



alimentias

Finest P.D.O. Manchego Cheese since 1999



1.400T of Manchego cheese P.D.O. exported worldwide in 2022: 10% of the total production of Manchego



Innovation

first Manchego cheese P.D.O. in the world to be aged in underground caves connected to a greenhouse



8 million litres of Manchega sheep milk collected from 53 selected farms in La Mancha

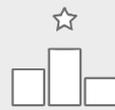


Animal welfare

selected farms where animals are raised following natural methods and continuous quality checks



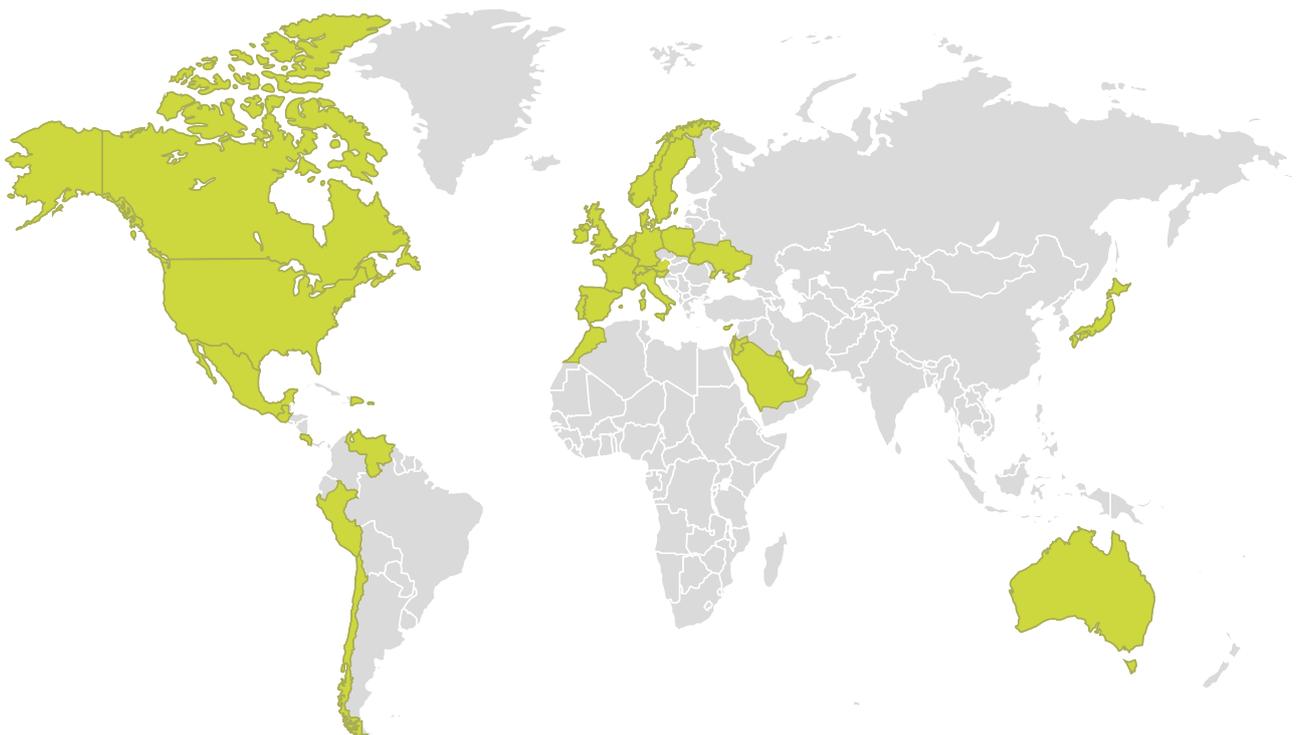
+13% annual growth in production of Manchego P.D.O. Fastest growth in the market



Leadership

Leader in 10 markets according to 2022 Manchego P.D.O. market shares

INTERNATIONAL PRESENCE





1999

Establishment of Alimentias
Launch of Don Juan brand

2007

Don Juan becomes leader for Manchego Cheese P.D.O. in the US market with 18% of market shares

2015-2018

Sales growth in Europe +100%
Reaching new customers profile: retail, discount, food service

2018

Building of a white chamber and cutting facility

2019-2021

Turnover growth +30% annually
Second largest exporter of Manchego Cheese P.D.O.
Launching of 5Q's brand

2001

Growth of Alimentias portfolio: selection of Spanish cheeses from more than 26 cheese plants for international export

2007-2015

Export to Europe and Australia
Increase in turnover: +200%
Expansion in the USA: +40%

2016

Restructuring of Alimentias cheese plants to obtain the IFS and BRC Broker certification

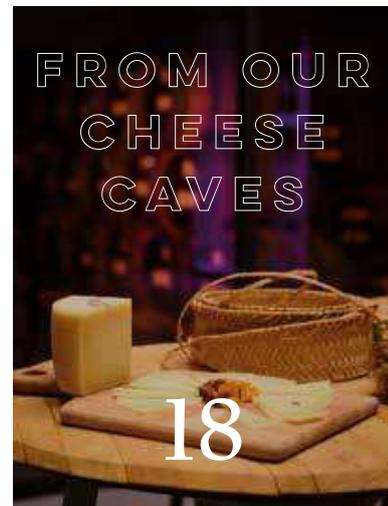
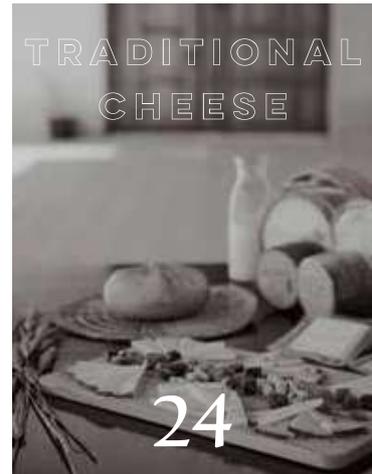
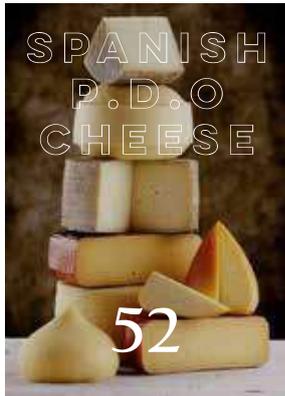
2019

Innovative construction project: Alimentias own cheese caves in Jerez de la Frontera where Don Juan Manchego Cheese P.D.O. is aged
Redesign of Don Juan Brand

2022



Commercial partnership with TGT - national leader in cheese production and distribution in Spain



