

Product Catalogue

GOURMET PRODUCT CATALOGUE- SEPTEMBER 2021



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04 - 09

Our jams are made in Spain from All-Natural, top quality ingredients and are processed with traditional and natural means and, we offer a wide range of Vegan friendly flavours!



Oils

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Our Extra Virgin Olive Oils (EVOO) are certified by the Sierra de Segura Denomination of Origin, and are processed from 100% Picual variety olives. Appreciated for its intense flavour, slight bitterness and spiciness and delicious aroma.



Quinces

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Our quinces have an Extra Quality certification, due to the selection of the fruit, the cleaning of the pulp, the handmade process without the use of chemicals, and the controls applied during its elaboration.

welcome

We manufacture and sell gourmet products made with selected raw materials, innovation, excellent quality and a lot of love.

Our goal is to innovate in the gastronomic market with products that provide new gourmet experiences to satisfy the most demanding palates. A gourmet product has to be exquisite, surprising, to fully please the senses. At GUAiNOS we take care of every detail of this process, from the initial idea for developing a recipe to turning it, with great zeal and effort, into a truly special product within the reach of all those who love the art of good food.

Shop with confidence, our products are endorsed by organizations that certify their quality.



Jams

The ideal complement to a gourmet experience.

The world of jams is growing: not only fruit jams, ideal for snacks and breakfasts, but now the jams for pairing, those that combine wonderfully with meats, fish, seafood, salads, cheeses, pates, sandwiches and appetizers, reign in the kitchen. A world of combinations that offer new flavors until recently unknown.

At GUAINOS we have developed four jams for gourmet pairing: Wine, Beer, Cava and Bloody Mary, the latter considered perfect for grill pairing.

Our jams are made with top quality ingredients and are processed with traditional and natural means. The secret lies in the selection of first quality ingredients and in a meticulous and careful elaboration process. The result is a different, innovative and gourmet product.

Jams

Our jams are made in Spain from All-Natural, high-quality ingredients and, we offer a wide range of Vegan friendly flavours!

The ideal complement to a gourmet experience.

Our jams are made with top quality ingredients and are processed with traditional and natural means. The secret lies in the selection of first quality ingredients and in a meticulous and careful elaboration process. The result is a different, innovative and gourmet product.

Enjoy our Jams in four gourmet flavours: Wine, Cava, Beer and Bloody Mary!



WINE JAM

ME01-000096

Our Wine Jam is made from Monastrell grape wine. They are sweet grapes with an intense and fruity flavor with notes of blackberry. From it, a modern, powerful, high quality wine is made, with a high alcohol content and a high level of tannins that are sweetened during the time it spends in the barrels. It has a beautiful dark ruby color and medium-high acidity. It has a great flavor and intense fruity aromas.

The result of combining this wine with sugar is a full-bodied jam, sweet and acidic at the same time, with the full presence of a wine with character. Therefore, our GUAINOS Wine Jam pairs perfectly with red meats, pâtés, blue fish, barbecues, matured cheeses and nuts.

To this mixture of wine and sugar we add pectin, a natural fiber found in fruits and plants that dissolves and merges easily with the acids in the wine and sugar, naturally thickening the jam and decreasing the cooking time to maintain the flavor of the wine. It does not contain alcohol, as the alcohol that comes from the wine evaporates during cooking, allowing it to be enjoyed by children and adults alike.



BEER JAM

ME01-000010

Beer jam is a gastronomic contribution of the 21st century. When a new recipe comes up, we at GUAINOS are immediately interested. At first we tested artisanal beer jams but, after many tastings, we came to the conclusion that we were surprised by the traditional Spanish lager beer, for its frank and intense flavor and its slightly bitter touch in contrast to the sweetness of the sugar.

These beers are golden, crystalline in appearance, with abundant foam, and their alcohol content is around 5 degrees. It should be noted here that our Beer Jam does not contain alcohol, as it evaporates during the cooking process. Beer is a beverage made from barley (malt), hops, water and yeast. Its sweet and fruity flavor is given by its malts, leaving the bitterness of the hops in the background. It is rich in vitamins, proteins, minerals, folic acid and antioxidants according to some studies.

Our jam contains only beer and sugar, and to give it body we add pectin, a thickener found naturally in plants and fruits. Chefs and beerlovers are delighted with our Beer Jam because it goes perfectly with red meats, white meats, fish, seafood and cheeses.



