Carmencita®

RETAIL CATALOG **2020**

Carmencita

~SINCE 1923~

The guarentee of experience and the value of innovation

New factory under construction

Jesús Navarro, S. A. started out in 1919 and was the first Spanish company to bottle spices in glass jars. The vocation of this pioneering, innovative company led Carmencita to develop a mixture of spices for seasoning paellas which eventually gave rise to our famous **Paellero**, a veritable icon in Spain and numerous countries around the world.

The '70s and '80s were years of great growth at Carmencita, and since then the company has not ceased to grow, with new ranges of spices and condiments, always developing its **own mixtures** to take the authentic flavour of Spain to the world.

Today, we can proudly say that Carmencita is the **leading Spanish brand** on the spice market.

Currently, and coinciding with the **100th anniversary** of Carmencita, our company is building new facilities of more than 27 000 m2, which will be the largest and most modern spice factory in Spain, and one of the most important in Europe.

These facilities are barely 1 km from our current factory in the town of **Novelda** (Alicante, Spain).

Carmencita® The leading Spanish brand in quality control

Our company has standards **ISO 14001, IFS** and **HALAL** in place and has also implemented the Equal Opportunities Plan.
Our laboratory is certified and authorised by the Spanish Government's General Directorate of Public Health and has its own personnel for the preparation of physical, chemical, microbiological and organoleptic analyses to control quality, from entry of raw materials to the finished product.

APPROVED EXPORTER CERTIFIED BY SPANISH CUSTOMS AUTHORITIES

Jesús Navarro S.A. has a firm commitment to sufferers of coeliac disease and as a result has an extensive control system to avoid **gluten** in our products, or any trace of cross-contamination on the production lines.

From Spain to the entire world

Carmencita has been exporting since the 1940s and it is currently present in more than **60 countries on all 5 continents**.

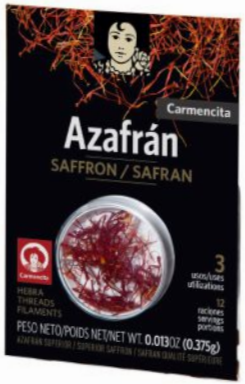
Our company has a multilingual sales team specialized in developing international markets and we are present at the main food fairs around the world such as: Sial, Anuga, Fancy Food, Alimentaria, Gulfood or Salon Gourmet.

Saffron

Saffron is the finest, most delicate spice of all of the spices in the world.

Its main characteristics are its great natural **colouring power,** its persistent **aroma** and its penetrating **flavour.** A small amount of saffron will give your dishes a delicious flavour and colour, and it is a key ingredient in the preparation of traditional dishes such as paella, "risotto", "bouillabaisse" and also in fish dishes, soups, sauces, puddings, pastas and casseroles.

At Carmencita, we work exclusively with high-quality saffron in keeping with our commitment to offering our customers **Selected Quality ISO Cat. 1.**



02768 Saffron Threads extra blister. 0.375 g

02741 Saffron Threads extra glass jar. 1 g

02769 Saffron powder extra 4 sachets. 0.4 g

02751 Saffron powder extra 10 sachets. 1 g

440069 Cross strip

Paellero®

RECIPES INCLUDED

sin gluten free

Jesús Navarro S. A. was the first company to launch the original spice mixture for paella onto the market, which includes our now-famous Carmencita Paellero.

Paellero is a traditional mixture of **spices and saffron** that has become an icon for the brand. It took years of work to achieve the perfect mixture and attain the exact, definitive formula for this splendid product. Thus, today, we can assert that Carmencita Paellero is a guarantee of success for preparing all kinds of rice dishes and paellas, lending **flavour and colour** to millions of paellas in Spain, and that it is the most widely-demanded the world over. Paellero is suitable for those with coeliac disease as it does not contain any gluten.

We offer 3 versions:

Tradicional Paellero
for paellas with meat or fish.
Paellero Valenciana
for paellas with meat and vegetables.
Paellero marinera
for fish and seafood paellas.