INDEX

ABOUT US	
Origin of our milk	
Cheese Caves	
Our values	
Our brands	
OUR PRODUCTS	
From our cheese caves	18
◦ Don Juan Manchego Cheese P.D.O. Cave Aged	20
◦ 5Q's Sheep Cheese Aged in certified Sherry Cask	
Don Juan Traditional Cheese	
◦ Manchego Cheese P.D.O.	
◦ Goat Cheese	28
◦ Sheep Cheese	
◦ Ibérico Cheese	
◦	
Don Juan Marbleized Sheep Cheese	
◦ Truffle	
◦ Black Garlic	
◦ Pedro Ximénez	
Santa Marta Meseta	
◦ Sheep Cheese aged 4m, 6m, 12m	
Santa Marta Sheep Cheese Concept	
◦ Manfuego with Cayenne Pepper	42
◦ The Mediterranean Sheep	43
Tapas Trays	44
◦ Don Juan Tapas Traditional	46
◦ Tapas Party	46
◦ International cheese boards	47
Blue Cheese	48
◦ Roncari Blue Goat or Sheep	50
◦ La Fueya	50
◦ Cabrales P.D.O.	51
P.D.O. Cheese from Spain	52
◦ Mahón P.D.O.	54
◦ San Simón P.D.O.	54
◦ Tetilla P.D.O.	54
◦ Idiazabal P.D.O.	54
◦	55
◦	55
Matured and fresh logs, goat pearls	56
◦ Matured or fresh goat and mixed milk cheese logs	58
◦ Flavored goat cheese logs	59
◦	59
◦	60
◦	63
◦ Other flavors	63
◦	63
◦	64
◦	66
◦	66
◦	67
◦	68
Product list	71





*"Our goal is to seek the purity
and authenticity in each creation"*



ABOUT US

OUR COMPANY

Alimentias was established in 1999 with the objective of sharing with the world our passion for the exceptional cheeses of Spain, specially selected for the top-quality milk from which they are made, and the traditional and artisanal Spanish dairy process we use. From the very beginning, we also decided to promote a native almond variety of Spain, ideal to accompany our cheeses: Marcona almond, also known as the ‘Queen of Almonds’, recognized worldwide for its excellent beneficial qualities.



Alimentias’ core business is thus the production and export of the most authentic Spanish cheese and accompaniments. Our success is reflected in being the second largest exporter of Manchego P.D.O. cheese worldwide, an achievement that was also possible thanks to the structure we have, 7 departments that work in harmony to guarantee the best service to our international customers.



MAIN PRODUCTION PLANTS

Our main cheese plant is located in Manzanares, Castilla La Mancha, a region in the heart of Spain, where we produce cheeses following very strict quality standards and traditional recipes. Some of our most exclusive cheeses are then transferred to our cheese curing caves in Jerez de la Frontera, where they will be left to mature in different chambers and can develop a unique character.



CERTIFICATIONS

Our company has worldwide recognized certifications, such as BRC Global Standard for Food Safety and IFS Food.



ORIGIN OF OUR MILK

We carefully
select the
farms from
which our milk
comes

Alimentias cares deeply about animal welfare: we select farms which comply with certain parameters established by our QA department and where animals can freely pasture. Milk quality is then checked regularly and must line up with precise standards such as the right balance of fat and protein and milking period, normally in the spring months. Thanks to these continuous controls, we obtain excellent milk, key ingredient in the elaboration of our exquisite cheeses.



Spain has a remarkable variety of local cow, sheep and goat breeds, with particular characteristics depending on the region in which they are bred. The climate and diet of these animals directly affect the quality of the milk obtained and consequently the cheese.

CHEESE CAVES

Finca Maria Paz

During a visit in 2004 to Burgundy, France, a wine artisan invited us into a cave where he ripened Comté cheese using an artisanal method: aromatic plants were grown at the bottom and on wooden shelves the cheeses were left to mature. Aromatic plants, such as rosemary and lavender, have a special effect on cheese: while they naturally purify the air and prevent mold growth, they also give the cheese a distinctive floral bouquet. Inspired by this original idea, we decided to refine the concept to age our star cheese, Manchego with Protected Designation of Origin, in a special location.



Northwest of the city of Jerez de la Frontera, in Andalusia, on top of a hill with a stunning 360-degree view of the surrounding landscape, Alimentias found the perfect spot to start this project. The construction of Finca Maria Paz, an estate designed in the traditional style of the architecture in this area, started in 2018. On the underground level, innovative cheese caves and a greenhouse to mature the finest Spanish cheeses were created. Four caves are used to ripen our Manchego cave aged, a unique and exquisite cheese with a floral flavor and intense aroma.

In addition, we wanted to achieve a symbiosis between cheese and the local environment, given the Finca's location in the area where the best Sherry wine is produced. We therefore designed one of the most spectacular cavas where 5Q's, a raw sheep's milk cheese, is aged inside Sherry casks. The Cask is impregnated with the distinctive colors and scents of the wine and releases a strong aroma. During maturation, the cheese absorbs all the fragrances coming from the wood, resulting in a quintessential Spanish cheese, with an unmistakable wine-aromatic profile.



OUR VALUES



TRADITION

Our main and constant goal is to maintain the authenticity and essence of our cheeses. This is possible through the combination of the expertise we have gained over decades as cheesemakers and the continuous innovations we incorporate. Our cheeses are crafted according to traditional recipes to make unique creations with signature characteristics. Thanks to the modernization of our facilities with the latest technologies and a pragmatic approach to respond to the trends of the different markets, we have been successful in more than 30 countries.

Today, we offer a wide range of Spanish cheese and accompaniments, having the flexibility to adapt to any of our customers' demands. In most of the international markets in which Alimentias is present, we set the benchmark for Manchego cheese P.D.O. and other Spanish delicacies.

INNOVATION

SUSTAINABILITY

Alimentias is committed to protecting the environment. During the last years we dedicated much of our time and efforts to investing in renewable energies. In our cheese factory in Manzanares, we encourage eco-friendly initiatives and behaviors as much as possible. In the past years we have been implementing strict rules to guarantee respect for the environment and reduce our carbon footprint, such as reduction of water consumption, plastic microns, and paper thanks to a computerized system.

In Jerez de la Frontera, Andalusia, South of Spain, where we recently built Finca Maria Paz, the sun shines 300 days a year. We decided to use this great resource to the benefit of the planet and ours. In the surroundings of the building, we installed 230 solar panels which cover almost the total amount of energy we need. Our goal for the years to come is to be 100% sustainable and self-sufficient. In addition, the Finca was built with carefully selected recycled and sustainable materials. To promote and protect the richness of local biodiversity, we also planted native Spanish plants throughout the estate: Quince trees, Marcona almond trees, and Cornicabra olive trees, the rarest and most excellent Spanish olives.



