

culinarycollective
importers of gourmet cultural foods



FOODS FROM SPAIN
Food Service Catalog



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Culinary Collective is an import and distribution company specializing in gourmet cultural foods that embody and promote their native cultures and traditions. We work with small family and community companies that take pride in producing all natural foods using methods and recipes passed down through the generations.

Within the Collective are member companies that specialize in distinct regions of the World. The Collective offers a shared logistic system for small gourmet food producers who aim to preserve traditional food systems and encourage environmental responsibility.

Matiz España

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Spain is a small yet diverse country that encompasses many traditions and a plethora of natural and unique food choices. Matiz España specializes in locating and importing specialty gourmet food products from this bountiful land. We are proud to work exclusively with traditional family manufacturers who take personal satisfaction in creating only the highest quality all natural products.



OLIVAR DE LA LUNA XV ORGANIC OLIVE OIL
Olivar de Luna is made exclusively from Nevadillo Blanco olives, indigenous to Sierra de Cordoba in the northern regions of Andalucía. The producer of this oil is extremely attentive to local agricultural traditions as well as environmental concerns throughout the production process. The resulting oil has a fruity flavor of green olives, apples and almonds, a smooth texture and a long finish. It is perfect for drizzling or dipping.

Oleic acidity: 0.2%

Olive variety: Nevadillo Blanco

Organic: Yes

Case size: Twelve 500 ml bottles **OL101**

Twelve 1 liter tins **OL102**



MATIZ ANDALUZ XV OLIVE OIL

Our food service olive oil is made from 100% arbequina olives, giving it the distinctive buttery flavor the arbequina is known for.

Oleic acidity: 0.3%

Olive variety: Arbequina

Organic: No

Case Size: Three 5 liter tins **MZA50**



LA MASIA SHERRY VINEGAR

Slow and careful preparation through a Solera system and prolonged aging in oak barrels, produces this mature, complex vinegar with an incomparable flavor, aroma, and color.

Case size: Two 5 liter jugs **LM501**

MOSCATEL VINEGAR

This delicious semi-sweet Moscatel vinegar is made from pure white Moscatel grapes and aged in American oak barrels. It can be used in place of a dark balsamic to achieve an exquisite fruit flavor with a light presentation.

Case size: Six 200ml bottles **SO102**

PEDRO XIMENEZ GRAND RESERVE VINEGAR

This exceptional "Gran Reserve" Pedro Ximenez semi-sweet vinegar is pressed from the rich, late-harvest Pedro Ximenez grapes grown in the south of Spain, and aged in American oak barrels.

Case size: Six 200ml bottles **SO101**



CASTILLO DE CANENA FAMILY RESERVE XV OLIVE OIL

Since 1780, the Castillo de Canena estate has been producing exceptional oils in the Guadalquivir Valley of Andalusia in the south of Spain. Their Family Reserve oils are produced from olives that have been harvested early, a process that requires twice the amount of olives and renders an oil of exceptional quality, taste, and aroma. The arbequina oil has a sweet almond and green apple flavor, while the picual oil has a full green olive flavor with hints of tomato and fresh cut grass. (pre-orders also available of 250 ml Family Reserve, 500 ml First Day Harvest, and 500 ml Royal)

Oleic acidity: 0.12%

Olive variety: Picual or Arbequina

Organic: No

Case size: Six 500 ml bottles

Arbequina **CC201**

Picual **CC202**



OLEUM VIRIDE ORGANIC OLIVE OIL

Oleum Viride oil is produced on the Haza las Lajas estate located in the Sierra de Grazalema Natural Park, a pristine environment in the province of Cadiz, the most southwestern province of Spain. This natural park, which has been declared a Biosphere Reserve by Unesco, stands 500 meters above sea level on steeply sloping lands, and enjoys a unique climate, having the highest rainfall in all of Spain. Oleum Viride oil comes from olive groves situated in the natural park and cultivated by small family producers. The extreme climate of the region causes the trees to produce low volumes of olives, which translates into an extremely high quality concentrated oil.

Oleic acidity: 0.2-0.5%

Olive variety: Manzanilla de Zahara & Lechin

Organic: Yes

Case size: Twelve 17 fl. oz. bottles **OV101**



ARROYABE BONITO

Arroyabe's canned seafood is backed by more than 100 years of experience and tradition. Only the best of the catch is selected to ensure exceptional taste, freshness and quality. Fished by traditional line and hook methods (dolphin free), and cleaned by hand, this exceptional white meat tuna comes to us from the Bay of Biscay in northern Spain. The solid texture and hearty flavor of Bonito tuna is very different from albacore. Packed in high quality Spanish olive oil for extra flavor. All natural, with no additives or preservatives.

Case size Twelve 9.2 ounce round tins **AB102**

Twelve 2.5 lb round tins **AB501**



MATIZ GALLEGO SEAFOOD

Galicia, in the northwest of Spain, is known for its exceptional seafood. Artisan fishing methods, old master cannery know-how and the highest quality ingredients are used to produce moist, tender, and uncommonly flavorful canned seafood.



