

Since 2013



**A SOLUTION FOR THE HOSPITALITY
INDUSTRY**
TRADITIONALLY MADE

HORECA CATALOG





Offer your customers a flagship product

We are delighted to offer you the opportunity to bring the flavor and tradition of Spain to your Horeca channel.

With carefully selected ingredients and following traditional recipes, our paellas are the perfect choice for lovers of Mediterranean cuisine who are looking for quality, authentic meals.

At Paella Auténtica, we have been cooking for many years. We take care of even the smallest details in the preparation process. We use seasonal ingredients and locally sourced products. The result is a delight for the palate.



An ideal solution for restoration



Restaurants

Expand your menu and avoid losses that cost you money. Microwaveable products are perfect for establishments **without a vent**.



Caterings

Bring authentic paella with Mediterranean flavor to your table, hassle-free.

Hotels

Offer your guests a high-quality product in the café or through room service.



Beach Bars

Beach, paella & friends. Offer your customers high-quality paella in record time.



Speed in product preparation



Takes up very little space in the refrigerator or freezer.



No need to hire qualified personnel.



Greater profitability and better stock control



Reduction of waste and raw material purchases



Custom orders for each client



Expiration date: frozen for 18 months and refrigerated for 45 days.



Quality standardization



High-quality raw materials



Industry professionals with over 10 years of experience



Single servings, so your customers can choose what they want



World-renowned product

Microwave product

3
min



Preparation video

Our Paellas



Valencian paella

Traditional chicken and vegetables paella.



Seafood paella

Seafood paella with a traditional flavor.



Chicken and mushrooms paella

With boneless chicken alongside a cocktail of selected mixed mushrooms.



Black seafood rice

Squid ink and our fish stock will give you an explosion of flavor.



Seafood paella with small pasta

The Mediterranean touch in a seafood paella with thin pasta.

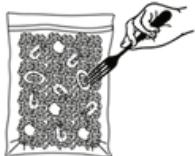


Vegetables paella

Delicious selection of vegetables from the garden.

*Other flavors available upon request.

Preparation mode



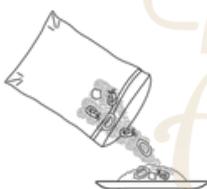
Step 1: Punch holes in the bag

Pierce the bag several times on one side with a fork or knife.



Step 2: Heat in the microwave

Place the bag in the microwave and heat for 2 and a half minutes at 800 watts.



Step 3: Ready to serve

Open the bag with scissors and plate.





FINISHED PRODUCT

Microwave product

PRODUCT WITHOUT PACKAGING	Standard box	European pallet (minimum order)	20-foot container (11 pallets)	40-foot container (25 pallets)
Dimensions (L x W x H) cm.	(17,5 x 27,5 x 20,5)	(14,4 + 21 x9)x 80 x 120	239 x 235 x 590	239 x 235 x 1.203
Number of servings	12	1.728	19.008	43.200
Price per serving (300g)	-	5,18€	5,02€	4,92€
Order preparation time (business days)	-	5	30	50

PRODUCT WITH PACKAGING	Standard box	European pallet (minimum order)	20-foot container (11 pallets)	40-foot container (25 pallets)
Dimensions (L x W x H) cm.	(17,5 x 27,5 x 20,5)	(14,4 + 21 x9)x 80 x 120	239 x 235 x 590	239 x 235 x 1.203
Number of servings	12	1.512	16.632	37.800
Price per serving (300g)	-	5,58€	5,41€	5,30€
Order preparation time (business days)	-	5	30	50

*Minimum order: 1 pallet (option to combine boxes of different varieties).

*EXWORKS price (VAT not included)

*Payment terms: Advance payment

Fireplace, ceramic hob, or induction cooktop



Preparation video

Our Paellas



Valencian base



Seafood base

Customize the paella to suit
the consumer's taste.

With our semi-finished bases, you can offer an authentic and delicious paella in just 5 minutes.

Using our bases, you can create endless combinations according to your customers' preferences:

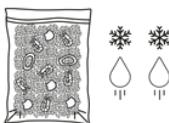
Add ingredients such as artichokes, rosemary, saffron, etc. to the **Valencian Base**.

In the **Seafood Base**, add octopus, lobster, crayfish, crab...

You can even make an exquisite black seafood rice with artichokes by adding a little squid ink and an artichoke.

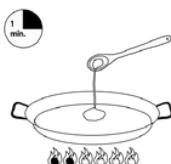
With Paella Auténtica, turn every dish into a unique experience that is completely tailored to your customers' tastes.

Preparation mode



Step 1: Defrost the product

Before cooking, the product must be thoroughly defrosted.



Step 2: Turn the heat to low

Add a tablespoon of extra virgin olive oil to the paella pan and heat for 30 seconds.



Step 3: Pour the contents into the paella pan

Open the bag with scissors, pour the contents into the paella pan, and stir the product well until it is loose.



Step 4: Add water (according to the table provided)

Turn the heat up to maximum and add water (take this opportunity to distribute the product contents evenly). Once it starts to boil, keep the heat at maximum for **4 minutes**.



Step 5: Customize your paella (optional)

At this point, if you wish, you can add any additional ingredients to our base to give it a personal touch.



Step 6: Get it just right

Lower the heat to medium for **2 minutes**.

After that time, turn off the heat and let it rest for 1 minute.

Table of recommended measurements and proportions

Format	Paella pan diameter	Amount of water (l.)
1 pax	30/35 cm.	0,25 l.
2 pax	40/42 cm.	0,5 l.
3 pax	50/55 cm.	0,75 l.
4 pax	50/55 cm.	1 l.
5 pax	55/60 cm.	1,2 l.
6 pax	60 cm.	1,3 l.
	*For more people, please inquire.	*For creamy rice dishes, please consult

You can also make **creamy rice** dishes by slightly adjusting the amount of water, while retaining all the flavor of authentic paella.





SEMI-FINISHED PRODUCT

Fireplace, ceramic hob, or induction cooktop

VALENCIAN BASE	Standard box	European pallet (minimum order)	20-foot container (11 pallets)	40-foot container (25 pallets)
Dimensions (L x W x H) cm.	(17,5 x 27,5 x 20,5)	14,4 x 80 x 120	239 x 235 x 590	239 x 235 x 1.203
Number of servings	10	1.440	15.840	36.000
Price per serving (300g)	-	5,79€	5,62€	5,50€
Order preparation time (business days)	-	5	30	50
Approximately 400g once cooked.				

SEAFOOD BASE	Standard box	European pallet (minimum order)	20-foot container (11 pallets)	40-foot container (25 pallets)
Dimensions (L x W x H) cm.	(17,5 x 27,5 x 20,5)	14,4 x 80 x 120	239 x 235 x 590	239 x 235 x 1.203
Number of servings	12	1.728	19.008	43.200
Price per serving (300g)	-	5,79€	5,62€	5,50€
Order preparation time (business days)	-	5	30	50
Approximately 320g once cooked.				

*Minimum order: 1 pallet (option to combine boxes of different varieties).

*EXWORKS price (VAT not included)

*Payment terms: Advance payment



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