OUR BRANDS



DON JUAN

Alimentias emblematic brand for Manchego, Marcona Almonds and traditional hard paste cheeses from Spain produced in our facility. It represents Alimentias core and historic business, our leading brand.



5Q'S SIGNATURE CAVE AGED CHEESE

A brand that represents the combination of innovation, tradition and the premium quality. 5Q's represents Alimentias signature cheeses, aged in our cheese cave in Jerez de la Frontera.



TAPAS PARTY

Brand created for our assortment of cheeses in tapas trays: best sellers, single product or mix of selected cheeses.

OUR BRANDS

Santa Marta

SANTA MARTA

Brand created for an original line of cheeses made from a mix of milks from different sheep breeds: Meseta, crafted according to traditional and artisanal methods dating back to the Bronze Age; 3 versions of this cheese available in 3 different flavors to launch a creative sheep cheese concept.

1969

perfect cheese match

1969 PERFECT CHEESE MATCH

Alimentias brand for a selection of perfect cheese accompaniments. A new brand designed to include these products in our portfolio and meet the increasing demand among consumers.



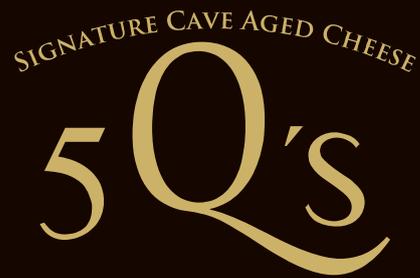
"True to Quality and Tradition"



OUR PRODUCTS



FROM OUR CHEESE CAVES





The unique curing process



Our Manchego P.D.O. cave aged is matured in four different caves where climatic conditions of the seasons are replicated.

SPRING SUMMER AUTUMN WINTER

Inspired by the French artisan’s idea of ripening Comté with aromatic herbs, we integrated into our project a greenhouse, which is connected to the four cheese caves where Manchego matures. Inside, freshly cut aromatic plants from the gardens of the Finca Maria Paz are frequently replaced: rosemary, thyme, and lavender. This process allows the air to be naturally purified and to prevent mold growth, while conferring the cheese particular and subtle aromatic notes. These factors directly influence the ripening of the cheese and allows us to obtain a cheese with exceptional characteristics: a unique texture, full flavor and complex aromatic character.

The surroundings of Finca María Paz during the four seasons



MANCHEGO CHEESE P.D.O CAVE AGED | 4 MONTHS

After 2 months of ripening in La Mancha, the cheese is matured in our Primavera chamber for 2 more months. This is the cellar where the air flow from the greenhouse is more abundant. This Manchego P.D.O. cave aged for 4 months will acquire a floral aroma, with a creamy paste and soft notes of sheep's milk.

Weight	3kg / 150g, 200g, 250g
Shelf Life	Wheel: 12 months Wedges: 6 months
Milk Treatment	Unpasteurized sheep's milk
Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case



MANCHEGO CHEESE P.D.O CAVE AGED | 6 MONTHS

After 2 months in La Mancha and 2 months in the Spring chamber, the Autumn cheese is transferred for 1 month to the Summer cellar and 1 more month to the Autumn chamber. The difference in temperature and humidity will give the cheese an intense flavor, a compact paste and aromatic and herbaceous notes.

Weight	3kg / 150g, 200g, 250g
Shelf Life	Wheel: 12 months Wedges: 6 months
Milk Treatment	Unpasteurized sheep's milk
Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case



MANCHEGO CHEESE P.D.O CAVE AGED | 10 MONTHS

To achieve the perfect maturation of this excellent quality cheese, it will spend 2 months in each chamber: Spring, Summer, Autumn and finally Winter. Here, the aromatic airflow is quite strong, the temperature is cooler, the humidity is moderate and there is almost no light. This cheese has a firm paste, a distinctive flavor with spicy notes and a fragrant aroma.

Weight	3kg / 150g, 200g, 250g
Shelf Life	Wheel: 12 months Wedges: 6 months
Milk Treatment	Unpasteurized sheep's milk
Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case



SIGNATURE CAVE AGED CHEESE
5Q's

SHEEP CHEESE AGED IN CERTIFIED
Sherry Cask

5Q's, our signature cheese made from raw sheep's milk, is aged in Oloroso Sherry wine casks in one of the cheese cellars of our estate in Jerez de la Frontera. 5Q's is the result of our desire to combine our passion for cheese with the traditional produce of the area, creating a delicacy that is not only innovative, but also excellent in taste and aroma.

Normally used to age the world's most famous whiskies, Sherry casks are used in our cellars to store the cheese that will be left to mature for 8 months. After refining this innovative cheese aging process, we selected the perfect cheese to be cured in Sherry wine barrels: a raw sheep's milk cheese from the Roncal Valley in Navarra, in the Pyrenean mountain range northwest of Spain.





5Q's SIGNATURE CAVE AGED CHEESE

The excellent quality of this cheese and the unique process of aging it in Sherry casks for several months gives 5Q's woody notes and an intense flavor thanks to the characteristic aroma of this Spanish wine. Each step of the process intensifies its peculiar nuances, from flavor to fragrance, resulting in an ultimate Spanish cheese worthy of international recognition: the Super Gold award at the World Cheese Awards 2022-23.

WHEEL



Weight	3kg
Shelf Life	12 months
Milk Treatment	Unpasteurized sheep's milk
Logistics	1 unit/case

WEDGE



Weight	150g, 200g, 250g
Shelf Life	10 months
Milk Treatment	Unpasteurized sheep's milk
Logistics	12, 10 or 8 units/case

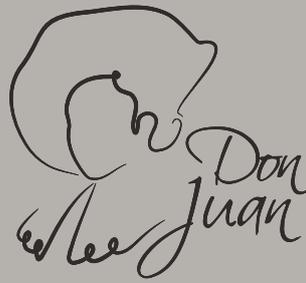


Premium Packaging

Weight	200g
Shelf Life	10 months
Milk Treatment	Unpasteurized sheep's milk
Logistics	12, 10 or 8 units/case



TRADITIONAL CHEESE



Produced in Spain according to the tradition of our cheesemakers, our range of Traditional Spanish cheeses constitute the key ever-present element on every household's table: the classics that everyone loves.

Today, we offer to our customers a wide variety of cheeses crafted in different regions of the Iberian Peninsula, ranging from the renowned Manchego P.D.O. to popular Sheep, Goat and Ibérico cheeses.

