLERY**



HIMALAYAN PINK SALT



**HIMALAYAN  
PINK SALT**  
*the purest of the planet*

Fumage salts, spices and condiments add that magical touch to your kitchen transforming your meals into a feast for the senses, providing an aromatic and gustatory amplitude of new flavors and aromas that enrich and turn the simplest dish into a culinary and gastronomic experience of the highest level.



Himalayan Pink Salt  
**LARGE GRINDER**  
15.9Oz / 453gr



Himalayan Pink Salt  
**BAG**  
14.1Oz / 400gr



Himalayan Pink Salt  
**GRINDER**  
3.5Oz / 100gr



Himalayan Pink Salt  
**With Black Pepper**  
2.8Oz / 80gr

# HIMALAYAN PINK SALT



Unique combinations  
of himalayan pink salt



Himalayan pink Salt  
With Rosemary  
2.8Oz / 80gr



Himalayan pink Salt  
With Paprika  
3.2Oz / 90gr



Himalayan pink Salt  
With Lemon Peel  
2.8Oz / 80gr



Himalayan pink Salt  
Italian Style  
2.5Oz / 70gr



Himalayan pink Salt  
With  
Garlic & Parsley  
2.8Oz / 80gr



Himalayan pink Salt  
With Onion  
2.8Oz / 80gr

MEDITERRANEAN SEA SALT



## MEDITERRANEAN SEA SALT

Our premium sea salt is imported directly from the mediterranean coast of the iberian peninsula, from heritage producers in Spain who have been in the industry since the 19th century.



Sea salt

**LARGE GRINDER**  
15.9Oz / 453gr



Sea salt

**BAG**  
14.1Oz / 400gr



Sea salt

**GRINDER**  
3.5Oz / 100gr



Salt Trio

**GRINDER**  
3.5Oz / 100gr

# MEDITERRANEAN SEA SALT



*Unique combinations  
of sea salt*



Sea Salt  
**Smoked**  
3.5Oz / 100gr



Sea Salt  
**With Chilli Pepper**  
3.2Oz / 90gr



Sea Salt  
**With Dry Tomatoes**  
2.5Oz / 70gr



Sea Salt  
**Herbs, Flowers  
& Seeds**  
2.5Oz / 70gr



Sea Salt  
**With  
Garlic & Parsley**  
2.8Oz / 80gr



Sea Salt  
**With  
Hibiscus Flowers**  
2.3Oz / 65gr



pepper



*Black pepper*

**GRINDER**  
1.6Oz / 45gr



*Black pepper*

**BAG**  
6.34Oz / 180gr



*Mixed pepper*

**GRINDER**  
1.4Oz / 40gr



LARGE GRINDER

09



Himalayan pink salt

Himalayan pink salt  
with Parsley & Garlic  
11.29Oz / 320gr



Himalayan pink salt  
with Black Pepper  
11.29Oz / 320gr



pepper

Mixed pepper  
7.7Oz / 220gr



Black pepper  
7.7Oz / 220gr



# SPICES



Choose our quality Fumage Gourmet spices to bring subtle aromas and defined favors to your culinary spectrum. Available in glass containers and sacks.

*Citric Sweet Salty Spicy*



*Bay leaf powder*  
1.58Oz / 45gr



*Thyme*  
0.88Oz / 25gr



*Oregano*  
0.52Oz / 15gr



*Rosemary*  
1.05Oz / 30gr



*Parsley*  
0.88Oz / 25gr



*Complete Seasoning*  
3.52Oz / 100gr



*Cumin*  
2.11Oz / 60gr



*Dried Onion*  
2.11Oz / 60gr



*Paprika*  
1.56Oz / 50gr



*Garlic powder*  
2.64Oz / 75gr



Seasoning

*Spicy Style*  
**Paprika/ Chili Pepper/  
 Garlic flakes/ Onion/ Cumin/  
 Parsley/ Oreganum**  
 1.76Oz / 50gr



*In love with garlic*  
**Minced garlic/  
 Garlic flakes  
 Onion/ Parsley**  
 2.64Oz / 75gr

*Grill Flavor*  
**Chili pepper/Oregano  
 Cumin/ Parsley/ Onion  
 Sugar & Cinnamon**  
 1.41Oz / 40gr



*Mama Mia*  
**Bay leaf/ Oregano  
 Thyme/ Parsley/ Garlic**  
 0.77Oz / 22gr

Special flavors

Inspired by the vast chromatic variations of the Mola, we've created combinations of herbs and spices in such a way that they enhance your food, making one aware of the subtle and unexpected flavors and aromas depending on the dish and method of cooking, be it slow, fried or barbecued.



