GUIDE 2016
YOUR SPANISH ORGANIC FOOD PARTNERS

BIO

TOP 14 SPANISH COMPANIES

Spanish Best Products for International Best Markets
Organic Food, Organic Business

POWERED BY BIOECO ACTUAL
Organic sector
These are times of change, of boldness...

Spain’s organic sector is growing constantly, both in exports and in internal consumption. The data show that this is a sector in continuous growth and expansion. The “bio” sector is at the forefront of a social movement that goes way beyond organic foodstuffs. The eco-entrepreneurs who lead this sector are young, extremely dynamic and highly creative people.

The organic sector also helps us to fight against climate change, against rural desertification, against the high rates of cancer amongst agricultural workers (due to exposure to agricultural chemicals)... This is unstoppable now. In Spain, we are Europe’s market garden. Our organic products enjoy insuperable international prestige.

These are times of change, of moving forward, of boldness... People are suggesting new ways of doing politics, new ways of consuming, new forms of medicine, new forms of education, new types of eco-nomy, new ways of communicating... Spain is the largest country in Europe in organic surface area, but our internal consumption is still small, albeit expanding. However, this can change a great deal in a very short time. We are still waiting for the great “organic” revolution in Spain. But in any case, we are growing in all senses of the word. And BioCultura, Spain’s most important organic products and responsible consumption fair is growing too; it is expanding, and is now present in Madrid, Barcelona, Valencia, Bilbao and Seville. We are the reflection of a creative, emerging sector.

We also congratulate ourselves for the expansion of Biofach. This great world organic food trade fair is European. This is where the seed of the organic sector lies, its most powerful and authentic version. In Spain, the sector is now 35 years old. The first steps taken by BioCultura were also the first steps of Biofach. Half-life treading the same paths, and with similar objectives. The best thing Europe can sell to the world is its culture, its rebelliousness and its own idiosyncrasy. And in this regard, the organic world has a great deal to say.

Over coming years, the consumption and production of organic foodstuffs in our country will continue to grow exponentially. Tendencies like veganism, the self-management of health, local and seasonal organic consumption... will all expand, reaching more and more population layers.
Spain, high-quality products and the organic bread basket of Europe

Whereas Europe leads the way in the transition towards an organic food and agricultural sector, Spain has become the continent’s main bread basket. It is the European country with the largest surface area devoted to organic farming, with 1,610,129 Ha (2013). The figure has doubled over the last ten years. Our country offers the best variety of primary organic products, in particular those derived from typically Mediterranean crops - that is vines, olives and cereals-, but we also have significant livestock production areas, and also stand out for certain powerful food and agricultural clusters. In short, we are talking about a huge exporting capacity for bulk products, but also of a safe option for all kinds of manufactured organic foodstuffs with a high added value.

Spain is an open market, with a highly-developed productive structure and a large capacity for expansion onto the international markets, since the timid growth of internal consumption enables us to commit strongly to exports. In 2013, the increase in exports was significant, and confirms the fact that we have an increasingly professionalised, entrepreneurialized sector. These factors allow for an increase in productivity, greater production at source and better commercialisation prices. According to the study ‘Characterisation of the Spanish organic production sector in volume and value’ (Ministry of Agriculture, Food and the Environment, 2014), Spain continues along a path towards a horizon of growth and it is estimated that, in ten years, we will reach 2 million hectares, 45,000 producers, 4,500 industries and 1 billion Euros devoted to exportation.

Spanish organic products offer quality and reliability, not least because of their certification structure. Most autonomous communities, which act as competent authorities in organic production, are equipped with public control and certification authorities that guarantee consumers that the methods used to obtain our organic products are in line with regulations, ensuring a bonus of transparency and objectivity, as well as reliability in terms of inspection and analysis, and a warranty of traceability and quality in the product.

This publication is designed to highlight some of the leading companies in the Spanish organic sector, a reflection of the entrepreneurial dynamism of Spanish food and agriculture and of its decisive commitment to healthy foodstuffs that are respectful of the environment.
Amandín is a range of organic products that came into being in 1995 with the aim of offering an alternative for anybody wanting to keep to a more natural, balanced diet. Our products are made using ingredients selected with the utmost care, sourced from organic farm. They do not contain lactose, and in many cases do not contain gluten either.

Our experience and constant concern with achieving excellence in each one of our products, along with the desire to innovate every day, have enabled us to create a wide variety of healthy products: functional vegetable drinks, organic stocks, dried fruit and nut creams...