Such variety of cheese is the result of the different conditions of terrain, soil, climate and predominant livestock in each geographic area we have. These conditions determine the different characteristics of the cheeses with factors such as the type of milk, amount of fat, ripening, method of production, type of rind, consistency.



Queso Manchego
Denominación de Origen Protegida

Manchego cheese is the Spanish cheese with Designation of Origin by excellence, recognized all over the world. The special organoleptic characteristics of this cheese are due in large part to the milk, which hails exclusively from the Manchega breed of sheep. Manchega sheep have adapted to the arid grazing pastures and the harsh climatic conditions of Castilla La Mancha, contributing to the creation of a semi hard cheese identified by its distinctive herringbone rind and sweet flavor.



All of our Don Juan Manchego cheese P.D.O. is subjected to a carefully established elaboration process with a slow ageing process. The elaboration of this cheese combines the tradition from the hands of our master cheesemaker, along with the technological advances and optimal ageing times, thus guaranteeing a unique flavor, aroma and texture.



MANCHEGO CHEESE P.D.O | 4 MONTHS

Our Manchego cheese aged 4 months has a mild flavor with nutty notes, a pleasant flavor and a creamy texture.

Weight	3kg / 1kg / 150g, 200g, 250g	Logistics	3kg: 2 units / case 1kg: 6 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheels: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized sheep's milk		



MANCHEGO CHEESE P.D.O | 6 MONTHS

Aged during 6 months, this Manchego cheese has an intense and slightly spicy flavor and a compact ivory colored paste.

Weight	3kg / 1kg / 150g, 200g, 250g	Logistics	3kg: 2 units / case 1kg: 6 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheels: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized sheep's milk		



MANCHEGO CHEESE P.D.O | 12 MONTHS

Carefully matured for 12 months, this delicious cheese provides a unique sensory experience in every bite. It has a firm paste, a strong and spicy flavor with a remarkable character.

Weight	3kg / 150g, 200g, 250g	Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheels: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized sheep's milk		



MANCHEGO CHEESE P.D.O ORGANIC SEMICURED

A mild and creamy pasteurized Manchego cheese aged 3 months, made using organic milk from sheep of the Manchega breed. It has a soft paste and a delicate flavor.

Weight	2kg / 150g, 200g, 250g	Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheels: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized sheep's milk		



MANCHEGO CHEESE P.D.O ORGANIC CURED

Manchego cheese aged during 5 months made from organic milk from Manchega sheep breed. It has a compact paste and a more intense flavor and aroma.

Weight	2kg / 150g, 200g, 250g	Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheels: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized sheep's milk		



SEMICURED GOAT CHEESE

Cheese made from goat's milk, it has a slightly lactic flavor, a creamy texture that melts in the mouth and delicate taste.

Weight	3kg / 150g, 200g, 250g	Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheel: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized goat's milk		


CURED GOAT CHEESE

Cheese made from goat's milk, with a minimum ageing of four months, it has an intense aroma and taste and a firmer paste.

Weight	3 kg / 150 g, 200 g, 250 g	Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheel: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized goat's milk		


SERVILLETA GOAT CHEESE

With a traditional shape given by the cloth used to press it, this traditional cheese has a soft texture and a mild flavor with a nutty note.

Weight	1,5 kg, 400 g
Shelf Life	12 months
Milk Treatment	Pasteurized goat's milk
Logistics	2 or 10 units/case


GOAT CHEESE WITH RED WINE

This cheese is soaked in Red wine, hence its particular purple rind, and left to mature to absorb all the fragrances. The flavor is slightly acid and mild, with spicy notes.

Weight	3kg / 150g, 200g, 250g	Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheel: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized goat's milk		


GOAT CHEESE WITH ROSEMARY

Cheese made with pasteurized goat's milk with a strong flavor. Its special aroma comes from the rosemary leaves that wrap the cheese, it has a compact texture and it is creamy on the palate.

Weight	3kg / 1kg / 150g, 200g, 250g	Logistics	3kg: 2 units / case 1kg: 6 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheels: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized goat's milk		



SHEEP CHEESE WITH ROSEMARY

Cheese made with pasteurized sheep's milk with a strong and persistent flavor. It has a compact texture; it is creamy on the palate and has a pleasant rosemary aftertaste.

Weight	3kg / 1kg / 150g, 200g, 250g
Shelf Life	Wheels: 12 months Wedges: 10 months
Milk Treatment	Pasteurized sheep's milk
Logistics	3kg: 2 units / case 1kg: 6 units / case Wedges: 12, 10 or 8 units / case



SERVILLETA SHEEP CHEESE

With a traditional shape given by the cloth used to press it, this traditional cheese has a soft texture and a mild flavor with a nutty note.

Weight	1,5 kg, 400 g
Shelf Life	12 months
Milk Treatment	Pasteurized sheep's milk
Logistics	2 or 10 units/case



SMOKED SHEEP CHEESE

Smoked, aromatic and balanced raw sheep's milk cheese. The fragrance of the beech smoke confers the cheese a distinctive aroma, with hints of roasted nuts, and it presents a yellowish ivory color inside.

Weight	3kg / 200g, 250g
Shelf Life	Wheel: 12 months Wedges: 10 months
Milk Treatment	Pasteurized sheep's milk
Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case



SEMICURED IBÉRICO CHEESE

Mixing the three milks results in an exceptional flavor, the acidity of the cow's milk blends with the aroma of the goat's and the flavor of the sheep's milk. It has a creamy texture and delicate flavor.

Weight	3 kg / 150 g, 200 g, 250 g	Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheel: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized cow's milk, goat's milk and sheep's milk		


CURED IBÉRICO CHEESE

Mixing the three milks results in an exceptional flavor, the acidity of the cow's milk blends with the aroma of the goat's and the flavor of the sheep's milk. Intense flavor with nutty notes and a firm paste.

Weight	3kg / 1kg / 150g, 200g, 250g	Logistics	3kg: 2 units / case 1kg: 6 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheels: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized cow's milk, goat's milk and sheep's milk		


SEMICURED IBÉRICO 33-3 CHEESE

Ibérico cheese made using 33% of cow's, 33% of goat's and 33% of sheeps' milk: a perfect mix made exclusively by Alimentias, conferring the cheese an exceptional and unique taste.

Weight	3 kg / 150 g, 200 g, 250 g	Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheel: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized cow's milk, goat's milk and sheep's milk		


CURED IBÉRICO 33-3 CHEESE

Ibérico cheese made using 33% of cow's, 33% of goat's and 33% of sheeps' milk: a perfect mix made exclusively by Alimentias, conferring the cheese an exceptional and unique taste.

