



Trade Catalogue

• FOR ANY PRICES PLEASE CONTACT US DIRECTLY •

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Not only are we passionate about food but we would also like to share with you our knowledge about Spain and its many wonderful products.

About Suculentto

Suculentto is an established supplier of new and exclusive gourmet Spanish food and ingredients to hotels, restaurants, delicatessens, retailers and distributors across the UK. Drawing on our premium knowledge of Spanish culture and gastronomy we are able to offer the highest quality, specialist products to our customers at a competitive price.



Tailored Services

In addition to supplying exceptional food products we also share our passion and expertise through a range of value added services. This includes creating bespoke menus to meet your specific needs, training chefs to produce authentic Spanish tapas, as well as providing food training & product tasting.



Open an Account

Just give us a call or send us an email and our sales team will be in touch with you. Upon opening your trade account with us, we will embark on our journey together through the world of Spanish Food.

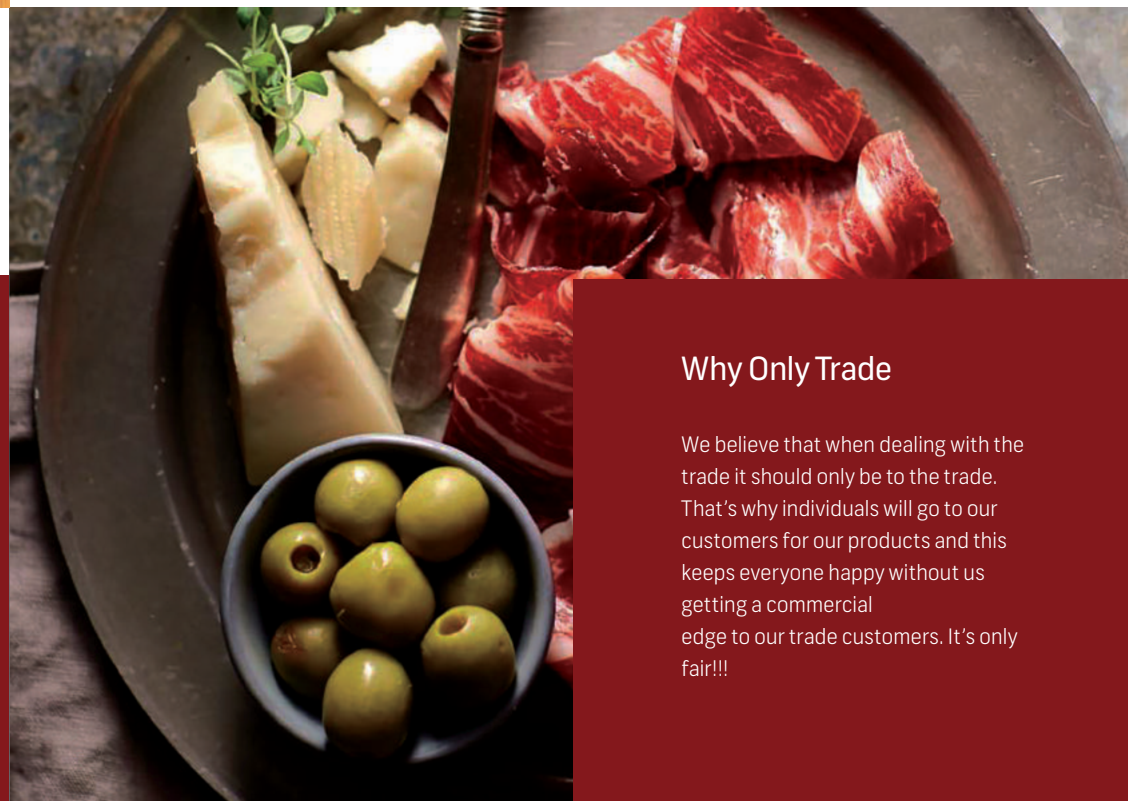
Quality Assured

Quality and authenticity are our priorities; we carefully select and import the finest, tastiest products from each category direct from the most respected producers in Spain, mostly buying from artisan and family-run businesses. This enables us to guarantee the quality and origin of each individual product we sell.



