



AGREGARE[®]

Natural & healthy products



ABOUT US

We are a company dedicated to the supply and distribution of natural and organic products in Europe. We offer a wide variety of products and raw materials with a primary focus on 3 important industries: Food, Cosmetics and Pharmaceuticals.

We take pride in being reachable and provide you with the best we have to offer wherever you are thanks to our convenient warehouse locations:

- Amsterdam, The Netherlands.
- Barcelona, Spain.



COMPETITIVE ADVANTAGES



We firmly believe customer service is the main drive of our business model. This is what sets us apart from other companies in the industry. As such, as our client and being our most important priority, you may expect nothing short of efficient responses tailored to your specific needs.



Our team members have extensive knowledge and years of experience in the industry, enabling them to offer you excellent assistance tailored to your needs when it comes to our products.



Our products are stored in two state-of-the-art warehouses located in major European logistic hubs, thus making it possible for us to provide you with the best product available on short notice.

CERTIFICATIONS

We are certified organic by:



Skal > BIO CONTROLE



Our suppliers are located around the world and are certified by the highest industry standards:



C O D E X
ALIMENTARIUS

SMETA



AOCS
Your Global Fats and Oils Connection



United Nations
Global Compact

Ethical
Trading
Initiative
Respect for workers worldwide

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**MEDITERRANEAN
INGREDIENTS**

TAHINI

Our smooth and creamy paste made from sesame seeds!

Thanks to the thermal process used to toast the sesame seeds, eliminating moisture, and increasing protein and fat levels, we obtain a great product. Tahini is a versatile and widely used ingredient in the Middle Eastern cuisine and found in classic dishes like hummus and baba ghanoush, both in Israeli and Turkish culinary traditions. Known for its rich and nutty flavor, Tahini is perfect for balancing the spice in our meals or adding a savory edge to them.

USES

- Hummus
- Peanut butter substitute for people with nut allergies
- Non-Dairy alternative of butter and spreads
- Bakery fillings
- Falafel
- Dressing, sauces, and dips
- Confectionery products as Halva

NUTRITION BENEFITS

- Omega 6 and 9
- Gluten free
- Vitamin E
- Protein
- Minerals: calcium, magnesium, iron and zinc
- Low sodium levels



COOKED CHICKPEAS

The consumption of chickpeas provides our body with a multitude of nutritional benefits!

Pre-cleaned, then soaked for a few hours prior to being cooked and bagged into a metallic pouch so they are ready for you to eat. This product is sterilized, making it safe as well as keeping its proprieties for 2 years. This legume stands out as a good source of vegetable protein, so it is recommended as a main ingredient in vegan and vegetarian diets.

USES

- Perfect snacking food
- Middle Eastern cuisine like hummus and falafel
- Plant based recipes
- Complement to soups and salads

NUTRITION BENEFITS

- Good source of protein
- Good source of fiber
- Iron

Specifications

- Purity: 99.90%
- Moisture: 10% max
- Size: Cooked 58-62 pzs. / 30 g
- Damage: 1% max
- Salmonella: Absent
- Shelf life: 12 months
- Storage conditions: 10-35° C



LIME JUICE POWDER

Extracted from the freshest lemons!

Lime juice powder provides a simple way to add a uniform lime juice flavor to any recipe without the need for the whole fruit, thus reducing waste and increasing yields. It is ideal for the food industry as 10g of lime juice powder yields 200ml of lime juice.

USES

- Seafood
- Flavoring ingredients
- Cocktails and mixology
- Bakery and confectionery
- Dressings and sauces
- Mayonnaises
- Snacks

NUTRITION BENEFITS

- Vitamin C



Specifications

- Moisture: 4.0% max.
- Shelf life: 18 months
- Acid (as citric acid): 45-55%

AQUAFABA

The vegan product you need
in your daily life!

The amazing liquid is obtained from the cooking of different legumes composed of starches, proteins, and others soluble solids. It has a great emulsifying power and works wonderfully as an egg substitute.