Weight	3 kg / 150 g, 200 g, 250 g	Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case
Shelf Life	Wheel: 12 months Wedges: 10 months		
Milk Treatment	Pasteurized cow's milk, goat's milk and sheep's milk		



GOAT CHEESE

Weight	2,5kg
Shelf Life	8 months
Milk Treatment	Pasteurized goat's milk
Logistics	2 or 4 units/case



SHEEP CHEESE

Weight	2,5kg
Shelf Life	8 months
Milk Treatment	Pasteurized sheep's milk
Logistics	2 or 4 units/case



IBÉRICO CHEESE

Weight	2,5kg
Shelf Life	8 months
Milk Treatment	Pasteurized cow's milk, goat's milk and sheep's milk
Logistics	2 or 4 units/case





MARBLEIZED SHEEP CHEESE



Sheep cheese marbled is our cheese assortment with premium and high-quality ingredients. After a maturation period of 5 months, these exceptional cheeses are combined with gourmet: black truffle, black garlic and Pedro Ximénez sherry wine, obtaining a marbled sheep cheese specialty.

SHEEP CHEESE MARBLEIZED WITH TRUFFLE

This sheep cheese is marbled with one of the finest black truffle, carefully selected for its excellent quality. Black truffle is a highly prized delicacy, that confers the cheese an intense flavor, with stinging savory notes and an earthy aftertaste.

Weight	3kg / 150g, 200g, 250g
Shelf Life	Wheel: 12 months Wedges: 10 months
Milk Treatment	Pasteurized sheep's milk
Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case



SHEEP CHEESE MARBLEIZED WITH BLACK GARLIC

This sheep cheese is marbled with black garlic, a premium ingredient native to Asian countries. Black garlic is a much-valued specialty now increasingly integrated into Western recipes. It gives the cheese a powerful flavor, with nutty and licorice notes.

Weight	3kg / 150g, 200g, 250g
Shelf Life	Wheel: 12 months Wedges: 6 months
Milk Treatment	Pasteurized sheep's milk
Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case



SHEEP CHEESE MARBLEIZED WITH PEDRO XIMÉNEZ

This sheep cheese is marbled and sublimed with the sweetness of the very old rare Sherry Wine Pedro Ximénez, a sweet wine made traditionally in Jerez de la Frontera, Andalusia, in the south of Spain. The result is a one-of-a-kind cheese: sweet with pungent notes and firm paste.

Weight	3kg / 150g, 200g, 250g
Shelf Life	Wheel: 12 months Wedges: 6 months
Milk Treatment	Pasteurized sheep's milk
Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case



Truffle



Black Garlic



Pedro Ximénez





MESETA

Santa Marta

At 650 meters above sea level, in an extensive elevated plain called the Spanish Meseta, the finest sheep breeds, Merina, Assaf, Lacaune and Manchega, from which we obtain the top-quality milk for our cheese, can freely pasture.

The origins of Meseta cheese date back to the Bronze Age, when farmers herded several breeds of sheep according to the ancient tradition of transhumance and obtained a cheese with a unique flavor profile by mixing the different milks. Today, we take these traditions and make them our own. After carefully selecting the best farms where milk quality complies with high standards, we craft this cheese following the traditional methods used over the millennia, observing optimal ripening times, and striving to protect animals' welfare.



MESETA | 4 MONTHS

This 4-month aged Meseta sheep cheese has a smooth and buttery texture. The taste in the mouth is delicate and refined.

Weight	3kg / 2,5kg / 150g, 200g, 250g
Shelf Life	Wheel: 12 months Wedges: 10 months
Milk Treatment	Pasteurized sheep's milk
Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case



MESETA | 6 MONTHS

After 6 months of ageing, this sheep cheese acquires more savory and caramelly notes. The texture is firmer with a unique and distinctive aroma.

Weight	3kg / 150g, 200g, 250g
Shelf Life	Wheel: 12 months Wedges: 10 months
Milk Treatment	Pasteurized sheep's milk
Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case



MESETA | 12 MONTHS

Meseta aged for 12 months is a cheese with a rich and complex taste: it has an intense nutty flavour and a deep fragrance, a firm ivory paste and spicy notes.

Weight	3kg / 150g, 200g, 250g
Shelf Life	Wheel: 12 months Wedges: 10 months
Milk Treatment	Pasteurized sheep's milk
Logistics	Wheel: 2 units / case Wedges: 12, 10 or 8 units / case





4 months
buttery texture, delicate flavor



6 months
intense savory notes and aroma

12 months
deep fragrance, rich and complex taste





SHEEP CHEESE CONCEPT

Santa Marta

Alimentias launched this range of sheep cheeses according to the tradition of Spanish cheesemakers.

Sheep cheese represents the cheese of reference for most households in Spain: whether to prepare a tapas board, a croqueta or an empanada, this cheese is always the star of the show.

Santa Marta are concept cheeses, very versatile, perfect to prepare various recipes and to suit the needs of every customer, families, restaurants and hotels. High quality, excellent taste and unique texture, to enhance the flavor of each dish.

MANFUEGO WITH CAYENNE PEPPER

Cheese of strong character, intense flavor with spicy tones due to the Cayenne pepper and buttery consistency. Perfect to give an extra spicy touch to your dishes.

Weight	3kg / 2,5kg / 150g, 200g, 250g
Shelf Life	Wheel: 12 months Loaf: 8 months Wedges: 10 months
Milk Treatment	Pasteurized sheep's milk
Logistics	Wheel: 2 units / case Loaf: 2 or 4 units / case Wedges: 12, 10 or 8 units / case



MANFUEGO

THE MEDITERRANEAN SHEEP

Sheep cheese with firm paste and aromatic flavor. The two main ingredients, tomato and oregano, add an authentic Mediterranean taste.

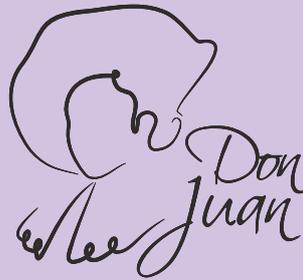
Weight	3kg/ 2,5kg/ 150g, 200g, 250g
Shelf Life	Wheel: 12 months Loaf: 8 months Wedges: 10 months
Milk Treatment	Pasteurized sheep's milk
Logistics	Wheel: 2 units / case Loaf: 2 or 4 units / case Wedges: 12, 10 or 8 units / case



THE
MEDITERRANEAN
SHEEP



TAPAS TRAYS



Tapas Party

Thanks to the flexibility of our precut facilities, we offer our Tapas trays in several formats and flavor combinations.

TAPAS TRADITIONAL

Alimentias Tapas Traditional features the most popular Spanish cheeses: Ibérico, Goat in red wine, Manchego P.D.O. 4 months.