Thanks to the incorporation of the latest technologies in the manufacturing processes and continuous development work of our R+D department, we work on developing new products that satisfy the nutritional needs of our consumers, with particular sensitivity at all times towards people who suffer from some kind of food intolerance or allergy.

We try to stay a step ahead of the competition, by offering different products. We are the first manufacturer to produce organic horchata (tiger nut drink), or an Organic Teff drink. Also, in 2015 we launched Oat with Cocoa, Oat, Red Fruits and Açaí and our delicious Onion Soup.

Activity

Production/Distribution
Development, manufacture and commercialisation of organic products.

Brand Amandín

Type of Production / Distribution
Vegetable Drinks
Broths and Soups
Dried Fruit and Nut Creams
Sauces
Import/Export Commercial Actions

On the international scene, we are consolidating markets like Brazil, Mexico, Chile... introducing new products or entering supermarket chains such as Jumbo, Walmart, in Chile, Superama in Mexico... In Latin America this year, we have new objectives, like the markets of Colombia and Argentina.

In Canada and the UAE, we are trying to increase sales, and we are also incorporating markets like Japan, where we have exported our first containers of vegetable drinks and are present in chains such as Yokado.

In Europe, we have increased our presence through markets like Greece, Lithuania, Poland, Latvia, Romania, Bulgaria, Estonia, Slovenia. In some of them, we are in large chains like Iki, Máxima, Mega Imege, Carrefour...

We had a small presence in the UK, which has increased with the entry of our broths into the leading Whole Foods chain.

Our target for this year is France and Germany, two markets where we see an initial possibility for entering with our Oat Drink with Red Fruits, our Teff Drink, our Miso Broth, our Tiger Nut Drink (Horchata), etc...

Finally, our big 2016 goal is the American market. We are working on it, and believe that during the first semester of 2016, we will be exporting our first drinks to the US market.

Certificates
Activity

Production/Distribution

Organic food products, ecological toiletries and home cleaning products, manufacturer and distributor.

Type of Production / Distribution

National distribution (Peninsula, Balearic Islands and Canary Islands).

Specialists in organic foods preserved at room temperature and long shelf life. With over 750 products in its catalogue, this manufacturer offers a range of basic food products under its brand, Biocop, and represents the main organic brands from the European continent in Spain.

Brand: Biocop

Distributed Brands

Alara, Artigiana Genovese, Barnhouse, Biocop, Biodeta, Biolive, Bioster, Blai Peris, Calasparra, Castell d’Ag, Condi, Cot One, Ecolife, Ecover, Geo, Lima, Luna e Terra, Natur Frisk, Naty, Noberasco, Nuscarobe, Nuscobio, Oatly, Pema, Perblan, Rapunzel, Riedenburger, Soydream, Sunval, Toca, Urtekram, Vitamont, Vitariz, Werz.

Certificates

Bio certifications of all the brands represented indicated above.
Biocop productos biológicos, S.A.

We are a respectful, professional, non-speculative company and since 1975 we have been manufacturing and distributing organic products and food that we trust in for consumers who practise conscientious consumption. Our story began in 1975, when the Vida Sana manifest was published. We were trying to recover normal, healthy products, which were very difficult to find at that time. In this manifest, mention is made of natural and organic products for the first time in Spain – we were the first to commercialise wholegrain cereals. In 1987 we became a public limited company, and we established ourselves in Lliçà de Vall. The company facilitated our development and organisation as a family company, without altering our business principles. We are still convinced of the need to consume organic products, which is why we continue to grow so as to influence our society more and more.. At present Biocop has a palletized warehouse with a surface area of nearly 5,000m² and food handling and packaging installations as well as a workforce of 36.

Our aim is to improve the health of people and the environment by commercialising foods that are authentic, safe, organic and healthy.
Activity: Wholesale and retail organic supermarket.

Business surface area: 700 metres

Articles: Over 9,000 organic product references.

Sections: Food, consolidated as a leader in fresh products, Dietetics, Hygiene, Cosmetics and any products that complement all the areas of a healthy life.

Brands
Biocop, Biogra, BioSpirit, Cal Valls, La Finestra sul Cielo, El Granero Integral, Natureco, Natursoy, Sol Natural, Soria Natural, Vegetalia and many more.