CAVA JAM

ME01-000102

For the production of our delicate and subtle Cava Jam we use Demi-Sec cava. Unlike Brut, this is a type of cava that has a higher amount of sugar added after disgorgement, which gives it a sweeter character. It has a thick texture, yet smooth and silky, and a very pale, bright yellow color.

It has fruity aromas, with white and citrus fruits, along with other slightly aniseed flavors. In the mouth it is smooth, soft, with a marked sweet tone that makes it ideal for desserts, cheeses, pâtés, fish and white seafood.

To this mixture of cava and sugar we add pectin, a natural fiber found in fruits and plants that dissolves and merges easily with the acids in the wine and sugar, naturally thickening the jam and decreasing the cooking time to maintain the flavour of the wine. It does not contain alcohol, as the alcohol that comes from the wine evaporates during cooking, allowing it to be enjoyed by children and adults alike.



BLOODY MARY JAM

ME01-000119

When the idea of creating a tomato jam that would be different, novel, we immediately associated it with the magnificent and traditional Bloody Mary cocktail, so appreciated worldwide. We wanted it to have the same ingredients and to appeal to gourmet palates which are increasingly interested in our products. After much effort and a lot of testing, we have finally achieved it!

Our Bloody Mary Jam is tomato-based, spicy and slightly spicy, and it gives off delicious aromas and its flavour does not lose the freshness of freshly cut vegetables.

This explosive combination makes it ideal for pairing with red meats, barbecue, bacon, chorizo, sausages, kebabs, sausages, burgers, pork chops, lamb chops, chicken wings, blue fish, soups, stews and spoon dishes. It is so delicious that you can't stop eating it, that's why it has become our star product.





Oils

Certified by the Sierra de Segura Denomination of Origin

Our Extra Virgin Olive Oils (EVOO) are certified by the Sierra de Segura Denomination of Origin, and are processed from 100% Picual variety olives. This type of oil is one of the most appreciated in Spain for its intense flavor, and the slight bitterness and spiciness that gives a delicious aroma to the food. A full-bodied, very powerful oil, the favorite of consumers who want a pure, natural, authentic olive oil.

The Sierra de Segura Denomination of Origin is located in the northeast of Andalusia, in the province of Jaén, in Spain, and its magnificent high quality oils are the product of its environment: high mountains interspersed with pine forests. They are greenish-yellow oils with a fruity aroma and flavor, the perfect fusion with the spicy bitterness of fresh olives, typical of the Picual variety.

The Regulatory Council of the Sierra de Segura Denomination of Origin classifies them as Extra Virgin Olive Oils of Extra Quality and with a very low acidity: 0.5° (normally a minimum of 0.8° is accepted in other EVOOs).

A tasting is necessary to classify these EVOOs. As they are fruit juices, they are largely defined by their aromas and flavors, characteristics that can only be measured by the taste and smell of experts.

Oils

Organic with Denomination of Origin

CAAE and European Union Organic Agriculture Certificates



Enjoy our Original Gourmet Variety of EVOO

Our Extra Virgin Olive Oils (EVOO) are certified by the Sierra de Segura Denomination of Origin, and are processed from 100% Picual variety olives. This type of oil is one of the most appreciated in Spain for its intense flavor, and the slight bitterness and spiciness that gives a delicious aroma to the food. A full-bodied, very powerful oil, the favorite of consumers who want a pure, natural, authentic olive oil.



COLD PRESSED*



1st DAY HARVEST*



ORGANIC EXTRA VIRGIN OLIVE OIL

AV03-000188

The Extra Virgin Olive Oil (EVOO) BiO (Organic) of GUAINOS is produced in compliance with the strictest controls determined by the CAAE, the entity, specialized in organic production and which certifies the largest area in Europe, is part of international associations of organic certifiers such as EOC in the EU, ACA in the USA, the organic reference association IFOAM-EU and Globalgap food safety.

This organic oil is produced during the month of November. It has an intense green olive fruitiness, and its exquisite flavor leaves slightly bitter and spicy notes in the mouth. Indispensable in gourmet cuisine that prefers organic cultivation as beneficial to health and the environment.

Certified with the CAAE seal and endorsed by the Regulatory Council of the Sierra de Segura Denomination of Origin.

