

NATURAL SEASONINGS



NATURAL
SOLUTIONS

SABORSAN

Natural Seasonings

- NATURAL LABELLING
- LONG-LASTING FLAVOR
- ENHANCED TASTE
- GLUTAMATE-FREE

Global Flavors

SABORSAN-386 GARLIC & PARSLEY

Conceived to elaborate the classic garlic-parsley flavor, helping the pieces of ingredients to stay complete and to always look right.

SABORSAN-3359 HERBS

Combination of carefully selected herbs and spices to season any kind of meat with the characteristic aromatic touch “a las hierbas”. Orangish base which gives the result an unbeatable appearance and taste.

SABORSAN-1209 THYME & ROSEMARY

Marinade of herbs which is very popular in the Mediterranean área. Intense aroma.

SABORSAN-1408 ROSEMARY & LEMON

This is the combination of very aromatic spices and has a taste of rosemary and a citric touch. It can be used for sauces and all kinds of marinades.

SABORSAN-6809 LEMON & PEPPER

SABORSAN-7909 LEMON & JALAPEÑO

SABORSAN-5053 LEMON

SABORSAN-4808 BOLETUS

SABORSAN-8809 GINGER & HONEY

SABORSAN-8661 BACON & ONION

SABORSAN-6909 CARMELIZED ONION

SABORSAN-502 CHEESE

SABORSAN-5102 CHEDDAR

SABORSAN-809 TOMATO SAUCE

Meaty Flavors

SABORSAN-1302 MEAT

Designed to increase the perception of meat, with a strong bovine aroma.

SABORSAN-302 BOOSTER

It gives the nourishment a powerful very volatile meat aroma that can be noticed since the opening of the container of the final product, reinforcing the taste.

SABORSAN-2302 GRILLED MEAT

For an intensely aromatic grilled meat profile.

SABORSAN-2202 ROASTED CHICKEN

It increases the perception of grilled/roasted meat.

SABORSAN-7302 MATURED MEAT

SABORSAN-8203 MASKING

SABORSAN-1402 COOKED HAM

SABORSAN-3108 POULTRY COOKED HAM

SABORSAN-509 BACON

Quite a mixture of innovation and the most classic flavor, it will allow you to enjoy bacon in any kind of meat (chicken, pork, beef, etc).

SABORSAN-6702 PATE

Spiced aromatic profile which gives a characteristic taste of pâté.

SABORSAN-2803 NUGGETS

Designed to season a meat dough in order to obtain a nuggets flavor, with an aromatic meat taste.

SABORSAN-308 ESCALOPE

Used to give a delicious flavor to steaks.

SABORSAN-2059 PORK KNUCKLE

SABORSAN-2702 FRANKFURT

Aromatic powder with a combination of spices, specially designed to obtain the characteristic taste of German Frankfurt sausage.

SABORSAN-2909 FRANKFURTER

SABORSAN-8702 HOT DOG

Combination of spices for a classic flavor of HOT DOG.

SABORSAN-2802 CHORIZO

Traditional (and well-known around the world) Spanish flavor, with the characteristic red color of paprika and the taste of chorizo.

SABORSAN-6802 CHORIZO PICANTE

Mixture of sweet paprika with a powerful flavor of spicy chorizo.

SABORSAN-1802 CHISTORRA

Variety of spiced and smoked chorizo. Intense red color and Spanish taste.

SABORSAN-702 SALCHICHON

SABORSAN-3602 SALAME

Prepared and designed to get a pronounced taste of salami.

SABORSAN-5802 PEPPERONI

SABORSAN-1293 POLLO A L'AST

Used to marinate chicken meat with the traditional flavor of roast chicken. Intense and aromatic spiced flavor.

SABORSAN-3293 POULET ROTI

Specially conceived to season chicken meat and obtain an intensely spiced and aromatic result.

SABORSAN-303 BEEF KEBAB

The highly regarded and intense flavor of beef kebab, useful to be applied to any kind of meat (beef, above all).

SABORSAN-403 CHICKEN KEBAB

Perfect flavor for chicken meat, this component has a powerful and balanced aroma and taste, turning chicken into a feast.

SABORSAN-5503 MERGUEZ

Mixture of ingredients designed to elaborate Merguez (traditional cold meat) and obtain the best results in terms of taste, color and aroma.

SABORSAN-3503 KOFTA

Mixture of spices from Arab and North African cuisines. Ideal for the elaboration of meatballs (“boulettes”), “kofta” or dumplings.

Spanish Flavors

SABORSAN-486

AJILLO

One of the most classical recipes of Spanish cuisine. Intense flavor to go along with all kinds of food (pork, chicken, mushrooms or prawns), it should be finally fried in olive oil.

SABORSAN-157

PINCHO

Shiny attractive yellow color, it will lead to a very aromatic product with the excellent traditional flavour of authentic brochettes.

SABORSAN-1357

IBERICO

With the most traditional Spanish spices: paprika and pieces of pepper, garlic and oregano, among others.

SABORSAN-3861

MEDITERRANEO

SABORSAN-909

ANDALUZ

Marinated combination of traditional Mediterranean culture, Arab cuisine from Al-Andalus and condiments from America. This will give your preparation an attractive orange color, decorated with green pieces of aromatic herbs and red pieces of pepper.

SABORSAN-357

ADOBO

Shiny attractive red color, it will lead to a very aromatic product with the excellent traditional flavour of authentic brochettes.