Certifications: Bio certifications of all the brands represented

Awards: BioCultura 2009 for the Best National Organic Commerce
Conscientious Nutrition Prize 2013 for unconditional support to small producers.

Since the beginning of the 1930s, with enthusiasm, dedication and effort, four generations have offered the best, healthiest products. Without foregoing that spirit, they transformed, keeping pace with the evolution of their city’s commerce, until in 1999 Bio Space was created, now considered one of the foremost supermarkets for organic products in Spain, with more than 9,000 product references at present.

Consolidated as a leader in fresh products, dietetics, hygiene, bio cosmetics and everything that complements a healthy life, maintaining and improving its principles, bearing in mind that the Bio Space concept does not limit itself to marketing its products and definitively covering any food sensitivity – vegetarian, macrobiotic, vegan, celiac, biodynamic, Vegan, raw food... but also provides consultancy on them, imparting courses and workshops to inform
and instruct people about the best of organic philosophy.

The company recently incorporated an on-line section, with the best service quality, which is in expansion as demand has led to the need to extend deliveries on a national and international level, in order to fully facilitate access to this lifestyle, simply and efficiently.

Bio Space’s commitment also involves producers, distributors, professionals of the activities, clients and other aware businesses. All of them comprise and lend meaning to the brand philosophy and make the respect and love of the environment we live in grow day by day.

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**Bio Space covers any food sensitivity and provides consultancy on them, imparting courses and workshops**
Health and welfare. Our major commitment

Bo-Q Alimentación Natural consists of a team of people committed to the “eco” world, who in 2013 decided to combine efforts to market organic products in Catalonia and Andorra, with the aim of promoting the health and welfare of people, responsible consumption and respect for the environment.

We currently represent over 10 leading brands in the Spanish market and sell approximately 3,000 references, mainly in specialized food stores, organic supermarket, dietetics stores and herbalists with a market presence of approx. 80% in Catalonia.

Activity: Marketing and distribution of organic food products and beverages, dietary supplements and natural cosmetics.

Commercial presence / sales channel: We target specialized nutrition stores, organic supermarkets, dietetics stores and herbalists. We have a commercial presence in the specialized channel of approx. 80% in Catalonia and Andorra.

Specialists in: Organic food, vegan products, gluten-free products, diet products, sugar-free products, lactose and egg-free products, fresh preparations (veggie burgers, tofu, seitan, vegetable cheese).

Organic certification: The products we distribute are organic and comply strictly with all European regulations.
Our own ecosophy: Commitment, Quality and Diversity

Our lifestyle and the way we work is based on our own Ecosophy whose foundations are:

• **Much more than just distributors.**

  We align our values with those of the brands we represent and the extensive network of stores we serve daily, transferring the entire value chain to the end consumer. Our difference lies in the fact that we are an extension of the brands we represent, assuming the tasks of selling, distribution, promotion, marketing, logistics and administration. Only in this way can we guarantee the best quality and service.

• **Selective about the brands we represent.**

  We only market healthy products that promote people’s welfare. We opt for brands that have a number of properties that make them unique, either for their nutritional qualities, their commitment to sustainability or the nature of their raw materials. We are a distributor that differs from most in that we represent fewer brands than others, but all with great intensity.

• **Safe long-term bet**

  Our total involvement with each brand means we work with them exclusively, i.e. our product portfolio never includes two brands of products that might compete with each other. We only work with one brand per product segment, thus focusing our efforts and success directly on each brand.

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**Interests**

To complement and expand our product range with new brands and references. Import and/or representation of brands from other European countries.

**Main reasons for choosing Bo-Q Alimentación Natural as a strategic partner:**

1. **Customer oriented: We work with the aim of increasing sales.**

2. **We work with a single brand per segment, with no competition within our product range.**

3. **Our involvement makes us specialists in the products we represent, a factor that promotes sales success.**

4. **Extensive experience in the marketing and distribution of quality organic products. Wide knowledge of the channel ensuring good market positioning with regard to the end consumer.**

5. **Dedication and absolute commitment. We believe in lasting relationships, because we are more than just a distributor. We do not settle for just selling more but doing it better and better.**

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**We are experts in the products we distribute, in order to sell them with guaranteed success**
We are a family company, devoted to the production and processing of organically-produced vegetable juices and preserves since 1979. We are located on a plain below the Pyrenees 120 km from Barcelona, in the village of Vilanova de Bellpuig (Catalonia-Spain).

The way of thinking and lifestyle of Manuel Valls, a naturist since his youth, formed the ideological base on which we developed the company.

