



AL-ANDALUS DELICATESSEN

ARTISANAL
HONEY AND MARMALADE



Al-Andalus Delicatessen, S.C.A.
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ABOUT US



AL-ANDALUS DELICATESSEN

Al-Andalus Delicatessen was founded in 2002, as a result of our desire to recover and elaborate the typical products of our area, La Alpujarra. Our company's philosophy urges us to use the best local products, following the traditional recipes from our ancestors.



The process of elaboration, as well as the production and packaging are carried out manually, which allow Al-Andalus Delicatessen products to be treated individually, making them unique. This preservation of tradition is joined by the usage of new technologies, which we utilize in every process of analysis and sanitary control that all our products must comply.



These characteristics make our products considered “Gourmet” or “Delicatessen”, with the highest degree of quality.

OUR ESSENCE



Lanjarón is the enclave where Al-Andalus Delicatessen has placed its facilities. At the foot of Sierra Nevada and just a few kilometres away from the Mediterranean Sea.

Thanks to this special location, this region is granted with a tropical weather which mixes high mountains and sea areas.

Al-Andalus Delicatessen products transmit within their flavour the essence of the nature from this region, which is unique in the world.



PRODUCTS

Spanish Honey (100% natural)

Artisanal Marmalade (60% fruit)

Organic Products

Organic Honey

Organic Marmalade

Other Traditional Products



SPANISH HONEY

Under the name of Spanish honey we can offer a 100% pure honey of Spanish origin. The different formats, flavours and prices make this type of honey a very attractive and competitive product in the global market.

The quality of this honey is equivalent to the loyalty of our customers, as from the beginning of our operation, year after year its consumption has increased.

Flavours:

- Wildflower honey
- Mountain honey
- Chestnut honey
- Rosemary honey
- Orange blossom honey
- Avocado honey



Packaging options:

- Ceramics Jars of 500 gr and 250 gr of Wild flower honey and mountain honey.
- Cristal jars of 500 gr and 250 gr of all our flavours available.



WILDFLOWER HONEY

This honey comes from many different wildflower origins. This honey is anti-inflammatory, digestive and healing. It is a great food supplement. Rich in minerals, it prevents anemia, promotes digestion and is antiseptic. Wildflower honey is mostly composed by nectar of low mountain areas and valley, composed for example by rosemary, fruit trees, sage, lavender, etc.



MOUNTAIN HONEY

Mountain Honey is composed by nectar of high mountain areas, composed for example by chestnut tree, oak tree, oregano, thyme and many other mountain plants and trees. Mountain honey is antimicrobial, which serves to increase defenses, treat respiratory problems (such as sore throat, cough and inflammation of the sinuses), disinfects wounds and helps eliminate inflammations caused by fungi and bacteria.





CHESTNUT HONEY (CASTANEA SATIVA)



This honey is collected from our mountain areas, especially in Sierra Nevada and the Alpujarras. It has a strong and pungent odor and its color is dark with beautiful shades of green and red tones. The chestnut honey is astringent and good for the strep throat. This Chestnut honey is used to improve the blood circulation.



ROSEMARY HONEY (ROSMARINUS OFFICINALIS)

It is one of the most emblematic productions of the province of Granada, with historical references for centuries. It can be collected in the whole area of Granada. Honey with an excellent aroma, delicate flavour, very sweet and balsamic. It's perfect for respiratory conditions, its therapeutic applications are good against rheumatism, gout, cirrhosis, and as a stomach tonic.





ORANGE BLOSSOM HONEY (CITRUS SINENSIS)

A traditional product of Granada, the orange blossom honey is harvested in the valley areas where there are many of these crops. The main area where most of the orange blossom honey production is concentrated is on the valley of the low Alpujarra and especially at the Lecrín Valley. It has certain sedative effects, helping to get to sleep. It is also antispasmodic.



AVOCADO HONEY (PERSEA AMERICANA)

In Spain this is an exclusive product of Granada, and some little areas of the coast line of Malaga and the Canary islands. It is a dark amber color and feels smooth and silky on the tongue. Due to the iron contribution of avocado honey, it helps us activate the B vitamins, oxidizes glucose and intervenes in the creation of proteins in muscle and bone tissues. It helps our body to eliminate water and electrolytes that are stored in our body. Prevents anemia and reduces hypertension.



