

AIRLINE CATERING INNOVATION SELECTION

DNATA Innovation Day 2026



“A curated selection of premium food solutions developed around the operational realities of airline catering: consistency, labour saving, portion control and international menu flexibility.”

OPERATIONAL
CONSISTENCY

LABOUR
SAVING

GLOBAL MENU
FLEXIBILITY

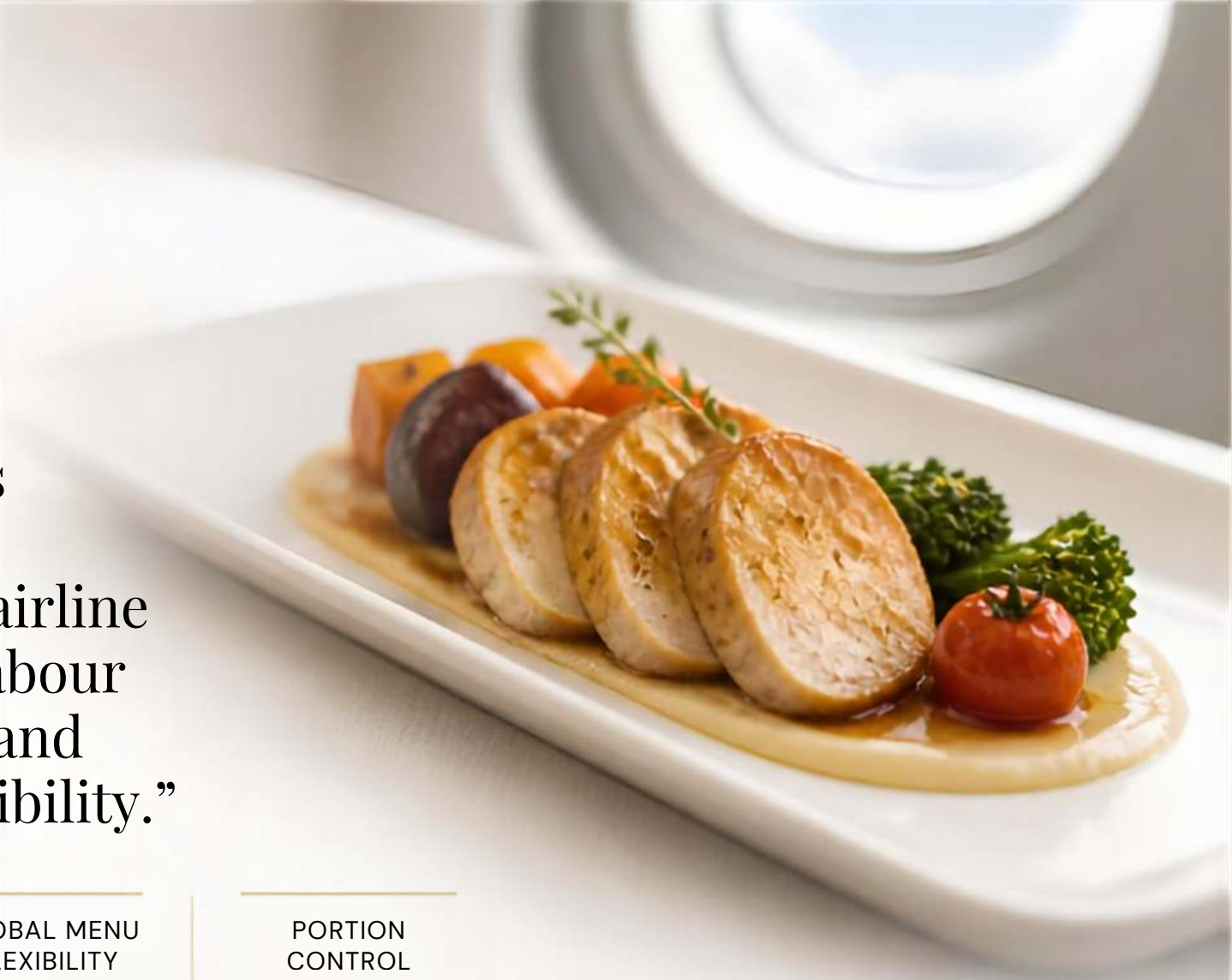
PORTION
CONTROL

01
MEAT & POULTRY

02
FISH & SEAFOOD

03
ASIAN SELECTION

04
VEGETABLE &
PLANT-BASED



01

MEAT & POULTRY



BEEF TAIL BALLOTINE

A delicious combination of beef tail (70%) and beef cheek (30%), slow-cooked at low temperature until exceptionally tender, then carefully deboned and pressed into a convenient roll. Its uniform format allows for easy portioning into any desired size, providing excellent consistency and minimal waste.