We started out in biodynamic agriculture at the end of the 1980s and subsequently obtained the Demeter certification.

We promote local production and local varieties, always seeking the maximum organoleptic quality and promoting biodiversity.

The products are prepared using artisanal methods and we take great care over this, in order to guarantee the maximum quality of the product. All of the juices and preserves are bottled in glass.

An important part of the electrical energy we need is generated for self-consumption with renewable sources. All of the organic waste produced is composted and used as fertiliser.

We currently make over 70 products: juices, jams, tomato sauces and preserves, olives, cooked pulses, vegetable preserves...

We have always fostered consumption of local products. For this reason, our products are commercialised mainly in Catalonia-Spain, although some are exported too.

Recognition of organic agriculture in Spain from official bodies began in the 1980s, after individual and association work by farmers and manufacturers of this kind of product, in which we have always been involved. When the registry of farms was created, Manuel Valls’ farms were the first to be certified as organic.
### Activity

**Production, processing and distribution:** Growing of vegetables, production of juices and preserves, from own farms and from other producers, and commercialisation of all the above-mentioned products as well as representation of other brands.

**Type of distribution:** Specialist business for organic foods, health-food, herb and gourmet stores, HORECA channel and food shops in general.

National: Peninsula, Balearic Islands and Canary Islands.

Main export countries: Germany, France, Denmark and USA.

**Own Brand:**
Cal Valls

**Other Distributed Brands:**
Beutelsbacher, Castagno, Eos, Holle, Mogli, Naturata, Spielberger.
Represented Brands / Products

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A commitment to the natural solution

Dietéticos Intersa S.A. is a company that has been devoted to the field of DIETETICS, NUTRITION, PHYTOTHERAPY, AROMATHERAPY and NATURAL PHYTOCOSMETICS for over 35 years.

As a result of a desire to have the experience of being a company based on DEVELOPMENT AND INNOVATION of natural products, more than 35 years ago we created DIETÉTICOS INTERSA S.A. Our aim, which is always present, is to contribute to improving quality of life and to come closer to a better understanding of the needs of the human body.

This understanding enables us to help supplement micro-nutritional and phyto-nutritional needs in special circumstances, thus contributing to improving people’s health, always from the perspective of prevention and under a global or holistic conception in which food supplements form part of a concept of health, nutrition and lifestyle at all times.

Contributing to improving quality of life

Philosophy

Our philosophy is based on QUALITY, from the raw material to the end product. This concept of QUALITY extends to the service and monitoring of the product after it has been put on the market, in accordance with our traceability system.

Offering a high standard of quality and guarantee through our products forms part of our philosophy.

Respect towards our customers and in the trust they place in our company.

Personalising the service dispensed to our customers, in order to try and find the balance between their demands and our possibilities.

Support in education on our products and their holistic concept:

- Training in dietetics
- Nutrition
- Lifestyle

Scientific aromatherapy training. Strengthening innovation and development (I+D).

Activity

PRODUCTION & DISTRIBUTION
Company devoted to the field of DIETETICS, NUTRITION, PHYTOTHERAPY, AROMATHERAPY and NATURAL PHYTOCOSMETICS

TYPE OF DISTRIBUTION
National distribution (Peninsula, Balearic Islands, Canary Islands and Principality of Andorra). Catalogue with over 150 Food Supplements and approximately 600 natural cosmetics and aromatherapy products.

Exports to the markets of: Portugal, Benelux, China, Hong Kong, Cyprus.

Certificates


Production certificate NATURAL AND ECOLOGICAL COSMETICS according to ECOCERT Greenlife S.A.S
Biogran, 30 years producing high quality organic food and supplements

Biogran was established in 1980 in Madrid, Spain, having identified an opportunity that was not being covered at the time. Many consumers were beginning to demand organic foods that was free from chemical pesticides, synthetic fertilisers and GMOs.

As a result Biogran began packing and distributing organic food commodities such as cereals and pulses, which led to the creation of one of Spain’s top organic brands, El Granero Integral.

Committed to the quality of its products and desire for a sustainable global environment, Biogran has the latest and modern facilities in place where innovation and development of new products prevails. In 2003 Biogran became the first company in Spain to obtain the organic certification for food supplements by the Madrid certification authority, thus meeting the increasing demand by consumers for high quality and innovative products.