ARTISANAL MARMALADE

Our artisanal marmalade is made of 60% of high quality fresh fruit, carefully selected at the exact ripening time, without preservatives or coloring or any other type of additives. We use only fruit, sugar and lemon juice. This way, we make high quality 100% natural products.



Flavours:

- Blueberry
- Onion
- Cherry
- Raspberry
- Strawberry
- Red currant
- Green Fig
- Kiwi
- Blackberry
- Orange
- Pineapple
- Red Tomato
- Fruits of the forest

Packaging options:

- Cristal jars of 250 gr.



ORGANIC PRODUCTS

Al-Andalus Delicatessen offers a line of ecological products under the inscription and legal certification of the European Union with a totally assured high quality.

ORGANIC HONEY (ECO AL-ANDALUS DELICATESSEN)

So named because the harvest takes place in organic terrains, and because its sanitary treatment is carried out only through organic and natural materials.

Packaging options:

- Cristal jars of 500 gr and 250 gr.



CALIDAD CERTIFICADA





ORGANIC MARMALADE (ECO AL-ANDALUS DELICATESSEN)

We make our marmalade with carefully selected products of the highest quality amongst small orchards from every village that's within our region. It is considered organic because of its treatment and harvesting process.

Our organic flavours include:

- Blueberry
- Raspberry
- Blackberry
- Strawberry
- Fruits of the forest
- Green Fig
- Orange
- Red tomato
- Quince paste



Packaging:

- Cristal jar of 150 gr.



OTHER TRADITIONAL PRODUCTS

We also make other traditional products such as quince paste and chestnuts in syrup. These products are typical of autumn, although we have them available all year.

QUINCE PASTE

Is made with selected quince from small orchards which are near our factory. The usual procedure for its preparation is to take the fruits of quince and cook them into pieces.

Then it is processed until a smooth paste is obtained. The paste of quince and refined sugar is placed in a bowl and cooked. The result is poured into a mold in order to obtain a semi-solid bar when it cools.

Packaging:

Plastic packaging of 300 gr.



CHESTNUTS IN SYRUP

The chestnut season corresponds to the autumnal season, so during the rest of the year it can be difficult to find these fruits. But the truth is that there are various techniques to preserve chestnuts and be able to enjoy them at any time. One of these methods is to put them in syrup.



The chestnuts in syrup can be used to accompany any dish of meat (especially game meat, red meat or pork) and in a lot of sweet recipes.

Packaging: 275 gr

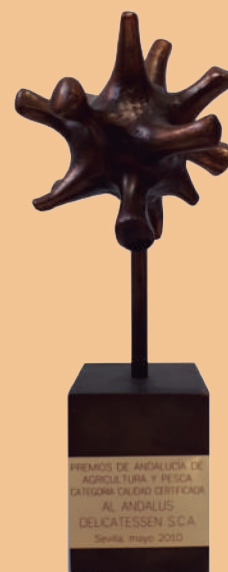
AWARDS, CERTIFICATIONS AND PARTNERS

2010 Certified Quality Company

Granted by the Regional government of Andalucía, it rewards products regarding their quality, origin and harvesting process, as well as their respect for the environment during the elaboration.

CAAE Organic certification

CAAE is the certification entity specialized in Ecological Production that certifies more hectares in Europe, more than 1,000,000 hectares. Since 1991, providing certification and control services for the agri-food sector.



Junta de Andalucía's certificate of organic production

Members of LANDALUZ, Andalusian Food Business Association

Is the reference entity in the Andalusian agrifood sector, accounting for almost 40% of total billing in the sector within the community, which puts the spotlight on the specific weight it has as an agroindustrial business owner.



Members of Sabor Granada

Sabor Granada is the distinctive brand of agri-food products from the province of Granada. From the Provincial Council, driving this brand, we work to make known the best of Granada and, undoubtedly, among the best are our agri-food products, the result of our enormous landscape and climate richness.



Members of the Chamber of Commerce of Granada.



LOCATION



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