PREMIUM EXTRA VIRGIN OLIVE OIL

AV03-000195

It comes from the cold extraction of the first olives of each harvest during the month of October. The olives are of the Picual variety and are harvested at "veraison" (when they are still green), manually and in the cool of the early morning. They are plucked very carefully so that they do not fall to the ground and do not damage the olive tree. The result is an authentic and exquisite olive juice, with an intense fruity aroma and flavor of green olives with hints of apple, freshly cut grass, tomato and artichoke. Very balanced, it is accompanied by a soft and elegant bitter and spicy touch.

This type of oil has more antioxidant properties than other virgin oils and other varieties of olives, because they are present in them just before veraison, when the juice is extracted by cold pressing, which is very beneficial for health.



CHILLI FLAVOURED EXTRA VIRGIN OLIVE OIL

AV03-000225

We have enriched our exceptional Extra Virgin Olive Oil with an exquisite green olive flavor, slightly bitter, spicy and very balanced, intense fruity aroma and very low acidity, with natural chili extract. A slightly spicy oil with a fruity chili aroma that enhances any simple dish, for example there is a big difference between frying eggs or frying them with our Chili Flavoured: a simple, everyday meal becomes an unforgettable gourmet experience.

Raw or in stews and soups, grilled and fried, barbecues, sauces, pastas, meats, fish, seafood, it encompasses a universe of combinations that revive flavors and turn them into true delicacies.



TRUFFLE FLAVOURED EXTRA VIRGIN OLIVE OIL

AV03-000218

We have enriched our exceptional Extra Virgin Olive Oil with an exquisite green olive flavor, slightly bitter, spicy and very balanced, intense fruity aroma and very low acidity, with natural white truffle extract. It is a fusion that can transform a simple dish into a gastronomic delicacy.

We recommend its use in rice dishes, pasta sauces, eggs, vegetables, baked or grilled fish, lamb and beef. For sushi lovers, it goes very well with raw fish.



ORANGE FLAVOURED EXTRA VIRGIN OLIVE OIL

AV03-000201

We have enriched our exceptional Extra Virgin Olive Oil with an exquisite green olive flavor, slightly bitter, spicy and very balanced, intense fruity smell and very low acidity, with natural orange extract. It is an exquisite oil, surprising for its intense flavor of freshly cut natural oranges.

Ideal to consume raw in salads and to enhance fish and seafood, without forgetting its important role in confectionery.

Our Extra Virgin Flavoured Oils





Quinces

The quince is a fleshy fruit of intense yellow color whose pulp is aromatic. It is native to Spain and Portugal and has been present for centuries in the kitchens of towns and cities on the shores of the Mediterranean Sea. Today it is part of the traditional Spanish cuisine. It is a fruit that is harvested in autumn, aromatic, with a soft texture that, once turned sweet, was served with cured cheeses as a dessert, and at breakfasts and snacks. With the new gastronomic trends, this preserve is ideal to serve with all kinds of cheeses, yogurts, ice creams, cakes, salads, sausages, toasts, sandwiches, snacks and appetizers, and in the kitchen it has become an essential ally to prepare sauces and pairings with white meats, red meats, fish and seafood.

All our presentations of meat, cream or quince jelly are made following traditional formulas that have been passed down through several generations. At the time of ripening, the fruits are selected by hand directly from the trees. Upon arrival at the factory, they undergo further sorting where expert hands select the perfect fruits, which are peeled and separated from their cores to ensure that they are free of impurities that could alter their color and flavor. When the sugar is sprinkled over the cleaned pulp, water and citric acid are added to make its flavor more intense, and it is poured into the boiler to carry out the cooking process.

At first glance all quince jams look the same but they are not. GUAiNOS quinces have an Extra Quality certification, due to the selection of the fruit, the cleaning of the pulp, the handmade process without the use of chemicals, and the controls that are applied during its elaboration.

This process is what makes the difference between other offers in the gourmet market and GUAiNOS quinces.

Quinces

Our quinces are elaborated following a traditional process that qualifies them as EXTRA QUALITY.

EXTRA QUALITY Quinces

GUAiNOS quinces have an Extra Quality certification, due to the selection of the fruit, the cleaning of the pulp, the handmade process without the use of chemicals, and the controls that are applied during its elaboration.

This process is what makes the difference between other offers in the gourmet market and GUAiNOS quinces. Apart from its aroma, its homogeneous softness, its silky and light texture, in the mouth you have the sensation of eating a delicious piece of fresh fruit.