SABORSAN-6308

BRAVAS

Specially designed for potatoes, it can also be applied to any kind of food, obtaining the flavor and aroma of this traditional tasty “brava” sauce.

European Flavors

SABORSAN-2559

PROVENÇAL

La Provenza (French coast) is very famous in the Mediterranean area for its growing of aromatic herbs. The Provençal Herbs are a mixture of different culinary plants such as thyme, marjoram and rosemary, which give a very natural and simple touch.

SABORSAN-907

ROYAL

It is said that butter could only be found in the kitchens of the wealthy traders, aristocrats and kings during the Middle Age. This is a delicious flavor with an aroma of butter, aromatic plants and something else... quite a luxury for the palate.

SABORSAN-3059

PIZZA

Prepared for all kinds of foods and elaborated with select spices to get a characteristic taste of pizza. Orange color and powerful aroma.

SABORSAN-7259

PESTO

SABORSAN-6259

CARBONARA

Prepared for all kinds of foods and elaborated with select spices to get a characteristic taste of pizza. Orange color and powerful aroma.

SABORSAN-807

WINNIE

Together with water, it forms a shiny honey-color sauce to be added to meat. You will get an exquisite mustard and honey flavor.

SABORSAN-1059

ITALIANO

Authentic Italian flavor for the perfect mixture of traditional herbs and spices such as tomato, oregano, basil...

SABORSAN-5259

BOLOGNESE

Oriental Flavors

SABORSAN-295

CURRY

Very aromatic, strong yellow color, characteristic taste of curry.

SABORSAN-1608

TIKKA

Traditional mixture of spices from India and Pakistan, it can be used to season meat and is ideal to prepare the famous Tikka chicken. Shiny red color and very intense aromatic taste.

SABORSAN-8808

HARISSA

SABORSAN-6095

ZAATAR

SABORSAN-5508

THAI

Mixture of spices from Indian cuisine. Conceived to season meat and give it a characteristic taste with an intense and very aromatic touch of cinnamon.

SABORSAN-0059

CHINESE

Special combination for a traditional Chinese touch.

SABORSAN-9508

TERIYAKI

The perfect mixture of soybean, sugar and our special select combination of spices. The result cannot but be delicious.

SABORSAN-3508

TANDOORI

Very popular mixture of spices in India and Pakistan, also known as “Tandoori Masala”. It gives a soft red color and is very aromatic, with a flavor between Arabic and Oriental but adapted to European taste.

SABORSAN-4908

GARAM MASSALA

Mixture of traditional spices from Indian cuisine. Characteristic flavor and powerful aroma, together with an attractive red color.

SABORSAN-5909

SEPT-ÉPICES

SABORSAN-7808

TABIL

SABORSAN-2459

LA REUNION

This condiment is inspired by the gastronomy of La Reunión Island, next to Madagascar, and has a mixture of flavors from Europe and Africa, together with China and India. Spiced and very aromatic taste.

SABORSAN-8303

SOY SAUCE

American Flavors

SABORSAN-609

MEXICANO

Marinade which gives an intense spiced and spicy Mexican flavor. Red and appealing color.

SABORSAN-3893

FAJITAS

For a traditional flavor of Mexican fajitas in all kinds of meat.

SABORSAN-5893

MARIACHI

Mixture of spices and aromas to season all kinds of meat and fish. It has a touch of jalapeño, one the most present varieties of pepper in America (mainly Mexico) due to its taste.

SABORSAN-9693

ARRACHERA

SABORSAN-109

TEX-MEX

Orange color and characteristic TEX-MEX taste for all kinds of meat.

SABORSAN-707

PARRILLA

Very remarkable aromatic and flavoring component.

SABORSAN-709

BBQ

Toasted reddish color with a traditional tomato flavor and a smoked, spiced, sweet and sour touch.

SABORSAN-2455

HOT-WINGS

Conceived to elaborate the famous spicy wings TEX-MEX, with an attractive shiny red color and decorated with pieces of spicy chili.

SABORSAN-2592

CRIOLLO

Mixture of spices recommended for meat dough to obtain the characteristic flavor of Argentinian creole chorizo, decorated with partially crushed spices of different colors and aromatic Green plants with bits of red pepper. Powerful taste and aroma.

SABORSAN-4655

CHIPOTLE

SABORSAN-4893

JALAPEÑO

This is a very popular, aromatic, tasty and spicy chili.

SABORSAN-3781

PIBIL

SABORSAN-4457

PASTOR

SABORSAN-993

DIABLO

Version of the compound for elaborating the famous spicy wings TEX-MEX, with an attractive shiny red color and decorated with pieces of spicy chili.

SABORSAN-9059

CAJUN

Used in the cuisine of South Louisiana for fantastic meat and fish. The aromatic plants from this marinade are mainly chili and pepper.

SABORSAN-7308

KETCHUP

Mixture of spices to season all kinds of food and obtain the characteristic taste of this intense and aromatic sauce.

SABORSAN-7655

BBQ WINGS

SABORSAN-2857

CHIMICHURRI

The most traditional Argentinian seasoning. Ideal to go together with all kinds of meat and obtain an unbeatable taste. The mixture of thyme, oregano, pepper and garlic, among others, makes of this combination the best accompaniment for roast meat.

SABORSAN-2355

TANGO

Variation of the traditional Argentinian "Chimichurri". It is designed to improve the appearance of the marinated meat product and also its preservation.



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