Given this quality focus, Biogran prides itself in having the highest quality grade under IFS accreditation (International Food Standard), which continuously guarantees the safety and quality of its food products designed for consumers.

Within the organic portfolio of manufactured products, Biogran key range includes:

- **El Granero Integral® organic food supplements** produced using top-quality raw materials and formulated with organic ingredients. The range has over 30 products including: Turmeric with Pepper, Maca, Rhodiola, Moringa, Black Cumin, Black Garlic, Kale, etc. available in tablets or in plant capsules suitable for vegans.

- **El Granero Integral® organic superfoods**, range of raw powdered and mixed powdered ingredients, produced with carefully selected top-quality raw materials following the highest quality standards.

The raw powdered El Granero Integral® organic superfoods mix range is developed to combine health synergies. Some examples include: “ANTIOX”, aimed at providing antioxidant health benefits, “DTOX”, unique blend of raw superfoods with detox properties, “SPRT”, created for sport enthusiasts to enhance performance and recovery, “INM”, combination of superfoods to help strengthen the immune system and “BEL”, with a high content of vitamin C, a vital molecule for skin health and beauty.
Activity

Manufacturer: Organic food products, superfoods and food supplements.

Distributor: Specialist in the importation and commercialisation of products on a national level in three temperatures: dry, refrigerated and frozen.

Type of distribution: Own national distribution (Peninsula, Balearic Islands, Canary Islands and Principality of Andorra). With over 4,000 direct sales outlets: herbalist shops, organic stores, organic restaurants, specialist shops and supermarkets. Wide catalogue with leading organic food brands, free from products, food supplements, organic cosmetics, vegan foods, vegetarians, etc.

Own Brand: El Granero Integral, Ecocesta.

Distributed Brands: Bioinside, Dr.Goerg, Florentin, Granovita, Hammer-Mühle, King Soba, Linwoods, Natura-ttiva, Sojade, Taifun, Töpfer, Vitaquell, Wheaty, etc.

Accreditations
Activity

Production and Distribution: Producer of biscuits, bread and cakes, packaging plant for cereals, seeds, flours and dietetic products. Distributor of organic food products, dietetic supplements, natural cosmetics, home cleaning products and specialist press.

Type of distribution: National distribution (Peninsula, Balearian Islands, Canary Islands and Principality of Andorra). Catalogue of the company’s own production with more than 600 products and over 2,000 references of brands represented in organic food products.

Brand: El Horno de Leña.


Certificates

ISO 9001
Certificates of the brands represented

MARIA BISCUITS • COOKIES • PASTRY CAKES

KAMUT • WHEAT • ESPELTA • RYE
El Horno de Leña is one of the pioneering brands in Spain of artisanal products from Organic Agriculture

It currently offers the market one of the broadest ranges of organic and dietetic foods in the country, in different product categories: biscuits, bread, cakes, seeds, cereals, flakes, pulses, preserves, honey, pastas, etc.

The products are prepared artisannally, using totally traditional methods.

• They include rigorous checking of the natural, organic raw materials, with detailed analysis of their organoleptic characteristics such as flavour, colour, texture and aroma, and multi residue tests carried out on all of the organic flours, (over 200 active materials, pesticides, herbicides, phytosanitary products….etc.)

• They are prepared with maximum attention to all the details, with no industrial additives or colouring agents, to provide healthy, nutritious foods with the best flavour.

• All the currently-valid national and European regulations are strictly observed. Its organic certification is a guarantee that the raw materials and preparation follow appropriate practices and are an endorsement of organic certification and environmental quality.

El Horno de Leña has implanted a quality system based standard ISO 9001: 2008 and is SGS-certified.

It offers the market one of the broadest ranges of organic and dietetic foods in the country

ECO-CAKES · COOKIES · BISCUITS

OAT · KAMUT · ESPELTA · RYE · FAGOPYRUM · TEFF
Activity

*Production and Distribution:* Production, processing and packaging of Organic Herbs and Spices.

*Products:* Herbs, Teas, Herbal Teas, Spices and Essential Oils.

*Brand:* Herbes del Molí and ArtemísBio.

Certificates

*Organic:* EC 834/2007 and BCS KOC

*Fair Trade:* Flo-Cert

*Food Quality:* IFS and ISO 22000

*Others:* Kosher

Represented Products
Herbes del Molí was pioneer in organic herbs in Spain. Since 30 years ago we produce, transform and pack organic herbs and spices, of course, we import some of our ingredients and also export some of our best productions.