Sardines in Oil or With Lemon

Harvested off the coast of Galicia and packed in either Spanish olive oil or with natural lemon, these sardines are extremely tender.

Case size: Oil Twenty-five 4.2 ounce tins **MZG01**

Lemon Sardines Twenty-five 4.2 ounce tins **MZG00**



Octopus in Oil

In Spain, pulpo, or octopus, is considered a delicacy and is served in many forms. Matiz Gallego octopus is harvested with nets off the coast of Galicia, and packed in Spanish olive oil. Serve directly out of the can or warm up and dust with La Vera smoked pimenton.

Case Size: Twenty-five 4.2 ounce tins **MZG02**



MATIZ BERBERECHOS

Berberechos, or cockles, are a local delicacy in the region of Galicia – served up with a touch of lemon and parsley, they make the perfect appetizer. They are packed in brine and have a mild refreshing flavor.

Case size: Twenty-five 4 oz tins **MZG03**

MATIZ BOQUERONES

Our fresh white anchovies in vinegar, known as boquerones, will convert even the most adamant non-anchovy eater! This delicate fish, fresh from the Mediterranean, is packed in the finest Spanish oil and white wine vinegar, giving it a tender texture and exquisite flavor.

Case size: Six 2 lb tubs **BQ510**

Anchovies in Oil (Six 2 lb tubs) **BQ502 pre-order only**



NARDIN SMOKED ANCHOVIES

These special anchovies are caught on the surface of the Cantabria Sea in the Bay of Biscay, using ring nets that skim only the surface of the sea. Unlike normal salted anchovies, they have a tender freshness and pungent smoky flavor. The meat of the anchovy is translucent white and plump, having not been dehydrated by salt.

Case size: Twenty-Four 3.5 oz tins **TNA101**

REY DE LA VERA SWEET PIMENTÓN

Rey de la Vera represents four generations of paprika producers. Smoked paprika is a staple of the Mediterranean diet and is used to give both color and flavor to many traditional dishes. Rey de la Vera's unique drying process over an oak wood burning stove gives the paprika the aroma, flavor and distinctive color that La Vera pimentón is known for.

Case size: Ten 750 gram tins Sweet **RV502**

Hot pimenton **RV503**



REY DE LA VERA ÍORAS

This traditional dried round pepper with an orange-red color from the Vera region of Spain is well known for the sweet smoked pimenton or paprika it produces - a key ingredient in Spanish Cuisine.

Case size: Two 500 gram bags **RV520**



MATIZ MEDITERRANEO SMOKED SEA SALT

Smoked sea salt will give an exotic smoked flavor to all types of dishes. In addition to traditional smoked dishes, use with meat, pork, even vegetables.

Case size: Eight 750 gram plastic jars. **MZM50**

MANCHA-ORO SAFFRON

The La Mancha region of Spain is famous for its high quality saffron that is used to give flavor, aroma, and color to many wonderful traditional dishes, including Paella. Although saffron cultivation does not require pesticides or chemical fertilizers, this product is very difficult to certify organic due to the cost to the small farmers who grow it. Saffron is a 100% natural product without any preservatives or chemical additives.

Case size: One 1 ounce tin **MO501 pre-order only**



MATIZ ANDALUZ PICOS

Picos are a traditional cracker made with olive oil, of which Spain produces in vast quantities. At times throughout history, when there has been an overabundance of oil, Spaniards created new uses for the excess. Thus was born the Pico. Using olive oil to make the plump breadsticks helped to preserve them when sailors took them on their long voyages to the new world. Today, picos are a staple on a tapas plate. They pair well with serrano ham, cheese, olives and more. Available in traditional and whole wheat.

Case Size: Twelve 7 ounce clear bags

Whole Wheat **MZA10**

Traditional **MZA11**

MATIZ VALENCIANO PAELLA RICE

Grown in the rich soils of the national protected l'Albufera Park of Valencia, this short-grain rice make the perfect ingredient for paella, arroz negro, and risotto. Its high absorption rate allows it to soak up and hold the abundance of flavors in all of your favorite rice dishes.

Case size: Four 11 lb sacks Paella Rice **MZV50**



MATIZ MARCONA ALMONDS

Marcona almonds are known as the chef's choice in almonds. Their higher fat content gives them an unsurpassed taste and texture. Available in blanched or fried in olive oil and salted (both with and without skins), these almonds are the ultimate snack food.

Case size: F&S Twelve 1 kilo bags **MZ404**

F&S w/skins Twelve 1 kilo bags **MZ405**

F&S Two 5 kilo bags **MZ504**

F&S w/skins Two 5 kilo bags **MZ505**

Blanched Twenty 500 gram bags **MZ601**



PRIORAT CARAMELIZED NUTS (PRE-ORDER ONLY)

These nuts are caramelized in small batches according to a traditional recipe handed down through the generations.

Case size: 2 kilo vacuum packed bags.

