

# Medi Salad

Ready to eat **mediterranean salads**

By **Delicias**  
AGRUÇAPERS

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# MediSalad is here!

At Delicias Agrucapers we welcome the arrival of a new range of products that strengthens our offer and boosts us as a leading brand for flavour and quality.

## MediSalad, ready-to-eat Mediterranean salads.

The new range of healthy salads using exquisite vegetables and pickles.

**Purely Mediterranean!**



## WHAT MAKES US DIFFERENT?

Quality, tradition, flavour and innovation are our hallmarks and are what makes us different.





# Benefits of MediSalad

## Did you know...?

Each can of **MediSalad** contains a huge volume and variety of vegetables rich in vitamins A, C, B6 and B1, providing a **high content of fibre, protein and mineral salts** (calcium, potassium, iron, etc.).

Our salads are your best ally to keep down your weight and aid with your digestion. Whether you are an athlete or simply want to have a healthy diet, **MediSalad is for you.**



# New packaging with Openvac technology

A new way of packaging and preserving food that breaks with traditional canning methods.



This system allows us **to shorten the usual pasteurisation and sterilisation times associated with conventional containers**

The **extremely reduced volume of covering liquids** means that foodstuffs stored in OPENVAC maintain their characteristics without a great part of their vitamin and mineral content being diluted.

We fit an easy-open strip, guaranteeing a **perfect seal** while **allowing the can to be opened easily and cleanly.**

Above all, **we save energy.**





## New production area

- **Technology:** At the cutting edge of production machinery thanks to our high vacuum plant, capable of creating our land's unique recipes.
- **Investment:** Ambitious projects require ambitious investment, as can be seen in the result. For example, our decision to invest in a new production area with which we can guarantee products of the highest quality and with the highest health standards.
- **R&D&I:** Exhaustive research and development work has allowed us to extend our knowledge and achieve our goals of gastronomic innovation, improving on what already exists with greater effectiveness





## With the endorsement of Martín Berasategui

It is an honour and gives us great satisfaction to have the gastronomic endorsement of one of the greats of our cuisine. **Martín Berasategui** puts his twelve Michelin stars at the service of our customers by **strengthening the commitment to quality** of every one of the professionals who make AGRUCAPERS possible.

**MediSalad** will now also get advice and encouragement from our most famous chef, and his signature will appear on all its products as an unmistakable badge of food quality.

 MediSalad





# Discover a sustainable lifestyle!





## With roasted vegetables, black olives and spices

A classic combination of vegetables and black olives where spices, specifically oregano and basil, are a fundamental part of a recipe with a unique flavour.



Chef's suggestion:  
Add goat cheese log roll and nut mix.





## With roasted red pepper, capers and jalapeño

The flavour of the caper and the exotic jalapeño put a different, spicy touch on your palate, with the pepper there to soften the original mix.



**Chef's suggestion:**  
Add mozzarella pearls and fresh basil.





## With tomato, roasted green pepper and Kalamata olives

The most authentic Mediterranean gastronomic combination. A completely home-made recipe where we offer a traditional composition that connects us with our roots.



Chef's suggestion:  
Add tuna and boiled egg.





## With roasted red and green peppers

A perfect mix of roasted peppers of two colours, home made, with a tender texture and unique flavour. Goes perfectly with meat and fish.



**Chef's suggestion:**  
Add finely sliced garlic and oregano.



## With beans and roasted vegetables

A refreshing and nutritious bean salad recipe, combining legumes and vegetables to create an unmatched and totally updated flavour.



**Chef's suggestion:**  
Add diced cucumber and tomato.



## With quinoa, dried tomato and roasted vegetables

At the forefront of healthy gastronomy, we bring you a quinoa salad with dried tomato, onion and courgette as vital components of the result.



Chef's suggestion:  
Add spearmint and chopped cilantro.



## A product to enjoy wherever you want

**A product designed to satisfy the needs of our consumers,** giving them the chance to incorporate quality foods into their daily diet with the greatest of ease.

That is why MediSalad, **as well as being an ally in everyday life,** is also an ally on weekend getaways and on adventures in the countryside.



**Enjoy MediSalad** alone or with friends, on the beach or in the countryside, at work, at university, etc.





More than 50 years' experience and a philosophy **focused on quality, innovation and healthy eating** have consolidated Agrucapers as the leading company in the production and marketing of capers, pickles and a wide range of specialty food throughout the world

**Delicias Agrucapers is synonymous with quality, tradition, flavour, and Mediterranean diet** in the most demanding markets.

We offer innovative solutions to all the sales channels in which we are present: retail, food service and online.



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