AIRLINE BENEFITS Flexible portioning · Consistent yield · Labour saving

FROZEN

HALAL OPTION (*)

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
1 kg / Individual Pack	4 units	27155-
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Semi-defrosted, portion as required. Regenerate in a preheated combi oven at 200°C with steam for 10-12 min, or grill or non-stick pan

INGREDIENTS

Beef 98% [tail 70%, beef cheek] (origin: Spain)
Red wine (contains **SULPHITES**)
Olive oil
Spices
Garlic

ALLERGENS

CONTAINS

Sulphites

MAY CONTAIN

NONE

TASTING CODE

[VAC - 001]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.



BEEF CHEEK

Beef cheek, slow-cooked sous-vide in its own juices to achieve an exceptionally tender, succulent texture and rich beef flavour. Fully cooked and ready to regenerate, providing a consistent and convenient solution for professional kitchens.

AIRLINE BENEFITS Easy regeneration · Minimal waste · Portion control

FROZEN

HALAL OPTION (*)

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
0.5-0.7 kg / Individual Pack	10 units	11645
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	24 months	Defrost and portion as required. Regenerate in a preheated combi oven at 130°C with steam for 10 min.

INGREDIENTS

Beef cheek 96,0% (origin: Spain)
Water
Salt
Spice

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Egg, peanuts, soy, milk, lactose, nuts, celery, mustard, sesame seeds, sulphur dioxide

TASTING CODE

[VAC - 002]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.

BEEF CHEEK BALLOTINE

Premium beef cheek, slow-cooked sous-vide in its own juices until exceptionally tender and succulent, then shaped into a convenient ballotine. Fully cooked and ready to regenerate, its uniform format allows for easy and consistent portioning with minimal waste.

AIRLINE BENEFITS Uniform slicing · Menu flexibility · Efficient plating

FROZEN

HALAL OPTION (*)

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
Approx. 670 g / unit 3 units per pack	2 packs	15125
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	24 months	Semi-defrosted, portion as required. Regenerate in a preheated combi oven at 130°C with steam for 10 min

INGREDIENTS

Beef cheek 96,0% (origin: Spain)
Water
Salt
Spice

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Egg, peanuts, soy, milk, lactose, nuts, celery, mustard, sesame seeds, sulphur dioxide

TASTING CODE

[VAC - 003]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.



BEEF CHUCK TENDER

Premium Spanish beef chuck tender, gently cooked and pasteurised to achieve a tender, juicy texture while preserving its natural beef flavour. Fully cooked and ready to regenerate, it can be easily sliced into consistent portions, making it ideal for efficient professional kitchen service.

AIRLINE BENEFITS Quick regeneration · Versatile menu use · Reduced prep time

FROZEN

HALAL OPTION (*)

READY TO HEAT

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
1 kg / Individual Pack	5 - 6 units	15124
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	24 months	Semi-defrosted, portion as required. Regenerate in a preheated combi oven at 150°C with steam for 10-15 min

INGREDIENTS

Beef chuck tender 96.5% (origin: Spain)
Water
Marinade preparation (salt, preservative: E262, antioxidant: E331, dextrose)
Salt
Spices

Stew sauce base (modified starch, glucose syrup, **wheat flour (GLUTEN)**, salt, tomato, flavourings, sugar, onion, rapeseed oil, colour: E150c, mushrooms, spices, thickeners: E412 and E415, acidifiers: E270 and E325, rosemary extract)

ALLERGENS

CONTAINS

Gluten

MAY CONTAIN

Egg, peanuts, soya, milk, lactose, nuts, celery, mustard, sesame seeds, sulphur dioxide

TASTING CODE

[VAC - 004]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.

BEEF CHEEK SLAB

Premium beef cheeks, slow-cooked at low temperature until exceptionally tender and succulent, then pressed into a convenient rectangular slab. Its uniform format allows for flexible and consistent portioning, making it ideal for professional kitchens while minimising preparation time and waste.

AIRLINE BENEFITS Consistent slicing · High yield · Operational efficiency

FROZEN

HALAL OPTION (*)

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
1.5 kg / Individual Pack	3 units	8312
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Semi-defrosted, portion as required. Regenerate in a preheated combi oven at 180°C with steam until thoroughly heated

INGREDIENTS

Beef cheek (origin: Spain)
Oil
Salt
Black pepper
Thyme

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Gluten, sesame seeds and soya

TASTING CODE

[VAC - 005]

TASTING NOTES

Rating: ____ / 5
Potential airline/menu: _____
Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.