**TAPAS TRADITIONAL:
IBÉRICO, GOAT IN RED WINE,
MANCHEGO P.D.O. 4 MONTHS**

Weight	90g, 150g
Shelf Life	5 months
Logistics	10 units/case



**TAPAS TRADITIONAL:
IBÉRICO, GOAT IN RED WINE,
MANCHEGO P.D.O. 4 MONTHS**

Weight	400g
Shelf Life	5 months
Logistics	9 units/case



**TAPAS TRADITIONAL:
IBÉRICO, GOAT IN RED WINE,
MANCHEGO P.D.O. 4 MONTHS**

Weight	400g
Shelf Life	3 months
Logistics	6 units/case



TAPAS PARTY

We selected some of the Spanish specialty cheeses and combined them in a tapas tray, to offer a taste of 3 different cheeses in a single pack.

**TAPAS PARTY LOLA:
SHEEP CURED,
SHEEP WITH CAYENNE,
IBÉRICO CURED**

Weight	90g, 150g
Shelf Life	5 months
Logistics	10 units/case



**TAPAS PARTY ALBA:
IBÉRICO SEMICURED,
SHEEP WITH PAPRIKA,
GOAT WITH RED WINE**

Weight	90g, 150g
Shelf Life	5 months
Logistics	10 units/case



**TAPAS PARTY FLORA:
IBÉRICO SEMICURED,
SHEEP WITH TOMATO
AND OREGANO,
GOAT SEMICURED**

Weight	90g, 150g
Shelf Life	5 months
Logistics	10 units/case



INTERNATIONAL CHEESE BOARDS

Our latest launch includes a tapas plate with cheeses from different countries.

TAPAS IMPORTACIÓN:
BLUE CHEESE, HAVARTI,
MIMOLETTE, EMMENTAL,
BASILIO

Weight	250g
Shelf Life	100 days
Logistics	8 units/case



TAPAS TENTACIÓN:
GOUDA, BLUE CHEESE, BRIE,
CHEDDAR, SEMICURED

Weight	220g
Shelf Life	100 days
Logistics	8 units/case



TAPAS TRADICIÓN:
BLUE CHEESE, GOAT SEMICURED
SOFT, BLENDED SEMICURED,
BASILIO

Weight	240g
Shelf Life	100 days
Logistics	10 units/case



**TAPAS VUELTA A ESPAÑA
EN 5 QUESOS:**
MANCHEGO DOP, COW
SEMICURED, SMOKED SHEEP
CHEESE, SHEEP CURED.

Weight	235g
Shelf Life	90 days
Logistics	8 units/case



TAPAS SKING GO FOR TAPAS:
MANCHEGO DOP SEMICURED,
GOAT SEMICURED, COW CURED
AND IBÉRICO SEMICURED

Weight	200g
Shelf Life	190 days
Logistics	12 units/case



**TAPAS SKIN AHUYENTALOBOS
INDOMABLES:**
COW CURED, GOAT CURED
AND SHEEP CURED

Weight	200g
Shelf Life	150 days
Logistics	12 units/case





BLUE CHEESE

Spain has a rich culinary heritage, especially when it comes to cheeses, from curado to tierno, to the traditional specialties of each region. The region of Asturias, in the northeast of the country, is internationally renowned for being the main location where the finest blue cheeses are elaborated in the Spanish tradition. Alimentias has carefully selected three ranges of blue cheese to accommodate the needs of all our customers: Cabrales P.D.O. for its premium cheese renown, Roncari Blue pure sheep or pure goat milk for its distinctive taste and quality and La Fueya wrapped in sycamore leaves, as the most traditional Spanish blue cheese.

RONCARI BLUE

Blue cheese made from pasteurized sheep’s or goat’s milk, it has a compact paste with penicillium roqueforti mold, white and blue in color. This blue cheese has a slightly acidic flavor with intense spicy notes reminiscent of hints of black pepper, voluptuous and creamy in the mouth and persistent aftertaste.

BLUE GOAT CHEESE

Weight	1,5kg, 100g
Shelf Life	8 months
Milk Treatment	Pasteurized goat’s milk
Logistics	Halves: 2 units / case Wedge: 10 units / case



CRUMBLED BLUE SHEEP CHEESE

Weight	125g
Shelf Life	3 months
Milk Treatment	Pasteurized sheep’s milk
Logistics	8 units/case



BLUE SHEEP CHEESE

Weight	1,5kg, 100g
Shelf Life	8 months
Milk Treatment	Pasteurized sheep’s milk
Logistics	Halves: 2 units / case Wedge: 10 units / case



LA FUEYA

Blue cheese elaborated in the Spanish tradition, available in two versions:

- with pasteurized cow’s milk: delicate flavor, ideal for making sauces and creams
- with pasteurized cow’s and sheep’s milk: intense flavor, perfect to spread on a toast or served on a cheese board.

The special conditions of the caves where this cheese is left to mature allow the penicillium-type fungi to develop in the cheese, which gives it its blue-greenish veins. It is usually covered in fig or sycamore leaves to preserve the cheese properties; it has a smooth and creamy flavor.

LA FUEYA WITH COW’S AND SHEEP’S MILK

Weight	2,8kg
Shelf Life	6 months
Milk Treatment	Pasteurized cow’s and sheep’s milk
Logistics	2 units/case



LA FUEYA WITH COW’S MILK

Weight	1,5kg / 3kg
Shelf Life	5 months
Milk Treatment	Pasteurized cow’s milk
Logistics	2 units/case

CABRALES P.D.O.

Cabrales P.D.O., named after the area where it is elaborated, is the best-known blue cheese in Spain produced according to artisanal methods. Made from raw cow's and sheep's milk, it is matured in natural caves. The paste can be ivory or straw yellow in color, and brown near the edge, streaked with irregular lines and spots of the characteristic mold. The texture is very complex, soft and creamy, but grainy and almost crumbly, with an intense aroma and a spicy and savory aftertaste.

Weight	2,5kg / 1,25kg
Shelf Life	9 months
Milk Treatment	Unpasteurized cow's, sheep's and goat's milk
Logistics	2 units/case



Weight	100g
Shelf Life	7 months
Milk Treatment	Unpasteurized cow's and goat's milk
Logistics	8 units/case







P.D.O. CHEESE FROM SPAIN

Spain has a rich cheese-making heritage that has been passed down from generation to generation. It boasts a number of regions that have become renowned for producing distinct and high-quality cheeses. Some of the most popular include Manchego, Roncal, Tetilla, Mahon, Idiazabal, and Cabrales. Over 100 different varieties of cheese can be found within its regions, from fresh cheese to cured, semi cured and blue-veined.