Our cooperative was founded in 1986 in an ancient mill over 500 years of history. There we, three young friends passionate about aromatic plants decided to start a common project.

We specialized in cultivation, harvest, drying, distillation and transforming process of aromatic and medicinal plants. Based on the principles of organic agriculture, we have always been seeking the greatest respect for the environment and good quality plants, and bringing culture and health to all households.

Gradually, we have been evolving up today’s reality, becoming a reference in the sector both nationally and internationally, not only for the quality of our products, but also for our commitment to organic farming and biodiversity protection.

Herbes del Molí represents much more than a company, we are a team of committed people full of excitement and hope, who shares a common philosophy, with a protective point of view towards the society and the environment, and we still have a lot of history to write.

Providing from raw materials to final packaging, Herbes del Molí is your passionate organic partner.
Activity

Production: Seawater for therapeutic purposes, and others.

We take the water from the high seas, where the currents keep the seawater clean and with salinity that is constant, and where waterspouts called vortices form. Large concentrations of plankton form here, which can turn non-bioavailable mineral elements into bioavailable ones. This is what is known as MARINE PLASMA.

The seawater of Ibiza and Formentera and our internal medium have the same chemical composition. It is an excellent nutrient, and contains all the minerals and oligo elements needed for the correct functioning of the organism. It has an alkaline pH, improves the quality of the internal medium and contributes to wellbeing through cellular nutrition and renewal. It is the great mineral medium for cellular life.

Products: We commercialise ultra-filtered seawater special to drink extracted from a vortex and bottled in glass containers in different formats for therapeutic uses:

- Glass spray bottle 100 ml., ultra-filtered. Marine plasma.
- Glass bottle 100 ml., ultra-filtered. Marine plasma.
- Glass bottle 750 ml., ultra-filtered. Marine plasma.
- Special editions, Glass bottle 250 ml., ultra-filtered. Marine plasma.

We commercialise micro-filtered seawater extracted from the high seas, in B.I.B. containers for culinary uses, among others:

- Bag-in-box container, 3 litres, micro-filtered.
- Bag-in-box container, 10 litres, micro-filtered, large consumers.

Its variety of packaging, the clear differentiation of its products and the high quality of the same make Ibiza y Formentera Agua de Mar a high-quality seawater for different purposes.


Certificates: BLUE BOOK.
Ibiza y Formentera Agua de Mar is a family company, that takes SEAWATER from the High Seas for therapeutic purposes and others, and is sustainable and ecological and advocates product quality and not quantity, as well as a local product that is sustainable over time.

We use alternative energies (solar energy during acquisition). We do not use chemical substances or materials that may alter the original composition of the seawater in any of the stages. We carry out numerous quality analyses both of the extraction zone and of the end product.

The prestige of our products comes from the quality of the raw material. Excellent waters, hyper-oxygenated by the Posidonia meadows (recognised by UNESCO in 1999) and by the sea currents that provide purity and clarity, and the extremely important plankton which permits the bioavailability of water, making that of Ibiza and Formentera so famous.

Our company is comprised of professionals at the service of the environment and health.

Our growth has been exponential thanks to the trust our clients have placed in us, positioning us as one of the companies with the brightest futures, but always with a view to conserving our most important legacy: SEAWATER.
Quinoa is an ancient pseudo-cereal that served as the primary foodstuff of several Pre-Columbian civilisations like the Incas who, with no knowledge of nutrition, defined it as a superfood because of its numerous benefits and properties. Quinoa is one of the few plant foodstuffs that contains all of the essential amino acids and, compared to other cereals, it has a higher content in phosphorus, magnesium, iron and calcium. In addition, it does not contain gluten, is rich in fibre and easy to digest.

A cereal with denomination of origin

Although several countries such as Brazil, Colombia, the USA, France or England grow this foodstuff, only the variety produced in Bolivia, around the Coipasa and Uyuni salt flats at an altitude of between 3,600 and 4,000 metres, can be called Quinoa Real. The methods used to cultivate it are totally manual, the fertiliser is llama dung and pests are controlled with indigenous plant extracts.

All of these characteristics give this quinoa variety a unique flavour and texture, which recently led the CAN (Comunidad Andina de Naciones, or Andean Community of Nations) to award this type of quinoa the Denomination of Origin.