Almond **PN610**

Hazelnut **PN620**

Walnut **PN630**



MATIZ ESPAÑA SPANISH OLIVE MIX

Our Spanish olive mix is a blend of Arbequina, Manzanilla, Cacerenas, Gordal, Caspe, and Empeltre olives produced according to traditional techniques, without the use of chemicals or additives. Once picked, the olives are naturally cured in water and salt to produce a pleasantly meaty olive with a soft texture.

Case size: 6.6 lb plastic containers **MZS50**

PRIORAT NATUR OLIVES NEW PACKAGING

Produced according to traditional techniques, these olives are selected by hand and then naturally cured with water, salt, and herbs to produce a pleasantly meaty olive with a soft texture. Arbequina olives, cured 3-4 months, are tiny but bursting with a nutty buttery flavor. Caspe-Moron "Trencada" or Broken olives, also cured 3-4 months, are cracked before they are cured to help tenderize them and bring out their full olive flavor. The black Empeltre, picked ripe and cured for 12-14 months due to the higher sugar content, are so good its impossible to eat just one! The enormous Gordal olives, cured 3-4 months, are a mouthful. Case size: Two 5.5 lb jars

Varieties: Priorat Arbequina Olives **PN501**
 Priorat Black Empeltre **PN503**
 Priorat Gordal Olives **PN504**



QUINCE PASTE The quince tree originates in the Middle East and symbolizes luck, fertility and love. In antiquity it was one of the most sought after medicinal plants. The fruit looks like a mix between an apple and a lemon. It must be cooked with sugar to tame the flavor and create a spreadable paste. Try it on toast or crackers, or do as the Spaniards do and spread some on Manchego cheese.

Matiz Catalan

At once tangy and sweet in flavor and beautifully hued, this quince paste is an outstanding value.

Case size: Twelve 12.3 ounce containers **MZC01**

Corazon del Sol

An all-natural extra-extraordinary quince paste from the south of Spain. Great care is taken in all aspects of the production process, from harvest to cooking and packing, to give this quince paste a deep color and rich flavor.

Case size: Four 3.3 lb containers **CS502**



MATIZ NAVARRO PIQUILLO PEPPERS

Matiz piquillos carry a seal of authenticity granted only to those that are hand-picked in the Ribera del Ebro region of northern Spain. Piquillo means 'little beak,' in reference to the pepper's distinctive pointed shape. For generations they have been picked and produced almost entirely by hand, using no chemicals in the washing, roasting and peeling process. Slow roasting over open wood fires gives these unique peppers a complex, rich and spicy-sweet flavor. Piquillos can be roasted, sautéed, added to salads, stews or atop pizzas. Retail sized containers are organic; bulk containers are all-natural. Case size: Six 6.6 lb tins **MZN50**



MATIZ PIPARRAS

Piparras are a traditional long green pepper from the Basque Country of Spain. With a mild, slightly pickled flavor, they make a wonderful accompaniment to Bonito tuna and smoked fish. They're also fantastic on their own drizzled with olive oil and a bit of salt.

Case size: Five 4 lb jars **MZP50**



MATIZ VALENCIANO ORGANIC HORCHATA CONCENTRATE

Tiger nuts, also known as earth almonds, are tubers that come from the distinctive Chufa plant grown throughout Valencia. Tiger nuts make a delicious and nutritious sweet snack, and are the main ingredient of the exquisite Spanish Horchata, a refreshing drink served cold throughout the summer (not to be confused with the rice milk based Mexican horchata). With Matiz Horchata Concentrate you can enjoy this sweet treat all year round. Just add water and enjoy! (makes 3 liters)

Case size: Twelve 17.6 ounce bottles **MZV60**



BLANXART CATANIAS (BRICS)

Toasted marcona almonds covered in a creamy almond praline and lightly dusted with cocoa.

Case size: One 2.2 lb box **BX501**



PAELLA PAN

Makes 4-5 servings.

Case Size: One 34 cm **PP134**
others sizes available upon request





rooted foods

Rooted Foods are authentic, native foods that are created by small, community-based producers. They represent a community, a region, and a way of life. By purchasing Rooted Foods we are directly strengthening the social, environmental, and economic fiber of the community from where the product came. And this encourages healthier, more stable and self-sufficient local economies worldwide.

Rooted Foods is a voluntary initiative launched by the folks at Culinary Collective. We seek out and promote culinary products that are truly rooted in their communities - products that are healthy and unique, and that contribute to the self-reliance of local economies. Through transparency, Rooted Foods aims to inform consumers of the benefits to supporting small producers of authentic regionally-based products

The Rooted Foods team reviews products, gathers information, visits the producers, and nominates products for certification. An independent Review Board then assesses each nominated product to ensure that it meets the strict Rooted Foods criteria within five categories: Authenticity, Local Sourcing, Local Ownership, Social Responsibility, and Environmental Stewardship.

When you see the Rooted Foods logo, you know that the product you are buying meets the highest standards and is truly rooted in its community.



Pricing & Shipping

Please contact us directly for current pricing and information about Culinary Collective shipping policy. We ship to distributors and wholesale accounts nationwide from our warehouses in Washington and Virginia.

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