



TALA FOODS

TRANSFORMADOS AGRÍCOLAS LOS ALCORES, S L U

PRODUCT CATALOGUE



TALA FOODS specialised in conventional and ecological citric fruit and vegetable derivatives with the highest quality and food safety standards



International Standard
for the Manufacture of
Safe Food Products



Certificate guaranteeing
that the product and
ingredients meet the
requirements of Jewish Law
for consumption



Certificate guaranteeing
that the product and
ingredients meet the
requirements of Islamic Law
for consumption

Products



Onion

3

- » Cooked 5
- » Fried 5
- » Caramelised 6
- » Raw 6



Pepper

7

- » Concentrated 13Brix 9
- » Purée 9
- » Roasted 10
- » Raw 10
- » Jalapeño 11



Citrus Fruits

12

- » Sweet Orange 14
- » Bitter Orange 14
- » Lemon 15
- » Mandarin/Grapefruit 15



TALA FOODS
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Onion



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Onion



PRODUCTS

- » Cooked
- » Fried
- » Caramelised
- » Cooked low juice

USE

Perfect for casseroles, sauces, dips, roasts, quiche, soups or stir-fries.

CUSTOMISATION POSSIBILITIES

Different cooking times and different cuts (diced, sliced or mashed, among others).

Ability to provide tailor-made recipes for the customer.

ALLERGENS

No

ADVANTAGES

- » Improved yield compared to fresh onion.
- » Stable annual prices.
- » No microbiological risk.
- » No processing infrastructure required.
- » Can be combined with additional ingredients.
- » Ambient transport and storage.

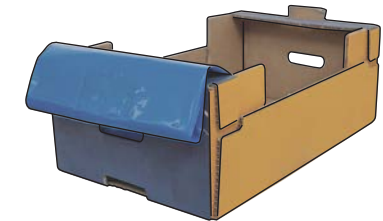
USEFUL LIFE AND STORAGE

18 months of useful life. Once opened, store for a maximum of 5 days.

PACKAGING



1000kg Chest



Bag in box



Aseptic drum

- 1000kg
- 210kg
- 20kg
- 10kg
- 5kg
- 3kg



Puree

INGREDIENTS

Onion

DESCRIPTION

Onion puree

PRESENTATION

  Purée



Fried



INGREDIENTS

Onion and olive oil

DESCRIPTION

Onion fried in aseptic

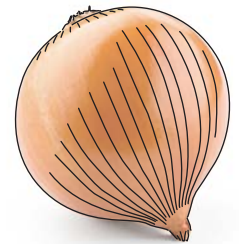
PRESENTATION

 Purée
 4, 6, 9, 12 and 15 cubes

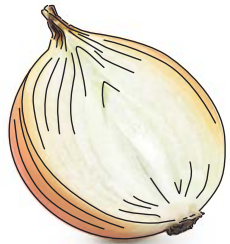
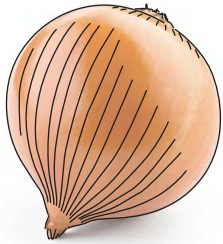


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Onion



Onion



Caramelised

INGREDIENTS

Onion and sugar

DESCRIPTION

Caramelised onion

PRESENTATION

☉ Purée

📦 4, 6, 9, 12 and 15mm cubes



Cooked low juice

INGREDIENTS

Onion

DESCRIPTION

Raw onion

PRESENTATION

☉

📦 4, 6, 9, 12 and 15mm cubes





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Pepper

Pepper



PRODUCTS

- » Concentrated
- » Purée
- » Roasted
- » Raw
- » Jalapeños

USES

Perfect for casseroles, pasta sauces, roasts, quiche, sauces, vegetable stir-fries, ratatouille, omelettes or side dishes.

CUSTOMISATION POSSIBILITIES

Different cooking times and different cuts (diced, sliced or mashed, among others).

Ability to provide tailor-made recipes for the customer.

USEFUL LIFE AND STORAGE

18 months of useful life. Once opened, store for a maximum of 5 days.

ALLERGENS

No

ADVANTAGES

- » Improved yield and better consistency and flavour than fresh peppers.
- » Stable annual prices.
- » No microbiological risk.
- » No processing infrastructure required.
- » Can be combined with additional ingredients.
- » Ambient transport and storage.

PACKAGING



5kg tins



Aseptic drum

1000kg, 210kg, 20kg, 10kg,
5kg y 3kg



Concentrated 13Brix

INGREDIENTS

Pepper in its own juices

DESCRIPTION

Grinded, filtrated, concentrated and pasteurised at 102°C

PRESENTATION

⊗ 0,6mm and 1,2mm filter



Purée

INGREDIENTS

Pepper in its own juices

DESCRIPTION

Grinded, filtrated and pasteurised at 102°C

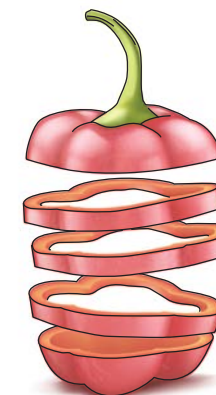
PRESENTATION

⊗ 0,6mm and 1,2mm filter



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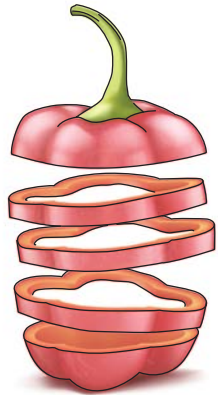
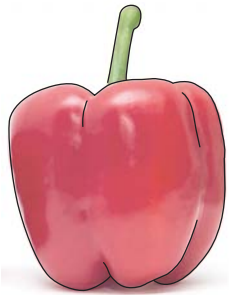
Pepper