QUINCE CREAM EXTRA Quality

MB02-000041

Our quince creams are of gourmet excellence. Creamy, smooth, light-colored, and have the same Extra Quality seal as our Quince Flesh. The quince fruit is selected and both the skin and the core are removed, resulting in a totally clean pulp. The difference between this and our Quince Meat lies in the cooking process and cooking time: the cream is left to cook for less time in the cauldrons, which is why its color is much lighter and its flavor is fruitier and less sweet.

Pairing this cream with cheeses, pâtés, puff pastries, Serrano ham, turkey, chicken, partridge, pork and lamb turns our traditional meals into exquisite and innovative gastronomic proposals.



ORGANIC QUINCE JELLY

MB02-000164

Every day the number of people interested in consuming products from a clean, simple, chemical-free agriculture, and above all with great respect for the environment, is growing.

In GUAiNOS we know that organic farming is beneficial, that is why among our products we have the Organic Quince Jelly, made with organically grown ingredients: quinces, cane sugar and lemons.

A quince jam with a dark tone (due to the natural cane sugar), with the same freshness, softness and creaminess of our traditional quinces.



QUINCE MEAT WITH CARAMELISED WALNUTS EXTRA Quality

MB02-000171

As we are always looking for exquisite pairings, we have added caramelized walnuts to our Extra Quality Quince Meat, not only for the delight of tripping over these little pieces of nuts when you bite into the quince flesh, but also to keep them crunchy, keep them fresh, and give this quince that touch of nougat typical of Spanish sweetness. It has been qualified with the Extra Quality seal, giving it a guarantee of extreme quality and gourmet seal. Its color is dark orange, it is full-bodied, not cloying, and thanks to the very fine sieving it has a perfect homogeneity and smoothness that prevents the sandy sensation in the mouth, so common in other presentations found in the market, and contrasts perfectly with the natural flavor of the nuts covered with a thin layer of caramel.

The pairings with GUAINOS Quince Meat with Walnuts are endless, from a salad with feta cheese, lettuce, extra virgin olive oil, oregano and quince with walnuts, to the famous Cheese Cake covered with a thin layer of quince meat with walnuts.



QUINCE MEAT EXTRA Quality

MB02-000034

GUAINOS Quince Meat is a delicacy. It has been qualified with the Extra Quality seal, giving it a guarantee of extreme quality and gourmet seal. Its color is dark orange, it is full-bodied, not cloying, and thanks to the very fine sieving it has a perfect homogeneity and smoothness that prevents the sandy sensation in the mouth, so common in other presentations found in the market.

The pairings with GUAINOS Carne de Membrillo are endless, from a simple canapé of black bread, blue cheese, quince jelly and Serrano ham, to a lamb stew with quince jelly sauce and pistachios.

Once opened, we recommend placing it in the refrigerator, where it keeps perfectly in its plastic-coated tin, and we also include a transparent lid in the box.



Product Selection

✓	CATEGORY	SKU	PRODUCT NAME
	GOURMET JAM	ME01-000096	WINE JAM
	GOURMET JAM	ME01-000102	CAVA JAM
	GOURMET JAM	ME01-000010	BEER JAM
	GOURMET JAM	ME01-000119	BLOODY MARY JAM
	EXTRA VIRGIN OLIVE OIL	AV03-000188	BiO Organic Extra Virgin Olive Oil (EVOO)
	EXTRA VIRGIN OLIVE OIL	AV03-000195	PREMIUM Early Harvest Extra Virgin Olive Oil (EVOO)
	EXTRA VIRGIN OLIVE OIL	AV03-000225	CHILLI Flavoured Extra Virgin Olive Oil (EVOO)
	EXTRA VIRGIN OLIVE OIL	AV03-000218	WHITE TRUFFLE Flavoured Extra Virgin Olive Oil (EVOO)
	EXTRA VIRGIN OLIVE OIL	AV03-000201	ORANGE Flavoured Extra Virgin Olive Oil (EVOO)
	QUINCE EXTRA QUALITY	MB02-000171	QUINCE MEAT WITH CARAMELISED WALNUTS EXTRA Quality
	QUINCE EXTRA QUALITY	MB02-000034	QUINCE MEAT EXTRA Quality
	QUINCE EXTRA QUALITY	MB02-000041	QUINCE CREAM EXTRA Quality
	QUINCE EXTRA QUALITY	MB02-000164	ORGANIC QUINCE CREAM



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Give your dish a Gourmet twist!

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