All Quinoa Real products are gluten free, suitable for vegans and fair trade
A history of fair trade

ANAPQUI AND ITS SOCIAL WORK

The association in charge of preparing all the products of the Quinua Real Brand is ANAPQUI, Asociación Nacional de Agricultores y Productores de Quínoa (National Association of Quinoa Farmers and Producers), a Bolivian non-profit entity whose goal is to invest the profits of the exploitation of this foodstuff in improving the living conditions of the farmers and inhabitants of the region.

Wide range of products

Quinua Real has a wide variety of products made using this ancient pseudocereal. From the basic grain in all of its varieties (white, black, red and tricolour), to pancakes, snacks, sweeteners, pastas, vegetable drinks (in litre or mini formats) or ready-to-eat meals (risotto, tabbouleh and veggy bites).

Represented Products

- Plant-based drinks
- Pre-cooked
- Snacks
- Puffed Quinua Real
- Bars
- Syrup
- Grains
- Soffiette
- Pasta
Activity

**Distribution:** Distributor of organic food products, dietetic supplements, natural cosmetics, home cleaning products and specialist press.

**Type of distribution:** National distribution (Peninsula, Balearic Islands, Canary Islands and Principality of Andorra). Catalogue with over 2,600 products. Specialists in organic foods, bio gluten-free, lactose-free, sugar-free, vegan and raw products as well as refrigerated products between 4 and 6 degrees.

**Brand:** Sol Natural.


**Certificates:** Bio certifications of all the brands represented.
Sol Natural, 24 years at the service of organic food

Sol Natural came into being in the year 1992 as a result of a way of understanding healthy food and healthy lifestyle. Gently, this small adventure grew until becoming a solid project, with a broad distribution network in Catalonia and all over Spain and the islands.

After a progressive, constant implantation on the national market, it is now time for another change. In the month of August 2012, Sol Natural changed its headquarters from Cabrera de Mar, with a surface of 1200m2, and moved to new 4,000m2 premises in Vilassar de Mar, giving way to a new stage to continue growing and offering our customers greater quality and service. This renovation is situated in parallel to the priority objective of Sol Natural: the distribution of quality organic products which are more accessible to people in all walks of life every day.

Our human team continues to grow, with over 40 workers who feel the whole Organic Farming philosophy in their inner selves. After 24 years of life, at Sol Natural we continue to be committed to respect for our environment, our products and our customers, as without them, Sol Natural would not exist.

Philosophy

Committed to sustainability

From the beginning, at Sol Natural we have always had in mind a philosophy of life, which consists of respect and protection of the environment, the foodstuffs and the animals around us. For this reason, we at Sol Natural are totally convinced of the goodness of consuming organic products. And here we are doing our part, making our small contribution to protecting the most precious value around us: the Planet.

Involved in the community

We are firmly committed to improving people’s lives, not only by offering sustainable, quality food, but also by providing support for more underprivileged communities.

With this goal in mind, in 2008 we created our Sello Solidario or ‘Solidarity Stamp’, which allows us to assign 0.1% of the sales of Sol Natural products to humanitarian aid actions in different parts of the world (Nepal, Costa Rica, Ethiopia, Guinea-Bissau...).
Activity

Producer: Cosmetic certified organic production.

Brand: Madreselva cosmética, Kimera Biocosmetic (Organic cosmetics).

Distributed Brands:

- Essential Oils: 15ml dropper
  Our container: Miron® Violet Glass, Key to conservation and quality. Our containers offer full protection against the negative effects of the light.

- Tea Tree Oil 10ml roll-on and 15ml
  Authentic tea tree oil of Australian origin. 100% pure and organic.

- Plant Oils 10 ml roll-on and 30ml
  100% pure, ecological and from the first pressing, they offer the highest standards of quality and effectiveness. Variety: Argan, Musk Rose, Pomegranate, Jojoba, Sweet almonds.

- Karité Butter 80 and 150gr
  With its high linoleic acid content, it reinforces the skin’s protective layer.

- Perfumes 100ml
  Made using essential oils, Rose, Lavender and Lemongrass.

Certificates:
They are certified according to the BioVidaSana standard by Bioinspecta, the international certifier based in Switzerland.

Variety: 35 essential oils to date. Consult our website www.tallermadreselva.com

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Taller Madreselva

In Cantabria, in a privileged natural setting, surrounded by aromatic and medicinal plant crops, stands our certified organic cosmetics laboratory. The building respects the environment, has a geothermal energy supply and an effective LED lighting system, in accordance with our philosophy.