Gourmet Products

Our extensive selection offers a variety of premium quality and delicious produce – all produced following traditional and natural methods – from iberico hams and charcuterie, Denomination of Origin certified cheeses to quintessential oils and vinegars, pulses preserved vegetables and condiments.



Why Only Trade

We believe that when dealing with the trade it should only be to the trade. That's why individuals will go to our customers for our products and this keeps everyone happy without us getting a commercial edge to our trade customers. It's only fair!!!

OLIVE OIL & VINEGAR REDUCTION

Olive oil

All our olive oil comes from small, family producers who have achieved great success worldwide.

The excellent quality reflects the careful harvesting, carried out in the traditional manner, combined with the latest pressing technologies. This is confirmed by the many awards received.

We offer two very different brands of olive oils: **Flor de Espadan**, from the rare Espadan Serrana olive variety, which is typical of the area covered by the Designation of Origin OILS OF VALENCIANA COMMUNITY and **Envero**, with Designation of Origin LES GARRIGUES, which comes from the Arbequina variety and is typical of Catalunya, where it is produced.

Flor de Espadan is an extra virgin olive oil, with low acidity and rich in omega-6. Ideal for any dish or stew, it gives a sensory roundness on the nose and mouth, with a green leafy aroma and odour of tomatoes and figs, plus hints of apple. It leaves the mouth fresh, clean and wanting more, with a subtle hint of bitterness in the aftertaste.

The extraordinary quality of the **Arbequina olive** gives the Envero extra virgin olive oil a fruity taste with hints of green grass and almonds, slightly peppery and never bitter- just delicious. In fact, fresh from the press this is considered the most delectable of all olive oils. Acidity is 0.2. Our pomace oil (made with 30% extra virgin olive oil) is also a healthy oil; it is ideal for breakfast, salad dressings, pastas and every day cooking.

Vinegar Reductions

Made with three different types of wine, vinegar reductions are an excellent accompaniment for meats and desserts. During production, the temperature is strictly monitored to achieve the desired texture without the addition of any industrial thickener that will alter the natural flavour.

OLIVE OIL

DESCRIPTION

UNIT WEIGHT
kg/litres

POMANCE OIL, OLI DE SANSA D'OLIVA

5.00

EXTRA VIRGIN OLIVE OIL

5.00

EXTRA VIRGIN OLIVE OIL

0.50

EXTRA VIRGIN OLIVE OIL

0.25

REDUCTIONS

DESCRIPTION

UNIT WEIGHT
kg/litres

PEDRO XIMENEZ VINEGAR REDUCTION

0.50

MOSCATEL VINEGAR REDUCTION

0.50

PEDRO XIMENEZ WINE REDUCTION

0.50

VINEGAR

DESCRIPTION

UNIT WEIGHT
kg/litres

MOSCATEL GOURMET VINEGAR

2.00

MODENA GOURMET VINEGAR

2.00

APPLE GOURMET VINEGAR

2.00

SHERRY GOURMET VINEGAR

2.00

BITTERSWEET OF MERLOT GOURMET VINEGAR

2.00

BITTERSWEET OF RIESLING GOURMET VINEGAR

2.00

OLIVES



DESCRIPTION	UNIT WEIGHT kg/litres
GREEN OLIVES SABOR ANCHOA	5.00
PITTED GREEN OLIVES SABOR ANCHOA	5.00
BLACK OLIVES	5.00
GORDAL OLIVES SABOR ANCHOA	5.00

GREEN OLIVES SABOR ANCHOA in a jar	1.00
PITTED GREEN OLIVES SABOR ANCHOA in a jar	1.00
OLIVES COCKTAIL MIX in a jar	1.00
OLIVES PICA-PICA in a jar	1.00
ABUELA'S OLIVES in a jar	1.00
GORDAL OLIVES STUFFED WITH GHERKINS	0.314