Several factors influence the finished product, each developing its own unique characteristics: the type of milk (sheep, goat, cow, or a mixture), the climate, the production methods, the traditions, and the type of curing process.

Cheese is a staple in Spanish gastronomy, enjoyed on a cheeseboard on its own or with some accompaniments, added as an ingredient in a recipe, or even eaten as a dessert. With 26 cheeses with P.D.O. throughout the country, Spain is one of the European leaders in the cheese category.

MAHÓN MENORCA P.D.O.

Originally from Menorca, Mahon cheese is made with pasteurized cow's milk and the Mahon Artisan from raw cow's milk. It can be soft, semi-cured, cured and aged. It is an uncooked pressed cheese, with a characteristic parallelepiped shape and rounded edges. Its paste is firm and easy to cut, ivory-yellowish in color.

Weight	3,4kg
Shelf Life	12 months
Milk Treatment	Pasteurized cow's milk
Logistics	2 units/case



SAN SIMÓN P.D.O.

San Simon P.D.O. is a pasteurized cow's milk cheese produced in Galicia, with a creamy paste and a slightly smoked aroma.

Weight	1kg
Shelf Life	3 months
Milk Treatment	Pasteurized cow's milk
Logistics	6 units/case



TETILLA P.D.O.

Tetilla P.D.O. is made with pasteurized milk from Friesian cows. It is a typical Galician cheese with a soft texture and mild flavor, molded in the shape of a woman's breast (hence its name).

Weight	900g / 650g
Shelf Life	6 months
Milk Treatment	Pasteurized cow's milk
Logistics	4 units/case



IDIAZABAL P.D.O.

Raw Latxa sheep's milk cheese available in two versions: lightly smoked with beech wood or white (unsmoked). This distinctive cheese from Navarra has a firm paste consistency, with smell and flavors of sheep's milk with a spicy touch. It has a smoky smell of medium intensity.

Weight	3kg / 1kg / 250g	Logistics	
Shelf Life	12 months		3kg: 2 units / case 1kg: 6 units / case 250g: 16 units / case
Milk Treatment	Unpasteurized sheep's milk		



MURCIA AL VINO P.D.O.

Murcia al vino cheese has a unique and very original flavor. After pressing and molding it, the cheese is immersed in Red wine with Designation of Origin from the Murcia region, on the Mediterranean coast of Spain. This process not only gives it the characteristic color of red wine, but all the flavors and aromas of the wine are impregnated into the paste. It has a firm texture and low-medium intensity flavor, with a smell of wine near the rind.

Weight	2,5kg/ 1 kg/ 500g/ 150g
Shelf Life	Wheels: 12 months Wedge: 6 months
Milk Treatment	Pasteurized goat's milk

Logistics	2,5 kg: 2 units / case 1kg: 6 units / case 500g: 6 units / case 150g: 12 units / case
-----------	--



RONCAL P.D.O.

First Spanish cheese to be granted the Designation of Origin.

Roncal P.D.O. cheese is made from raw Latxa sheep's milk from the Navarra region. Its production and ageing is carried out exclusively in one of the seven municipalities that make up the Roncal Valley.

The production process is entirely artisanal. The aim is to guarantee the authenticity of the product and the method of production, respecting the local tradition. It is aged for a minimum of 4, up to 12 months. In March 1981, Roncal was the first Spanish cheese to be granted the Designation of Origin.

Weight	3kg/ 1kg/ 200g
Shelf Life	Wheels: 12 months Wedge: 6 months
Milk Treatment	Unpasteurized sheep's milk

Logistics	2,8kg: 2 units / case 1kg: 4 units / case 200g: 16 units / case
-----------	---



ARZÚA ULLOA P.D.O.

Cheese made from pasteurized cow's milk. It is said that this cheese comes directly from the heart of Galicia. Its aromas are purely dairy, with the smell of fresh milk and butter, with sweet notes.

Weight	3kg/ 900g
Shelf Life	52 days
Milk Treatment	Unpasteurized sheep's milk
Logistics	3kg: 2 units / case 900g: 6 units / case





MATURED AND FRESH LOGS, GOAT PEARLS



Lácteas Cobreros, our production facility of cured and fresh goat cheese, is the leading company in this sector in Spain. With a high production capacity and automatized process facilities, we can customer, from retail to food service.

After selecting the best raw materials, from excellent quality milk to the ingredients chosen for our flavors, we obtain our range of finest goat cheeses. Our assortment includes cured or fresh cheese logs and flavored filled pearls.

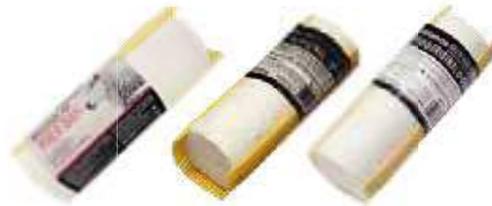
With natural rind or with different flavors, such as honey, paprika, truffle, Mediterranean herbs or papaya, our goat cheese rolls have an intense and authentic flavor with creamy texture, perfect to add to a variety of recipes.

MATURED OR FRESH GOAT AND MIXED MILK CHEESE LOGS

MATURED LOGS IN STRAW:

SHEEP CHEESE LOG,
GOAT AND COW CHEESE LOG,
GOAT CHEESE LOG

Weight	1kg
Shelf Life	2 months
Packaging	Straw
Logistics	2 units/case



MATURED LOGS 180G:

GOAT CHEESE LOG,
GOAT AND COW CHEESE LOG,
GOAT CHEESE LOG LACTOSE FREE

Weight	180g
Shelf Life	2 months
Packaging	Paper
Logistics	6 or 15 units/case



MATURED LOGS IN BLISTER:

GOAT CHEESE LOG,
GOAT AND COW CHEESE LOG,
SHEEP CHEESE LOG

Weight	1kg
Shelf Life	2 months
Packaging	Blister
Logistics	2 units/case



GOAT CHEESE LOG PRECUT

Weight	100g
Shelf Life	3 months
Packaging	Atmosphere
Logistics	6 or 15 units/case



GOAT CHEESE LOG 2x100g PRECUT

Weight	2x100g (200g)
Shelf Life	3 months
Packaging	Atmosphere
Logistics	9 units/case



**GOAT CHEESE MEDIALLIONS
GOAT AND COW CHEESE MEDIALLIONS**

Weight	75g
Shelf Life	3 months
Packaging	Blister
Logistics	9 units/case



FLAVORED GOAT CHEESE LOGS

**GOAT LOGS 100G
VACUUM PACKED**

Flavors: natural, fine herbs, honey, truffle, papaya, pineapple, pepper.
New flavors: garlic and herbs, cranberry and cinnamon, fig, mediterranean, blueberry cinnamon.