At Taller Madreselva we prepare our cosmetics by implanting the “Good Cosmetics Manufacturing Practices” system, maintaining the traceability of the processes and products.

We work in close collaboration with our providers to make optimum-quality raw materials available, which we subject to strict quality inspections, always with current, up-to-date analysis certificates. As a result of these cooperation agreements, we obtain the best prices at source, enabling Taller Madreselva products to have very competitive prices. “Good Things don’t always have to be expensive”.

All of the processes are artisanal, carried out by qualified personnel who are committed to the project.

Which is why our products are designed for a demanding public who seek quality, safety and effectiveness.

Know-how and Commitment
A company that respects life and nature

- We take care to use containers that have a minimal impact and are associates of Ecoembes, a company that collects and recycles packaging.
- The raw materials pass through rigorous quality control checks and we never use raw materials of animal or industrial origin.
- The plant oils, essential oils, butters, etc. used in our preparations come from certified organic crops.
- We do not use silicones, paraffin, mineral oils or preservatives like parabens in any of our products or processes.
- Our products are not tested on animals.
- Our installations are certified by BIOINSPECTA according to the Bio Vidasana standard.

To sum up, we respect life and nature in our work.

The quality and effectiveness of their assets at reasonable prices, hallmarks of Madreselva and Kimera products
On our ecological farm we produce a wide range of organic, vegetarian and vegan products. From the beginning we have been committed to natural, organic food with a balance between artisanal tradition and the use of the latest technology.

The quality of our products, the capacity for innovation and steadfastness with which we have kept ourselves true to our values have enabled us to grow organically and come to be a leading brand on the organic food market in our country.

**Vegetalia’s tofu, seitan and tempeh: three foodstuffs with the highest-quality vegetable protein**

At Vegetalia, we are pioneers in the preparation of vegetable protein, a resource that nature provides and humans have exploited since time immemorial. We obtain it from a meticulous selection of ingredients from our ecological market garden and others from certified suppliers. In our workshop, surrounded by fields and woods, we use artisanal skill to prepare all kinds of products with vegetable protein: seitan, tofu, tempeh, vege-burgers, nuggets, woks and many more. It is a healthy foodstuff, with low levels of fat, and it produces less associated wastes. Because we know that a balanced, healthy diet will not only improve people’s physical but also their mental and emotional wellbeing.
Activity

Production and Distribution: We have been producing and distributing a wide range of ecological, vegetarian and vegan products since 1986. We are pioneers in the manufacture of vegetable protein.


We export to Holland, France, Dubai, Poland, Portugal and Panama.

Brand: Vegetalia.

History, values and commitments

Vegetalia’s mission is to offer healthy food that enables people to come closer to a life ideal in harmony with the universe.

With this purpose in mind, we have been producing and distributing high-quality organic, vegetarian and vegan foods since 1986. Our commitment to people’s well-being is coupled with our efforts to produce whilst respecting the environment. On our lands, following ecological processes, we cultivate culinary plants and vegetables that we subsequently use in our products. We generate a large part of the energy we use with solar panels and through the use of biomass. Above all, every day we strive to act in harmony with nature.

Certificates

We know that a balanced, healthy diet will not only improve people’s physical but also their mental and emotional wellbeing.
BIO ECO ACTUAL, non-stop Organic Info
Increase your sales with the number one in Spain, Bio Eco Actual, the free, monthly newspaper

What is Bio Eco Actual
Bio Eco Actual is a printed newspaper, monthly, with free distribution, at the service of consumers, producers, distributors and retailers of organic production. All news: new products, offers and promotions from major national and international brands.

Where to find us
Each month at the sales points (organic food shops, vegetarian and organic restaurants, libraries, fairs and events “BIO”, certification entities).

More info
www.bioecoactual.com/en
Facebook: Bio Eco Actual
Twitter: @BIOECOACTUAL

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More than 4,000 distribution points.

More than 50,000 annual copies distributed “in situ” at fairs: BioCultura, Expo Eco Salud, Bioterra, Ecocultura...
More than 85,000 monthly readers. (Printed + Digital Editions).

ORGANIC FAIRS

4 KEY DATES TO MEET US

SEVILLA FIBES
FEBRUARY 28-28
BARCELONA PALAU SANT JORDI
MAY 5-8
BILBAO BEC
SEPTEMBER 30 / OCTOBER 2
MADRID IFEMA
NOVEMBER 10-13

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