ALMONDS, NUTS, & RICE

DESCRIPTION	UNIT WEIGHT kg/litres
MARCONA SALTED ALMONDS	1.00
MARCONA SALTED ALMONDS in a jar	0.90
COMUN SALTED ALMONDS	1.00
PEQUENO FRIED CORN	1.00
PEQUENO FRIED CORN	0.75
GIGANTE FRIED CORN	1.00
GIGANTE FRIED CORN	0.60
LUXURY MIXED NUTS - salted	1.00



RICE

DESCRIPTION	UNIT WEIGHT kg/litres
CAMARA EXTRA RICE	5.00
CAMARA EXTRA RICE	1.00
BOMBA RICE (MONTSIA)	0.50
MONTSIA DELTA RICE	1.00
MONTSIA EXTRA RICE	5.00
MONTSIA EXTRA RICE	1.00

PAPRIKA & SEASONING

Pimentón (smoked Spanish paprika)

In Spain, dried peppers used to make paprika are often smoked before they are ground into powder. The best smoked Spanish paprika, comes from the region of Extremadura, and has a pronounced earthy flavour. If there is one spice that captures the essential flavour of Spain, it is this sweet variety of Pimentón wood-smoked paprika. A unique and versatile seasoning, it is used to flavour potatoes and fish dishes, light stews, sauces, garlic chicken and roasted meats.

In addition to the sweet (dulce) variety, Spanish smoked paprika comes in a hot (piquante) variety that is a mix of several peppers milled together to make a decidedly tangy, piquant flavour. If you like mild, spicy sauces for your barbecued meats, this might be a pleasing addition to your plate.

We like to add it to our marinade for ribs, or as an accent for roast potatoes and fish dishes.

Saffron

Saffron strands are one of the treasures of Spain, giving a luminous yellow-orange colour to food.

This very delicate spice grows in small quantities and is very difficult to collect as a pound of dry saffron requires up to 75,000 flowers – the equivalent of a football pitch. Saffron's aroma is often described by connoisseurs as reminiscent of metallic honey with grassy or hay-like notes, while its taste has also been noted as hay-like and somewhat bitter. Medicinally, saffron has a long history within traditional healing; modern medicine has also discovered it has anti-carcinogenic and antioxidant-like properties. We also offer Ñoras (dried capsicum peppers) and paella seasoning sachets.

DESCRIPTION	UNIT WEIGHT kg/litres
PIMENTON DULCE (sweet)	0.90
PIMENTON DULCE (sweet)	0.075
PIMENTON PICANTE (hot)	0.90
PIMENTON PICANTE (hot)	0.075
PAELLA SEASONING	0.90
PAELLA SEASONING - box 3x3g	
COLORANTE BOTE	0.70
PAELLA COLORANTE - box of 10	
SAFFRON STRANDS	



PULSES

DESCRIPTION	UNIT WEIGHT kg/litres
WHITE BEANS	3.00
WHITE BEANS	0.72
CHICKPEAS	3.00
CHICKPEAS	0.72
GRANJA (BUTTER)BEANS	0.72
COOKED LENTILS	0.72
RED KIDNEY BEANS	1.00



CURED IBERICO & SERRANO HAM

Iberico & Serrano Ham curing process

The Serrano ham production process includes three phases:

Salting: The fresh ham is covered with sea salt, which remains on the ham approximately 20 hours to two days per kilo of ham. In a curing area with a high degree of humidity, the pure salt stabilizes the product at a low temperature.

Resting: The hams are rinsed and the salt slowly and progressively diffuses through the meat, gradually equalizing throughout the ham.