USES

- Vegan confectionery industry
- Vegan bakery
- Aioli
- Butter
- Egg substitute

NUTRITION BENEFITS

- More stability than egg's foam
- Less fat than egg
- Cholesterol free

Specifications

- PH: 5.3-6.3
- Shelf life: 24 months in its original packaging, stored in a cool and dry space away from direct sunlight.
- Storage conditions: 10-35° C



VEGETABLE OILS





TOASTED SESAME OIL

Add a touch of flavor and an unmistakable nutty smell to your favorite dishes!

Our toasted sesame oil has a beautiful deep brown color and a strong flavor that makes it good for seasoning, but it can also be used for cooking at low-medium heat due to its smoke point. The ideal choice for your business specializing in oriental cuisine.

USES

- Drizzle it on soups
- Stir-fry
- Use it to coat noodles
- Marinades for meat, chicken or fish
- Sauces or dips
- Cosmetic industry

NUTRITION BENEFITS

- Omega 6 and 9
- Free of preservatives
- Source of vitamin E and antioxidants
- Cholesterol free due to its vegetal origin



Specifications

- Color: 12-20 R / 60 - 70 Y
- Iodine Value: 104-120
- Peroxide value (at time of packaging): 4 meq/kg max.
- FFA (as oleic): 3.0% max.

EXTRA VIRGIN SESAME OIL

A better way to add flavor!

Rich in mono and polyunsaturated fatty acids, this oil offers a wide range of nutritional benefits. It has an amazing light color and a very mild sesame seed aroma. Since it's been cold pressed, it preserves all the properties of the seed also making for a delicious food complement.

USES

- Pastas
- Chicken
- Oriental cuisine
- Marinades for meat or fish
- Vinaigrettes
- Sauces or dips
- Cosmetic industry

NUTRITION BENEFITS

- Contains Omega 6 and 9
- Cholesterol free due to its vegetal origin
- Free of preservatives
- Source of vitamin E and antioxidants

Specifications

- Color: (5 1/4") 2.5 – 7R / 50-70 Y
- Iodine Value: 104-120
- Peroxide value (at time of packaging): 4 meq/kg max.
- FFA (as oleic): 2.0% max.





REFINED SESAME OIL

**It has a light-yellow color
and a soft aroma!**

Our Sesame Seed Oil is carefully refined and contains a high smoke point, making it highly suitable for the food industry. It is also widely used in the cosmetic field.

USES

- Oriental cuisine
- Bakery
- Dressings and sauces
- Snack manufacturing and frying foods due to the great stability or the oleic acid
- Spray coating for cereal, crackers, and dried fruit
- Deep frying
- Cosmetic industry

NUTRITION BENEFITS

- Omega 6 and Omega 9
- Free of preservatives
- Cholesterol free due to its vegetal origin



Specifications

- Color: (5 1/4") 2.5 R / 25 Y max.
- Iodine Value: 104-120
- Peroxide value (at time of packaging): 2.0 meq/kg max.
- FFA (as oleic): 0.1% max.

REFINED HIGH LINOLEIC SAFFLOWER OIL

Good source of Omega 6!

An excellent alternative for use at high temperatures, thanks to its high smoke point and great stability, our safflower oil is perfect for frying.

USES

- Dressings and sauces
- Spray coating for cereal, crackers and dried fruit
- To be cooked at high temperatures
- Cosmetic industry

NUTRITION BENEFITS

- High in Omega 6
- Free of preservatives
- Cholesterol free due to its vegetal origin

Specifications

- Color: (5 1/4") 2.5 R / 25 Y max.
- Iodine Value: 136-148
- Peroxide value (at time of packaging): 5 meq/kg max.
- FFA (as oleic): 0.1% max.





REFINED HIGH OLEIC SAFFLOWER OIL

Mild flavor, high in oleic acid!