#1 IN SALES 2019

02672 Paellero case 5 sachets. 20 g

02679 Valencian Paella seasoning, case 3 sachets. 12 g

02680 Seafood Paella seasoning case 3 sachets. 12 g

IMPROVED · RECIPE ·

03455 Paella kit. Seafood. 255 g (enameled pan)

sin gluten free

*Also available Paella Kit Seafood **4 servings**.

NO Glutamate · Preservatives · Artificial flavourings

NATURAL · INGREDIENTS ·

Paella kit
Seafood

In an attempt to bring the concept of paella to the world, we have developed The Paella kit for consumers who want everything they need to make a paella, **including the paella pan**, in a single product.

Paella Kit contains the sachet with the **dehydrated stock** including **spices and saffron,** the pack of the **"Valencia" round rice variety** (or noodles) and a bottle of **extra virgin olive oil** needed to make a paella. All of these ingredients are in the precise proportion needed to make a 2-serving paella in 20-25 minutes.

03454 Paella kit. Seafood case. 255 g

NEW

02270 Seafood dry paella stock sachet. 25 g

IMPROVED
· RECIPE ·

02285 Paella kit. Vegetable. 256 g
(enameled pan)

sin
gluten
free

NO
Glutamate
· Preservatives ·
Artificial flavourings

NATURAL
· INGREDIENTS ·

VEGETARIAN CHOICE

02286 Paella kit. Vegetable case. 256 g

NEW

01797 Vegetable dry paella stock sachet. 26 g

70008 Expositor Paella kit

Vegetable
Paella kit

Paella kit
Black rice

IMPROVED · RECIPE ·

sin gluten free

NO Glutamate · Preservatives · Artificial flavourings

NATURAL · INGREDIENTS ·

03451 Paella kit - Black rice. 255 g (enameled pan)

Carton display 5 units

03450 Paella kit. Black rice case. 255 g

01798 Black rice dry paella stock sachet. 25 g

IMPROVED
· RECIPE ·

03453 Paella kit. Fideuá. 255 g
(enameled pan)

Fideuá
Paella kit

NO
Glutamate
· Preservatives ·
Artificial flavourings

NATURAL
· INGREDIENTS ·

03452 Paella kit. Fideuá case. 255 g

01799 Fideuá dry paella stock sachet. 25 g

Cross strip sachets

Paprika

One of the most widely-used spices in Spain and a symbol of our gastronomy.

It is obtained by **drying and grinding red peppers**, and is considered a fundamental ingredient in a great number of traditional Spanish dishes and recipes such as stews, casseroles, tapas, fish, vegetable dishes, potatoes and even salads.

sin gluten free

Quick and easy release peel-off system

NEW

01905 Sweet paprika round tin. 75 g

01906 Smoked hot paprika round tin. 75 g

01907 Smoked sweet paprika round tin. 75 g

02605 Smoked sweet paprika "de la Vera" square tin. 75 g

Nora pepper

An indispensable ingredient when preparing rice dishes and paellas.

Ideal as a condiment for broths, dressings, soups and casseroles. It provides an intense, sweet and fruity flavour that simultaneously lends body and substance.

02337 Dried red pepper bag, 25 g

04578 Chopped nora pepper tin, 65 g

02213 Sweet cristal pepper bag, 50 g

Sweet cristal pepper

Sun-dried red pepper very similar to the nora pepper, but with a sweeter, more acidic flavour.

It is used in traditional dishes and stews characteristic of Spanish cuisine, like tuna pot, Rioja-style potatoes, Biscay-style cod or chickpeas with tripe.

Bay leaves

Whole bay leaves are essential as a condiment to prepare broths and stocks, specially in Mediterranean cuisine.