Dry Curing: The fresh meat is hung in rooms that mimic the change of seasons, from the cold, moist air of winter to the dry heat of summer. As the fat melts away and chemical changes occur, the simple pork transforms into a beautifully cured ham. The time of curing does vary to the type of pig Iberico, Duroc or White pig. Curing can take from around 9 months to upwards of 4 years for the better quality Iberico Hams.

Special ordering

If you would like for us to order more specialist Iberico, Iberico Cebo, Serrano hams we can do so upon-request. As we know some of you really what to have some of the best!!!

The sky is the limit when it comes to "El Jamon".

IBERICO HAM

DESCRIPTION	UNIT WEIGHT kg/litres
IBERICO BELLOTA fed ham 4 year	
IBERICO BELLOTA fed shoulder 3 year	
IBERICO CEBO leg 2 year	
IBERICO CEBO d-boned Vcut leg 2 year	

IBERICO BELLOTA HAM 4 year - sliced	0.10
IBERICO CEBO HAM 2 year - sliced	0.08

IBERICO CHARCUTERIE

DESCRIPTION	UNIT WEIGHT kg/litres
CHORIZO IBERICO BELLOTA FED, in halves	
SALCHICHON IBERICO BELLOTA FED in halves	

CHORIZO IBERICO BELLOTA - sliced	0.10
SALCHICHON IBERICO BELLOTA - sliced	0.10

SERRANO HAM

DESCRIPTION	UNIT WEIGHT kg/litres
SERRANO HAM, GRAN RESERVA 18 month	
SERRANO HAM, BODEGA, D-BONED Vcut	
SERRANO HAM, bodega square block	
HAM STARTER KIT (ham, stand, knife)	6.50
SHOULDER STARTER KIT (ham,stand,knife)	4.50

SERRANO HAM - sliced	0.50
SERRANO HAM - sliced	0.10

EL IBERICO

El cerdo Iberico

El Iberico pig is a traditional breed native to only the Iberico Peninsula and found in herds clustered in the central and southern part of Portugal and Spain. The Iberico pig are allowed to graze free-range in dehesas (acorn forests), munching their way through literally tons of bellotas (acorns), which have fallen from both holm and cork oak trees. At least a hectare of healthy dehesa is needed to raise a single pig. It is these acorns which gives the fat of the pigs it's unique, sweet flavour, whether you are eating the ham or cooked pork.

This fat dissolves during the cooking process, flavouring the meat and making it perfectly tender. Finally, it should be noted this type of saturated animal fat is actually good for you as not only is it the best quality fat; it also leaves you feeling more satisfied, give us energy, help the immune system and can actually lower bad cholesterol.

CHARCUTERIE

DESCRIPTION

UNIT WEIGHT
kg/litres

PORK LOIN – GRAN RESERVA halves

PORK LOIN – sliced

0.10

CHORIZO VELA CUALR EXTRA –stick

CHORIZO EXTRA – sliced

0.50

CHORIZO EXTRA – sliced

0.10

SALCHICHON CULAR EXTRA–stick

SALCHICHON EXTRA – sliced

0.10

FUET (SALAMI) EXTRA

0.50

PANCETA SMOKED & HERBS

SLICED PANCETA

0.10

MEAT & CHEESE DELIBOARD

0.15

CECINISIMA – cured sliced beef

0.07

FRESH IBERICO CEBO CUTS

DESCRIPTION

IBERICO CEBO pork loin – whole

IBERICO CEBO pork cheeks

IBERICO CEBO pork chop

IBERICO CEBO pork ribs – full rack trimmed

IBERICO CEBO pork ribs – full rack

PALETA DE CEBO – shoulder of pork (whole)



COOKING CHORIZO

DESCRIPTION	UNIT WEIGHT kg/litres
COOKING CHORIZO MILD	1.50
COOKING CHORIZO MILD deli pack	0.30
COOKING CHORIZO PICANTE BOLA	1.50
COOKING CHORIZO PICANTE BOLA deli pack	0.30
COOKING CHORIZO PICANTE	1.50
COOKING CHORIZO PICANTE deli pack	0.30