# SPECIALTY COFFEE

gg

Arabic



PAÍS / COUNTRY	Pánama
UBICACIÓN / LOCATION	Chiriquí
ALTITUD / ALTITUDE	1500 mts
TOPOGRAFÍA / TOPOGRAPHY	Montañosa / Mountainous
TEMPERATURA / TEMPERATURE	16 a 25 C
HUMEDAD / HUMIDITY	+80%
TUESTE / DEGREE	Medio Oscuro / Medium Roasters
TAMAÑO DE GRANO / SIZE	+16
FRAGANCIA / FRAGRANCE	Intenso / Intense
SABOR / FLAVOUR	Fuerte / High
ACIDEZ / ACIDITY	Alta / High
CUERPO / BODY	Alto / High
DULZURA / SWEETNESS	Baja / Low
BALANCE / BALANCE	Buena / Good
TAZA / CUP	Limpia / Clean
VARIEDAD / VARIETY	Catuai & Caturna



Geisha



PAÍS / COUNTRY	Pánama
UBICACIÓN / LOCATION	Chiriquí
ALTITUD / ALTITUDE	1500 mts
TOPOGRAFÍA / TOPOGRAPHY	Montañosa / Mountainous
TEMPERATURA / TEMPERATURE	16 a 25 C
HUMEDAD / HUMIDITY	+80%
TUESTE / DEGREE	Ligero / Light Roasters
FRAGANCIA / FRAGRANCE	Jazmín y otros / Jasmine and more
SABOR / FLAVOUR	Frutas, cítrico / Fruits & Citrus
ACIDEZ / ACIDITY	Alta / High
CUERPO / BODY	Medio / High
DULZURA / SWEETNESS	Básica / Basic
BALANCE / BALANCE	Muy Buena / Very Good
TAZA / CUP	Limpia / Clean

HONEY

09

pure honey  
available early  
2021



PASTA

gg

## Infant pastina

Children's pasta with variety of shapes



With Wheat Semolina  
17.63Oz / 500gr



With Spinach and Tomato  
17.63Oz / 500gr



Integral Infant Pastine  
17.63Oz / 500gr

fumage  
GOURMET  
Kids

available early  
2021

# PRODUCT DATA



## SMALL GRINDER

Case count	Total Unit per master case	Master case count	MASTER CASES PER LAYER	Layer per pallet	MASTER CASES PER PALLET	Pallets x Contendor 20 'pie	Pallets x Contendor 40 'pie
12	144	12	4	5	20	10	20

## GRINDER 15.9OZ

Case count	Total Unit per master case	Master case count	MASTER CASES PER LAYER	Layer per pallet	MASTER CASES PER PALLET	Pallets x Contendor 20 'pie	Pallets x Contendor 40 'pie
12	144	12	4	3	12	10	20

## SACHET 14.1OZ

Case count	Total Unit per master case	Master case count	MASTER CASES PER LAYER	Layer per pallet	CASES PER PALLET	Pallets x Contendor 20 'pie	Pallets x Contendor 40 'pie
12	n/a	n/a	24	10	240	10	20

## SPICES

Case count	Total Unit per master case	Master case count	MASTER CASES PER LAYER	Layer per pallet	MASTER CASES PER PALLET	Pallets x Contendor 20 'pie	Pallets x Contendor 40 'pie
12	144	12	8	3	24	10	20

## COFFEE

Case count	Total Unit per master case	Master case count	MASTER CASES PER LAYER	Layer per pallet	MASTER CASES PER PALLET	Pallets x Contendor 20 'pie	Pallets x Contendor 40 'pie
6							

## PASTA

Case count	Total Unit per master case	Master case count	MASTER CASES PER LAYER	Layer per pallet	MASTER CASES PER PALLET	Pallets x Contendor 20 'pie	Pallets x Contendor 40 'pie
12							

## HONEY

Case count	Total Unit per master case	Master case count	MASTER CASES PER LAYER	Layer per pallet	MASTER CASES PER PALLET	Pallets x Contendor 20 'pie	Pallets x Contendor 40 'pie
6							

## DISPLAY SHIPPER



Display designs tailored to our clients

# CERTIFICATIONS

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We are proud to bear the GO TEXAN certification mark



**GO TEXAN.**

All of our products are NON GMO certified.



All our products bear the KOSHER seal.



reusable refillable ceramic grinder





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To purchase, contact your sales representative, or contact at

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**[www.fumage-gourmet.com](http://www.fumage-gourmet.com)**

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