02238 Bay leaves bag, 8 g

NEW

Foodie grinders

New gastronomy

NEW MIXTURES WITH LARGER GRANULES AND GREATER NET WEIGHT

01843 Spicy Tex-Mex seasoning grinder, 72 g

01823 Steak Iberian seasoning grinder, 66 g

01844 Barbecue seasoning grinder, 62 g

01846 Chicken & White meats seasoning grinder, 70 g

01841 Vegetable Curry seasoning grinder. 68 g

01842 Salad Vegan seasoning grinder. 82 g

01845 Pasta & Pizza seasoning grinder. 68 g

01824 Fish Mediterranean seasoning grinder. 66 g

01847 Seafood & Fish seasoning grinder. 76 g

Foodie grinders
New gastronomy

Let yourself be carried away by your own culinary enthusiasm with the original flavours of Carmencita's new collection of foodie grinders and bring passion to your recipes.

Experiment and reinvent yourself with these ingredients and become a culinary adventurer, a member of this new urban culinary trend.

New mixtures with larger granules and greater net weight

Pure Spice Grinders

Freshly ground flavours

With the **double-grind** line of grinders by Carmencita, you can enjoy all of the aroma and flavour of freshly-ground spices quickly and easily.

100% NATURAL

02621 Garlic grinder. 59 g

02619 Cumin seed grinder. 42 g

02623 Nutmeg grinder. 55 g

02620 Oregano grinder. 12 g

02664 Black pepper grinder. 50 g

02646 Mixed 4 peppercorns grinder. 40 g

02645 Green pepper grinder. 30 g

02643 White pepper grinder. 55 g

02649 Lemon with pepper grinder. 40 g

02644 Allspice grinder. 35 g

Salt grinders

Freshly ground flavours

Following the trend of the market, Carmencita expands its range of **salts** in grinder for your enjoyment with the most international **flavours**.

01817 Himalaya black salt grinder, 100 g

02624 Mediterranean sea salt grinder, 115 g

02647 Rock Salt grinder, 100 g

01816 Himalaya pink salt with black pepper grinder, 97 g

01814 Himalaya pink salt grinder, 110 g

02648 Mediterranean sea salt and herbs grinder, 95 g

01837 Mediterranean spicy sea salt, 97 g

01840 Mediterranean sea salt with mustard & pepper, 99 g

01838 Mediterranean sea salt with curry, 105 g

01839 Mediterranean smoked sea salt, 102 g

01836 Mediterranean sea salt with saffron, 110 g. Next launch.

Giant grinders
Freshly ground flavours

Freshly ground flavours.
Enjoy the new collection
of Carmencita giant grinders
at the table.

Salts, peppers and seasonings
in a new large format container
with an elegant and **exclusive
Carmencita design**, ideal for
adorning and using at the table.

And always with the Carmencita
quality guarantee.

01818 Black pepper giant grinder. 190 g

01819 Mediterranean sea salt giant grinder 360 g

01820 Himalaya pink salt giant grinder. 370 g

01828 Himalaya pink salt & 3 peppercorns mix giant grinder. 312 g

01822 Mediterranean sea salt with herbs giant grinder. 328 g

01821 Mediterranean mix giant grinder, 190 g

01834 Mediterranean sea salt with curry giant grinder, 355 g

01832 Mixed 4 peppercorns giant grinder, 145 g

01833 Mediterranean sea salt with saffron giant grinder, 348 g; Next launch.

01835 Mediterranean spiced sea salt giant grinder, 320 g

Giant grinders

Freshly ground flavours

Herbs and spices

Glass jar

Carmencita® spices in glass jars are identified by a colour code and ordered **from A to Z** to make them easier to find on the display stand.

Every jar comes with a tamper-proof and has a dose dispenser suited to the texture of each spice.