VEGETABLES & PIQUILLO



BLACK PUDDING (MORCILLA)

DESCRIPTION
RICE BLACK PUDDING from Burgos
ONION BLACK PUDDING from Burgos

CROQUETAS (FROZEN) gluten free

TRUFA - CATERING BOX WITH 80 UNITS

DESCRIPTION
TRUFA - BLACK PUDDING
TRUFA - IBERICO HAM
TRUFA - CHORIZO
TRUFA - CHEESE
TRUFA - BLUE CHEESE
CROQUETA - CHORIZO
CROQUETA - CHEESE
CROQUETA - BLUE CHEESE

CROQUETA - RETAIL 14 UNIT TRAY

CROQUETA - BLACK PUDDING
CROQUETA - IBERICO HAM



DESCRIPTION	UNIT WEIGHT kg/litres
PLAIN GARLIC	1.80
PLAIN GARLIC	0.244
GARLIC WITH HERBS	1.80
GARLIC WITH HERBS	0.244
CAPERBERRIES	1.30
CAPERBERRIES CON RABITO	0.314
ARTICHOKES CATARING	3.00
ARTICHOKES (12-16 units)	1.00
ARTICHOKES (6-8 units)	0.50
WHITE ASPARAGUS EXTRA 13/16 in a tin	1.00
WHITE ASPARAGUS (6-8 units) in a jar	0.50
TOMATE FRITO	3.00
FRITADA TRADITIONAL	1.00
GAZPACHO	0.70
SUNDRIED TOMATOES	0.35

PIQUILLO PEPPERS

DESCRIPTION	UNIT WEIGHT kg/litres
PIQUILLO PEPPERS EXTRA	3.00
PIQUILLO PEPPERS EXTRA	0.50
PIQUILLO PEPPERS EXTRA in a jar	0.34

SAUCES

Molí de Pomerí

Molí de Pomerí a company created in 1991 with a clear philosophy:

To produce natural products with only quality ingredients that ensure a product rich in flavour. This can only be achieved by a controlled production process to have a satisfactory outcome and quality throughout all of their products. The select all the best raw materials and always use the best olive oil. All products are elaborated without additives, colourings or preservatives. Ensuring that they keep to the initial ethos of being totally natural.

CHEESE & QUINCE JELLY

DESCRIPTION

UNIT WEIGHT kg/litres

MANCHEGO CHEESE 3 months wheel	3.00
MANCHEGO CHEESE 6 months wheel	3.00
MAHON CHEESE wheel	3.00
ZAMORANO CHEESE wheel	3.00
PICON CHEESE	
TETILLA CHEESE	1.00
MEMBRILLO (quince jelly)	1.70
MEMBRILLO (quince jelly)	0.32

DESCRIPTION

UNIT WEIGHT kg/litres

ALI OLI SAUCE	0.90
ALI OLI SAUCE	0.212
ALI OLI SAUCE	0.09
BRAVA SAUCE	0.90
BRAVA SAUCE	0.24
BRAVA SAUCE	0.09
CHIMI-CHURRI SAUCE	0.40
CHIMI-CHURRI SAUCE	0.24
CHIMI-CHURRI SAUCE	0.09
SALSA ENELDO - DILL SAUCE	0.09
MOJO PICON ROJO SAUCE	0.09
SALSA WOK	0.09
ROMESCO SAUCE	0.09
ROMESCO SAUCE	0.40
OLIVADA	0.09
XATO SAUCE	0.09





HOT CHOCOLATE

DESCRIPTION	UNIT WEIGHT <i>kg/litres</i>
HOT CHOCOLATE a la taza	1.00
HOT CHOCOLATE a la taza	0.20