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Pepper



Roasted

INGREDIENTS

Pepper in its own juices

DESCRIPTION

Cored, roasted, washed and sliced

PRESENTATION

- 🍆 Whole and in 5, 10 and 12mm strips
- 📏 4, 6, 9, 12 and 15mm cubes



Raw

INGREDIENTS

Pepper in its own juices

DESCRIPTION

Cored, washed and sliced

PRESENTATION

- 🍆 Whole and in 5, 10 and 12mm strips
- 📏 4, 6, 9, 12 and 15mm cubes





Jalapeño

INGREDIENTS

Jalapeño pepper in its own juices

DESCRIPTION

Grinded, filtrated, concentrated and pasteurised at 102°C

PRESENTATION

- 🔪 Whole and 🍴 Purée
- 📏 4, 6, 9, 12 and 15mm cubes



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Pepper





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Citrus Fruits





Citrus Fruits



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PRODUCTS

- » Cremogenated
- » Pulp
- » Strips and cubes of peel
- » Quartered peel

**ORGANIC
ECO PRODUCT**

USE

Perfect for jams, sauces, deserts or different toppings

CUSTOMISATION POSSIBILITIES

Different cuts (cremogenated, juices, cubes, strips or pulps, among others).

Ability to provide tailor-made recipes for the customer.

ALLERGENS

No

ADVANTAGES

- » Improved yield compared to fresh citrus fruits.
- » Stable annual prices.
- » No microbiological risk.
- » No processing infrastructure required.
- » Can be combined with additional ingredients.
- » Ambient transport and storage.

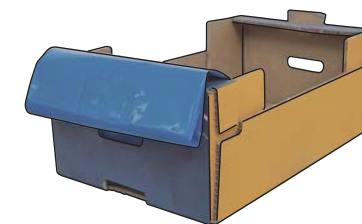
USEFUL LIFE AND STORAGE

18 months of useful life. Once opened, store for a maximum of 5 days.

PACKAGING



5kg tins



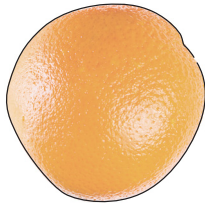
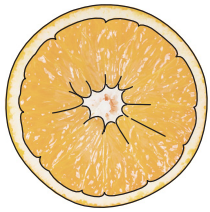
Bag in box



Aseptic drum

- 1000kg
- 210kg
- 20kg
- 10kg
- 5kg
- 3kg

Citrus Fruits



Sweet Orange

INGREDIENTS

Sweet orange

DESCRIPTION

Washed, sliced, cooked and pasteurised at 102°C

PRESENTATION

- ☉ Cremogenated, ☉ Pulp and ☉ Juice NFC
- 4, 6, 9, 12 and 15mm ▨ Strips and ☐ Cubes
- ☉ Quartered peel



Bitter Orange

INGREDIENTS

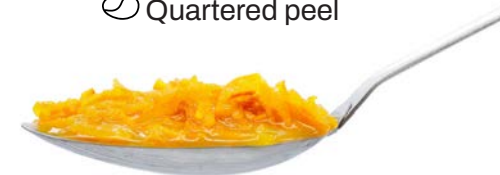
Bitter Orange

DESCRIPTION

Washed, sliced, cooked and pasteurised at 102°C

PRESENTATION

- ☉ Cremogenated, ☉ Pulp and ☉ Juice NFC
- 4, 6, 9, 12 and 15mm ▨ Strips and ☐ Cubes
- ☉ Quartered peel





Lemon

INGREDIENTS

Lemon

DESCRIPTION

Washed, sliced, cooked and pasteurised at 102°C

PRESENTATION

- ☐ Cremogenated, ☐ Pulp and ☐ Juice NFC
- 4, 6, 9, 12 and 15mm ▨ Strips and ☐ Cubes
- ☉ Quartered peel



Mandarin/Grapefruit

INGREDIENTS

Mandarin or Grapefruit

DESCRIPTION

Washed, sliced, cooked and pasteurised at 102°C

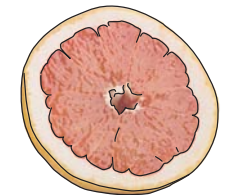
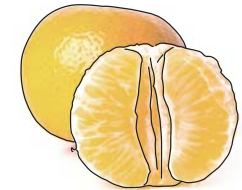
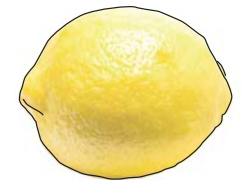
PRESENTATION

- ☐ Cremogenated, ☐ Pulp and ☐ Juice NFC
- 4, 6, 9, 12 and 15mm ▨ Strips and ☐ Cubes
- ☉ Quartered peel



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Citrus Fruits



With a 360° traceability model, TALA FOODS has a whole team of professionals who control the entire food production process, from the agricultural origin with sowing, cultivation and harvesting to processing, packaging, laboratory, storage and marketing, thus enabling the company to offer high quality and healthy products

TALA FOODS' innovative 100,000m² facilities in El Viso del Alcor ↓



Citrus, fruit and vegetable derivatives factory capable of producing up to 100 tons of fruit per day



Storage canteens for up to 2 million litres of juice



Juice extraction plant (NFC) with a squeezing capacity of 350 tons of fruit per day



TALA FOODS

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