00931 Hot paprika. 47g

00903 Parsley. 12g

00938 Food colouring. 65g

00922 Black pepper whole. 47g

00995 Paella seasoning. 65g

- 00955 Garlic sliced 38 g NEW
- 00941 Garlic ground 60 g
- 00954 Garlic chopped 55 g
- 00945 Sesame seeds 55 g
- 00909 Basil 16 g
- 00901 Anise seed whole 38 g
- 00916 Celery ground 43 g
- 00926 Cinnamon Ceylan sticks 5 sticks
- 00934 Cinnamon ground 43 g
- 00919 Cardamom whole 30 g
- 00927 Cayenne chili pepper whole 18 g
- 00937 Cayenne chili pepper ground 43 g
- 00984 Onion powder 38 g
- 00905 Coriander seed whole 26 g
- 00944 Coriander leaves 9 g NEW
- 00907 Citronella 11 g
- 00951 Clove whole 30 g
- 00952 Clove ground 40 g
- 00938 Food colouring 65 g
- 00904 Cumin seed whole 42 g
- 00915 Cumin seed ground 47 g
- 00902 Turmeric ground 48 g
- 00936 Curry 40 g
- 00918 Juniper berries 30 g
- 00973 Dill leaves 15 g
- 00935 Tarragon 14 g
- 00917 Peppermint 18 g
- 00989 Provençal herbs 20 g
- 00912 Fennel ground 40 g
- 00910 Ginger ground 37 g
- 00976 Bay leaf ground 35 g

- 00908 Bay leaves 5 g
- 00948 Mustard powder 39 g NEW
- 00947 Nutmeg ground 50 g
- 00940 Nutmeg pieces 42 g
- 00920 Nora pepper chopped 41 g
- 00914 Oregano 8 g
- 00903 Parsley 12 g
- 00923 Paprika sweet 47 g
- 00931 Paprika hot 47 g
- 00939 White pepper whole 50 g
- 00946 White pepper ground 50 g
- 00922 Black pepper whole 47 g
- 00959 Black pepper crushed 45 g
- 00930 Black pepper ground 52 g
- 00998 Pinenut Iberian 60 g
- 00906 Rosemary 25 g
- 00956 Himalaya fine pink salt 105 g NEW
- 00243 Salsana 0 % sodium salt 100 g
- 00913 Thyme 22 g
- 00943 Vanilla sugar 80 g
- 00971 Pickling spice 45 g
- 00988 Garlic salt 98 g
- 00961 Garlic-parsley seasoning 55 g
- 00929 Barbecue seasoning 65 g
- 00967 BBQ family seasoning 70 g
- 00924 Meat seasoning 75 g
- 00928 Chimichurri seasoning 27 g
- 00933 Salad seasoning 75 g
- 00990 Spaguetti seasoning 30 g
- 00921 Garam masala seasoning 47 g
- 00995 Paella seasoning 65 g

- 00932 Fish seasoning 75 g
- 00949 Skeewers seasoning 65 g
- 00925 Chicken seasoning 75 g

Colour codes

- Spice
- Herb
- Colouring
- Pepper
- Seasoning
- Salsana

70080 **Ebar stackable**. 400x375x370 mm.

70071 **ESO**. 2065x530x530 mm.

Herbs and spices

Basic

- 00841 Garlic ground 40g
- 00845 Sesame seeds 33g
- 00809 Basil 10g
- 00801 Anise seed whole 20g
- 00826 Cinnamon Ceylan sticks 3 sticks
- 00834 Cinnamon ground 25g
- 00827 Cayenne chili pepper whole 10g
- 00851 Clove whole 18g
- 00838 Food colouring 40g
- 00804 Cumin seed whole 20g
- 00815 Cumin seed ground 30g
- 00802 Turmeric ground 31g
- 00836 Curry 26g

- 00873 Dill leaves 10g
- 00817 Peppermint 11g
- 00889 Provençal herbs 10g
- 00810 Ginger ground 25g
- 00847 Nutmeg ground 30g
- 00814 Oregano 5g
- 00803 Parsley 8g
- 00823 Paprika sweet 30g
- 00831 Paprika hot 30g
- 00846 White pepper ground 32g
- 00822 Black pepper ground 32g
- 00830 Black pepper whole 32g

- 00898 Pinenut Iberian 35g
- 00806 Rosemary 17g
- 00813 Thyme 10g
- 00843 Vanilla sugar 50g
- 00875 Garlic-parsley seasoning 29g
- 00876 BBQ family seasoning 39g
- 00829 Barbecue seasoning 44g
- 00833 Salad seasoning 44g
- 00890 Spaghetti seasoning 20g
- 00895 Paella seasoning 42g
- 00832 Fish seasoning 50g
- 00825 Chicken seasoning 47g

Colour codes

- Spice
- Herb
- Colouring
- Pepper
- Seasoning

00801 Anise seed whole glass jar. 20 g

00814 Oregano glass jar. 5 g

00838 Food colouring glass jar. 40 g

00846 White pepper ground glass jar. 32 g

00895 Paella seasoning glass jar. 42 g

With the aim of offering a price-first range, Carmencita® manufactures the "Basic" range with a smaller glass jar and a more limited assortment.