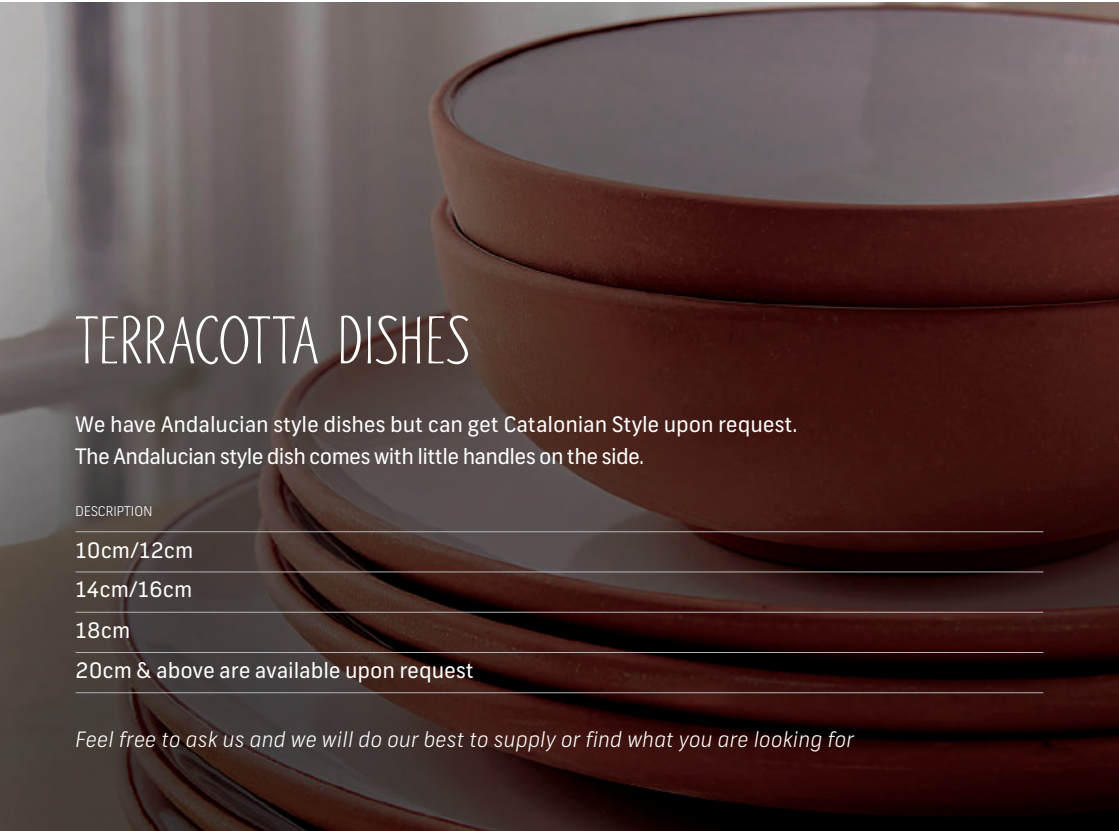
PEACHES & PEARS

DESCRIPTION	UNIT WEIGHT <i>kg/litres</i>
PEARS IN SYRUP in a jar	0.70
PEACHES IN RIOJA WINE in a jar	0.70
PEACHES IN SYRUP in a jar	0.70
PEACHES IN SYRUP in a tin (catering)	0.84



PAELLA PANS & RINGS

DESCRIPTION
ENAMEL COATED, 26cm - 2 racion
ENAMEL COATED, 30cm - 4 racion
ENAMEL COATED, 34cm - 6 racion
STEEL PAN, 26cm - 2 racion
STEEL PAN, 30cm - 4 racion
STEEL PAN, 34cm - 6 racion
1 RING GAS BURNER
LEGS FOR 1 RING BURNER



TERRACOTTA DISHES

We have Andalucian style dishes but can get Catalanian Style upon request.
The Andalucian style dish comes with little handles on the side.

DESCRIPTION
10cm/12cm
14cm/16cm
18cm
20cm & above are available upon request

Feel free to ask us and we will do our best to supply or find what you are looking for



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