A yellow to pale yellow option that is mainly used for its refined quality. It becomes an excellent alternative for use at high temperatures, thanks to its high smoke point and great stability. This oil is perfect for frying.

USES

- Cooking at high temperatures
- Frying
- Baking
- Spray coating for cereal, crackers and dried fruit
- Cosmetic industry

NUTRITION BENEFITS

- High in Omega 9 and Omega 6
- Free of preservatives
- Cholesterol free due to its vegetal origin



Specifications

- Color: (5 1/4") 2.0 R / 20 Y max.
- Iodine Value: 80-100
- Peroxide value (at time of packaging): 2.0 meq/kg max.
- FFA (as oleic): 0.1% max.

VIRGIN AVOCADO OIL

Enjoy the taste of avocado without guilt!

Avocado oil is obtained by pressing the pulp of the fruit through a cold process. Including this product in a varied diet is a great choice thanks to the benefits it brings to anyone who consumes it.

USES

- Drizzle it over salads, pasta, and cold soups
- Use it as a marinade for grilling meat, fish, and chicken
- Include it when baking
- Use it in homemade mayo or guacamole
- Cosmetic industry

NUTRITION BENEFITS

- Omega 6 and 9
- Vitamin E and A
- Antioxidants

Specifications

- Color: (1") 3.5 R / 50 Y max.
- Iodine Value: 81 - 90
- Peroxide value (at time of packaging): 5 meq/kg max.
- FFA (as oleic): 0.8% max.





SEEDS & GRAINS

CHIA SEEDS

A good source of important nutrients such as antioxidants, Omega 3 and Omega 6!

Chia seed is considered an ancient superfood due to its properties, popular for its high content of omegas and essential nutrients. Thanks to the mucilage it contains, it can form a distinctive gel that works as a thickener and fat substitute for your preparations.

USES

- Pudding
- Smoothies, juices and shakes
- Egg replacer
- Cookies
- Bread
- Granola
- Oatmeal
- Yogurt

NUTRITION BENEFITS

- Ancient Superfood
- Omega 3 and Omega 6
- Good source of fiber



Specifications

- Purity: 99.95%
- Moisture: 8.0% max.
- Peroxide value: 6 meq/kg max.
- FFA (as oleic): 2.0% max.

HULLED SESAME SEED

An ancient seed full of benefits!

Sesame seeds are rich in several nutrients and a good source of healthy monounsaturated and polyunsaturated fats. One of the oldest seeds to ever be used for cooking, it possesses an intense flavor, and it has been widely considered as a great complement for a myriad of dishes.

USES

- Toppings for hamburger buns and bread
- Baked snacks as crackers
- Candies such as Halva
- Sesame pastes
- Energy bars

NUTRITION BENEFITS

- Natural source of antioxidants
- Source of calcium

Specifications

- Purity: 99.99%
- Moisture: 4.0% max.
- Peroxide value: 5 meq/kg max
- FFA (as oleic): 2.0% max





BUTTER & SPREADS



AVOCADO BUTTER

A perfect vegan solution to simplify the preparation of your dishes!

An alternative to vegan diets! Avocado butter is a product obtained directly from avocado oil and specially designed to be used as the main ingredient in your favorite desserts or breads. It provides an ideal texture and consistency that you will undoubtedly enjoy in all your creations. You can also choose to use it for frying your food. You also need less product compared to other types of oils.

USES

- Mold release agent for bakery
- Butter substitute for cooking
- Oil substitute for cooking and frying
- Plant based diet

NUTRITION BENEFITS

- Rich in Omega 9 (oleic acid) from the fractionation of refined avocado oil
- Allergen-free
- Dairy free and vegan



Specifications

- Peroxide value (at time of packaging): 5.0 meq/kg max.
- FFA (as oleic): 0.20% max.
- Shelf life: 1 year

We live and breathe health standards so that you don't have to risk quality



AGREGARE



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