70085 **E Bar mini BASIC**. 420x310x280 mm.

70081 **E Bar BASIC**. 760x310x280 mm.

Functional PET container

Baking soda

Basic ingredient in confectionery and pastry and as a raising, acidifying and alkalinising agent.

Antacid lemon fruit salt

Perfect for preparing a refreshing lemon-flavoured drink with sweetener.

Salsana light

The first **50 % sodium** salt on the market, an ideal substitute so as not to forego salt in a special diet, or for people with high blood pressure and in addition, it prevents liquid retention and helps you maintain a balanced diet.

Crystalized Stevia

Stevia plant extract sweetener with natural ingredients and zero calories, is the perfect substitute for sugar. **One tablespoon equals one tablespoon of sugar**

For taste and texture it is perfect for **all types of bakery goods, drinks and desserts**

Suitable for people with diabetes.

sin gluten free

WITHOUT AFTERTASTE

02540 Crystallized stevia, 315 g

02656 Baking soda, 200 g

04724 Antacid lemon fruit salt, 175 g

00250 SalSana light 50% less sodium, 250 g

02682 Kala Namak Himalaya fine black salt, 175 g

02661 Mediterranean fine sea salt, 178 g

02659 Himalaya fine pink salt, 190 g

Table salt shakers

Homemade
desserts

With our powdered homemade desserts, Carmencita offers you the **authentic, traditional desserts of Spain**, which you can prepare quickly and easily.

Our formulas are prepared using natural **colouring agents from saffron** and do not contain any gluten.

NON ARTIFICIAL COLOURS

sin gluten free

04523 Crème brûlée mix case 10 servings. 80 g

04522 Homemade custard mix case 12 servings. 80 g

04527 Pudding / Custard mix case 20 servings. 20 g

04721 Baking powder case 4 sachets. 60 g

Homemade
pastry

Flavourings

04717 Lemon aroma 50 ml
04731 Vanilla aroma 50 ml
04730 Aniseed aroma 50 ml
04733 Vanilla aroma 150 ml
04732 Orange blossom water aroma 150 ml

04717 Lemon aroma glass bottle. 50 ml
04731 Vanilla aroma glass bottle. 50 ml
04730 Aniseed aroma glass bottle. 50 ml
04733 Vanilla aroma pet bottle. 150 ml
04732 Orange blossom water aroma pet bottle. 150 ml

Glass jar

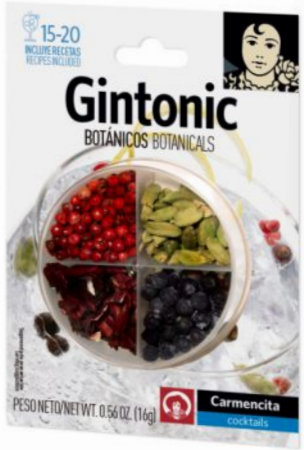
04701 Vanilla sugar. 80 g
04716 Golden sugar. 87 g
04706 Ceylan Cinnamon sticks. 5 u.
04711 Coloured circles. 55 g
04709 Stars gold color. 55 g
04703 Coloured sugar strands. 50 g
04702 Coloured sprinkles. 86 g
04712 Ivory pearls. 79 g

04700 Icing sugar 57 g
04701 Vanilla sugar 80 g
04716 Golden sugar 87 g
04706 Ceylan Cinnamon sticks 5 u.
04705 Ground Cinnamon 43g
04711 Coloured circles 55 g
04708 Coloured hearts 57g
04709 Stars gold color 55g
04710 Coloured stars 50g
04703 Coloured sugar strands 65g
04702 Coloured sprinkles 86g
04712 Ivory pearls 79g
04713 Silver pearls 80g

Carmencita Cocktails
Botanicals gintonic

A new line comprised of a careful selection of spices and botanical designed to aromatise and prepare the best cocktails simply and with surprising results.