Weight	100g
Shelf Life	9 months
Packaging	Vacuum packed
Logistics	7 units/case



**GOAT LOGS 100G
BLISTER**

Flavors: flowers, fine herbs, papaya, pineapple, honey, seeds, truffle, pepper.

Weight	100g
Shelf Life	3 months
Packaging	Blister
Logistics	6 units/case



**GOAT LOGS 850G
VACUUM PACKED**

Flavors: natural, honey, blueberries, truffle, ashes, fine herbs, paprika, olive oil, pepper.

Weight	850g
Shelf Life	9 months
Packaging	Vacuum packed
Logistics	1 or 7 units/case



GOAT CHEESE PEARLS

Filled with bitter orange, fig, raspberry, lemon or cherry.

Weight	90g
Shelf Life	3 months
Logistics	12 units/case



**GOAT CHEESE HEARTS
WITH CHERRY**

Weight	4x20g (80g)
Shelf Life	3 months
Logistics	9 units/case





MARCONA ALMONDS



Native to the province of Alicante, located in the Mediterranean coast of Spain, Marcona almond is a botanically pure Spanish almond variety often referred to as the 'Queen of Almonds' or 'golden nugget'.

With the decline in the cultivation of this variety due to the low yield, Alimentias has committed to protect the Marcona almond: not only do we avoid any type of waste by selecting almonds of all calibers, but we also promote its cultivation, hence helping the local economy, through the commercialization of almonds.



Marcona Almonds

We carefully select the finest Marcona Almonds to create specialties according to artisanal processes while meeting the highest quality standards and sustainable methods, achieving a natural and tasty product. They are perfect to eat as an accompaniment to our assortment of Spanish cheese.



Did you know that...

No other variety has the characteristics of the Marcona Almond. It is plumper and slightly larger than common almonds, not only is it the sweetest but is unique because of its delicate flavor.

Marcona Almonds have a beneficial effect on health as they are great source of:

- oleic acids and monounsaturated fatty oils
- phosphorus, magnesium and calcium
- vitamin B, vitamin E and zinc



MARCONA ALMONDS | FRIED AND SALTED



FRIED AND SALTED

Weight	3,75kg, 130g
Shelf Life	9 months
Logistics	3,75kg: 1 unit / case 130g: 12 units / case

MARCONA ALMONDS | OTHER FLAVORS



TRUFFLE ROSEMARY CINNAMON

ZAHATAR SPICY PAPRIKA PEPPER LEMON



Available in 3,75kg buckets

Weight	3,75kg, 130g
Shelf Life	9 months
Logistics	3,75kg: 1 unit / case 130g: 12 units / case



MARCONA ALMONDS | CHOCOLATE



CHOCOLATE WHITE CHOCOLATE AND CINNAMON

Available in 4,8kg and 900g buckets

Weight	4,8kg, 900g, 180g, 140g
Shelf Life	9 months
Logistics	4,8kg: 1 unit / case 900g: 6 units / case 140g, 180g: 12 units / case



ACCOMPANIMENTS

1969

perfect cheese match

Santa Marta

Our desire to find the perfect match for our cheese led to the creation of the 1969 Perfect cheese match range: a set of delicious accompaniments ranging from quince paste and fruit cakes, to fried corn, caramelized nuts and a small version of breadsticks, picos.

Alimentias offers an extensive range of specialties made from the finest fruits and nuts, grown and dried under the Mediterranean sun, and available in different formats and flavors. Made with great care and following the most traditional Spanish recipes.

Our accompaniments are ideal for preparing sensational cheese boards, to eat on-the-go as a snack or to enhance the flavor of your favorite recipes.

FRUIT CAKES

Mediterranean sweets that stand out for their rich flavor, natural ingredients, high nutritional properties and vitamin content. Fruit cakes are made from carefully selected ingredients according to traditional Spanish recipes. They are perfect to pair with cheese, to add to some recipes like salads, as a dessert or as a delicious snack. They do not contain gluten.

We offer a range of varieties with a combination of different dried fruits and nuts:

HALF MOON

Weight	125g
Shelf Life	7 months
Logistics	16 units/case



Fig cake with almonds



Date cake with fig, almonds, orange and chocolate



Date cake with walnuts



Fig cake with walnuts



Date cake with almonds



Fig cake with almonds and cranberries



Apricot cake with almonds



Date cake with almonds and coconut

BARS

Weight	45g
Shelf Life	7 months
Logistics	24 units/case



Fig cake with almonds



Apricot cake with almonds



Date cake with walnuts



Fig cake with walnuts



Date cake with coconut and walnuts



Date cake with almonds

PICOS - BREADSTICKS

Traditional or gourmet, Spanish picos are a must on any table: perfect to accompany a dish or as an appetizer before a meal.

Weight	130g
Shelf Life	9 months
Logistics	12 units/case



PICOS TRADITIONAL



PICOS GOURMET

QUINCE PASTE

Quince paste, also known as Dulce de Membrillo, is a natural sweet paste made from quince pulp. Quince is a delicious fruit closely related to apples and pears, which has been grown by farmers since ancient times. Today, quince is grown following traditional methods and quince paste has become a unique specialty recognized throughout the world. When cooked, the fruit turns into a pink color, hence the characteristic color of this specialty, and have a wonderful sweet and floral aroma. This typical and popular delicacy in the Spanish gastronomy is an excellent source of fiber, potassium, antioxidants and vitamins. It is best served on boards with cheese and other accompaniments, in a salad or included in a dessert recipe.

Flavors:

- Natural
- With cinnamon
- With orange



Weight	150g
Shelf Life	24 months
Logistics	9 units/case



QUICOS

Quicos or kikos are a delicious snack with a characteristic flavor and crunchy texture of fried corn: regular or giant, with a salty touch, spicy or smoked, you won't be able to stop eating them.

Weight	70g
Shelf Life	9 months
Logistics	12 units/case



QUICOS



SPICY QUICOS

NUTS

Our caramelized walnuts and pecans are crunchy, with notes of caramel and a sweet flavor. An exquisite snack.

Weight	70g
Shelf Life	9 months
Logistics	12 units/case



CARAMELIZED WALNUTS

Weight	90g
Shelf Life	9 months
Logistics	12 units/case



CARAMELIZED PECANS

COCKTAIL MIX

This all-time favorite snack is extremely popular throughout Spain: a mix of crunchy nuts, corns and beans.

Weight	45g
Shelf Life	7 months
Logistics	24 units/case







alimentias

info@alimentias.com

Ph: +34 956 540 684

www.alimentias.com