



The guarentee of experience and the value of innovation



New plant under construction and partially operational. **Full opening in 2023.**

Jesús Navarro, S. A. started out in 1923 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 30 000 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.











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.



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.**



PERSONNETD / NET INT. / POIDS NET 0.005 02. (1g)

















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.





- Premium edition -









Rice & Paellero® e

This case contains a bag of special round rice from Valencia (Spain) for making paella and a sachet of Paellero (Carmencita's most famous seasoning).

This case is ideal for cooking paella for 6 servings and you only have to add the rest of the ingredients that you like to give a different touch to your paellas.



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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.

Paellero®

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.























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 or 4 serving paella in 20-25 minutes.

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.







03455 Paella kit. Seafood. 255 g 03457 Paella kit. Seafood. 470 g (enameled pan) NATURALES

Video Recipe

NATURAL - INGREDIENTS -

Carmencita

Gluten FREE

AVAILABLE IN

2&4 SERVINGS



AVAILABLE IN 2&4 SERVINGS

ELECTRIC



Carmencita

Paella kit Vegetable



Carmencita





NATURAL - INGREDIENTS -







Cross sell hanging strips

P









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.





















DOUBLE GRINDING

ADJUST THE GRINDER HEAD TO SELECT YOUR FAVOURITE GRIND

RAISE THE HEAD SLIGHTLY FOR A COARSER GRIND.















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**.





























NEW









Foodie grinders New gastronomy





NEW MIXTURES WITH LARGER GRANULES AND GREATER NET WEIGHT













Carmencita

01841 Vegetable cumy seasoning grinder. 68 g

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.











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.













01835 Salt, garlic & chili giant grinder. 320 g









Herbs and spices *Regular* 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.



- 00955 Garlic sliced 38

 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 Cevlan sticks 5 sticks
- 00934 Cinnamon ground 43g
- 00919 Cardamom whole 30 g
- 00927 Cayenne chili pepper whole 18 g
- 00937 Cavenne chili pepper ground 43 g
- 00984 Onion powder 38 g
- 00905 Coriander seed whole 26 g
- 00944 Coriander leaves 9g NEW
- 00907 Citronellang
- 0.0951 Clove whole 30 g
- 00952 Clove ground 40 g
- 0.0938 Food colouring 65 g
- 00904 Cumin seed whole 42 g
- 0.0915 Cumin seed ground 47 g
- 00902 Turmeric ground 48 g
- 00936 Curry 40 g
- 00918 Juniper berries 30 g
- 00973 Dill leaves 15 g
- 0.0935 Tarragon 14g
- 00917 Peppermint 18 g
- 00989 Provencal herbs 20 g
- 00912 Fennel ground 40 g
- 00910 Ginger ground 37 g
- 00976 Bay leaf ground 35 g

- 00948 Mustard powder 39 g NEW
- 00947 Nutmeg ground 50 g
- 00940 Nutmeg pieces 42 g
- 00920 Nora pepper chopped 41g
- 00914 Oregano 8g
- 00903 Parsley 12 g
- 00923 Paprika sweet 47 g
- 00953 Paprika smoked sweet 47g NEW
- 00960 Paprika special octopus 45 g NEW
- 00931 Paprika smoked hot 47 g
- 00939 White pepper whole 50 g
- 00946 White pepper ground 50 g
- 00922 Black pepper whole 47g
- 00959 Black pepper crushed 45 g
- 0.0930 Black pepper ground 52 g
- 00998 Iberian Pine nut 60 g
- 00906 Rosemary 25 g
- 00956 Himalava fine pink salt 105 g
- 00243 Salsana 0 % sodium salt 100 g
- 00913 Thyme 22 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
- 00957 Complete seasoning 70 g NEW
- 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 Red Skewers seasoning 65 g
- 00925 Chicken seasoning 75 g
- 00992 Rash el Hanout seasoning 45 g NEW

Spice Herb Colouring Pepper Seasoning

Salsana

Colour codes





Herbs and spices *Basic* Glass jar

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



- 00841 Garlic ground 40g
- 00845 Sesame seeds 33g
- 00809 Basil 10g
- 00801 Anise seed whole 20g
- 00826 Cinnamon Cevlan 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
- 00896 Paprika smoked sweet 30g NEW
- 00831 Paprika smoked hot 30g
- 00846 White pepper ground 32g
- 00822 Black pepper whole 32g
- 00830 Black pepper ground 32g

- 00898 Iberian Pine nut 35g
- 00806 Rosemary 17g
- 00813 Thyme 10g
- 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

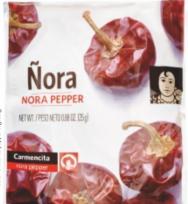






Nora pepper

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.







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.



Functional PFT container

Baking soda

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

Antacid lemon fruit salt light

Perfect for preparing a refreshing lemonflavoured drink with sweetener.



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.







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.





























Homemade pastry

Glass jar

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

















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











AROMA DE

Anís

Carmencita

Sweetener

Saccharin

Sweeten your favourite drinks and desserts with a wide variety of Carmencita sweeteners and forget the calories.

The table sweetener based on cyclamate and saccharin is ideal for sweetening all kinds of hot and cold drinks.

Available as tablets, granules in sachets and liquid.











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.



Sweetener

Stevia

Natural sweetener from the stevia plant.

> Available as tablets. granules in sachets and liquid.











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Carmencita Cocktails

Botanicals gintonic

A new line comprised of a careful selection of spices and botanicals 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.

































Regular size

02732 Ginfusion mix 3 pyramids x 3 flavours 25.5 g 02806 Ginfusion floral 10 pyramids 25 g 02807 Ginfusion spicy 10 pyramids 30 g 02808 Ginfusion mystic 10 pyramids 30 g



▶ Video Recipe



Mini size

02733 Ginfusion mix 1 pyramid x 3 flavours 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



Carmencita Cocktails

Gin tonic fusion

Add a touch of colour, 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.









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.















































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.





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



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.

Box 20 bags

02714 Cevlon black tea 30 g 02719 Lemon tea 30 g 02716 Linden flower 24 g 02724 Green tea 30g 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





One hundred years giving flavour and colour to your life







www.instagram.com/carmencita_especias

Carmencita's spice



Carmencita corporate video







Carmencita