The botanical blisters include a **leaflet** with tips on preparing the cocktails and recipes for exclusive mixes developed by a professional bartender.



02800 Botanicals for gin&tonic blister. 16 g

04597 Botanicals for gin&tonic bartender tin. 140 g

44000 69 Cross strip

Carmencita Cocktails
Ginfusion

Regular size
02732 Ginfusion mix 3 pyramids x 3 flavors 25,5 g
02806 Ginfusion floral 10 pyramids 25 g
02807 Ginfusion spicy 10 pyramids 30 g
02808 Ginfusion mystic 10 pyramids 30 g

Mini size
02733 Ginfusion mix 1 pyramid x 3 flavors 8,5 g
02809 Ginfusion floral 3 pyramids 7,5 g
02810 Ginfusion spicy 3 pyramids 9 g
02811 Ginfusion mystic 3 pyramids 9 g

02732 Ginfusion mix 3 pyramids x 3 flavors case. 25,5 g

Add a touch of color, flavour and sophistication to your gintonic with Gin Fusion.

Botanical teabags in pyramids to infuse and aromatize the gintonic. Each unit contains three different flavours that transform your drink in a unique experience.

Ginfusion Spicy, Floral y Mystic.

02807 Ginfusion spicy 10 pyramids case. 30 g

02806 Ginfusion floral 10 pyramids case. 25 g

02808 Ginfusion mystic 10 pyramids case. 30 g

Herbal teas

The most popular range of infusions in Spain, such as our variety of camomiles, peppermint and linden flower.

Box format with **10 individually packed bags.**

03710 Ginger with honey. 15 g

03711 Horsetail with lemon. 15 g

03712 Red fruits. 15 g

03706 Linden flower. 12 g

03702 Camomile. 12 g

03703 Camomile with anise. 13 g

03704 Camomile with mint. 13 g

03705 Peppermint. 15 g

03709 Boldo. 15 g

03722 Camomile with honey. 13 g

03723 Ginger with turmeric and cinnamon. 15 g

03725 Vanilla rooibos. 15 g

03724 Detox. 15 g

03713 Green tea. 15 g

03717 Green tea with mint. 15 g

03715 Chai tea and spices. 20 g

03719 Red tea-Pu Erh. 15 g

03714 Ceylon black tea. 15 g

03718 Lemon tea. 15 g

03716 Tea with saffron. 17,5 g

03720 Earl grey tea. 17,5 g

03721 English breakfast tea. 17,5 g

Teas

With our range of teas, Carmencita offers you a journey through a broad spectrum of flavours and aromas.

Box format with **10 individually packed bags.**

03707 Happy nights infusion. 16 g

Happy nights

Relax at the end of the day with this infusion of mild, natural flavour and maximum **relaxation power**, especially created by Carmencita to give you a very happy night.

03708 Natural herbs infusion. 12 g

Natural herbs

Sen leaves are well-known traditionally for **favouring intestinal activity**. Carmencita invites you to immerse yourself in folk wisdom, maintaining the image of the original pack.

02729 Chai tea and spices 20 teabags. 40 g

Box 20 bags

- 02714 Ceylon black tea 30 g
- 02719 Lemon tea 30 g
- 02716 Linden flower 24 g
- 02724 Green tea 30 g
- 02726 Red tea pu-erh 30 g
- 02729 Chai tea and spices 40 g
- 02717 Happy nights 32 g
- 02713 Camomile 24 g
- 02718 Camomile with anise 26 g
- 02712 Camomile with mint 26 g
- 02715 Peppermint 30 g
- 02721 Natural herbs 24 g

Carmencita's spice book

Carmencita corporate video

Carmencita

~SINCE 1923~

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