

## SANTA TERESA



















#### \_ about us



Santa Teresa was born in 1860 in Ávila-Spain, as a small artisan family-owned confectionery shop.







Today we have the most advanced manufacturing technologies at our MODERN FACILITIES, certified with the highest quality standards.





Traditional Spanish recipes and artisan manufacturing methods, but with a great focus on innovation.





Close to the consumer, sharing our moto "WE ARE WHAT WE EAT", what means that food is nutrition, health, pleasure, sustainability and gastronomic experience.

#### \_ our values



since 1860

160 years of history



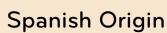


QUALITY manufacturing



ENVIRONMENTAL compromise









Selected ingredients

Preservatives free Additives free Colorants free



100 % NATURAL



Innovation



**GMO Free** 



Allergens free



Renewable energy sources



Sustainable packaging



Waste recycling

Our purpose, your Well Being



#### \_ our products





- ✓ A REFRESHING BEVERAGE or a COLD SOUP.

  Perfect for summer! Ready-to-eat!
- VEGETABLES from Mediterranean Orchard and EXTRA VIRGIN OLIVE OIL typical from Spain.

More than 3 million people visited Spain in 2023 and discovered the GAZPACHO: one of the most refreshing, healthiest and best known beverages in the country!

Formats:





















#### \_ our products



### VEGETABLE SOUPS





- ✓ HOMEMADE RECIPES, typical from MEDITERRANEAN DIET. Ready to Heat!
- Elaborated with a careful selection of FRESH VEGETABLES from Mediterranean Orchard and EXTRA VIRGIN OLIVE OIL typical from Spain.

**Eating taste and healthy is possible with** Santa Teresa Vegetable Soups. **Mediterranean Diet in each spoon!** 













Pumpkin



Vegetables



Carrot



Artichoke

CONVENIENT **FORMATS** 

**MICROWAVE** SAFE

400 ml / 280 ml / Bipack / Tripack

#### \_ our products



# MEMBRILLO QUINCE PASTE



- ✓ Cheese pairing elaborated with Fresh Fruit.
- ✓ Perfect for MANCHEGO and any kind of cheese.
- ✓ HANDMADE quince paste according to the TRADITIONAL RECIPE typical from Spain.





## The perfect Spanish pairing for cheese. Add a sweet hint to your cheese platter!

Formats:















#### THANKS!

#### Contact us:

Yemas de Santa Teresa S.A. C/ Río Esla 50, P.I. Las Hervencias 05004 ÁVILA – España –

Tlf.: +1 786-3541913

aless and ra@santateres agourmet.com

nicolas@santateresagourmet.com