PULLED BEEF TAIL

Tender beef tail, slow-cooked until succulent and easy to pull, delivering a rich, intense beef flavour. Fully cooked and supplied in a convenient format, ideal for consistent portioning and quick service in professional kitchens.

AIRLINE BENEFITS Flexible portioning · Easy service · Minimal waste

FROZEN

HALAL OPTION (*)

READY TO HEAT

ALLERGEN-FREE

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
1 kg / Individual Pack	5 units	14381
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Defrost and portion as required. Regenerate in a bain-marie at ≥68°C or gently heat in a pan with a little oil.

INGREDIENTS

Beef tail (origin: Spain)
Sunflower oil
Salt
Peppers
Black pepper
Sugar
Thyme
Rosemary
Garlic
Bay leaf
Curry & tarragon

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[VAC - 006]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.



LAMB BALLOTINE

Tender pulled lamb, slow-cooked and formed into a convenient ballotine for easy and consistent portioning. Fully cooked and ready to regenerate, providing excellent yield and flexibility for professional catering.

AIRLINE BENEFITS Flexible portioning · Consistent yield · Minimal waste

FROZEN

HALAL OPTION (*)

READY TO HEAT

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
800 g / Individual Pack	5 units	14745
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Semi-defrosted, portion as required. Regenerate using the preferred cooking method until thoroughly heated.

INGREDIENTS

Lamb meat 86.5% (lamb 84.3%, water, salt, spices)
Lamb juice
Demi-glaze (water, beef bones, veal shank, onion, leek, carrot, salt, spices, corn starch, colouring: E150a)
Gelling agent: E401
Stabiliser: E516
Sequestrant: E450iii

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Gluten, egg, peanuts, soya, milk, lactose, nuts, celery, mustard, sesame and sulphites

TASTING CODE

[COR - 001]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.

LAMB SLAB

Tender lamb leg and shoulder, slow-cooked at low temperature and pressed into a convenient slab for easy and consistent portioning. Its uniform format provides excellent portion control and flexibility while reducing preparation time and waste.

AIRLINE BENEFITS Flexible portioning · Consistent yield · Labour saving

FROZEN

HALAL OPTION (*)

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
1.5 kg / Individual Pack	3 units	11676
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Semi-defrosted, portion as required. Regenerate in a preheated combi oven at 180°C with steam until thoroughly heated

INGREDIENTS

Lamb (leg and shoulder) (origin: Spain)
Oil
Salt
Spice blend (nutmeg, cinnamon, turmeric, cardamom, cloves, ginger and peppers)

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Gluten, soya, sesame seeds

TASTING CODE

[COR - 002]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.

IBERIAN PORK SECRETO

Premium Iberian pork secreto, slow-cooked at low temperature to achieve an exceptionally tender and juicy texture. Fully cooked and individually portioned, it only requires regeneration and a final sear on the grill for a crisp, caramelised finish.

AIRLINE BENEFITS Individual portion · Consistent yield · Quick regeneration

FROZEN

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
230 g / Individual Pack	10 units	5564
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Regenerate from frozen in a bain-marie or microwave. Drain and finish on the grill on both sides.

INGREDIENTS

Iberian pork 98% (origin: Spain)
Olive oil
Salt

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Gluten, crustaceans, egg, fish, soya, milk, nuts, celery, mustard, sesame and molluscs.

TASTING CODE

[CER - 001]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

IBERIAN PORK CHEEK

Boneless Iberian pork cheek, confit-cooked at very low temperature until exceptionally tender and succulent. Its neutral cooking juices provide excellent versatility, allowing the final dish to be finished with different sauces and garnishes.

AIRLINE BENEFITS Boneless · Consistent portioning · Menu flexibility

FROZEN

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
400 g / Individual Pack	15 units	2157-
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Defrost and regenerate in a steam oven until thoroughly heated. Alternatively, microwave from frozen at full power until thoroughly heated.

INGREDIENTS

Iberian pork cheek 95% (origin: Spain)
Olive oil
Salt

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Crustaceans, egg, fish, soya, milk, celery, mustard and molluscs.

TASTING CODE

[CER - 002]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



PORK CHEEK

Tender pork cheek, slowly cooked until succulent and full of flavour. Fully cooked and conveniently packed, offering a versatile and consistent solution for professional catering.

AIRLINE BENEFITS Easy portioning · Consistent quality · Menu flexibility

CHILLED

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
225 g / unit 3-4 units per pack	6 packs	4140
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Chilled at 3-5°C	4 months	Defrost and portion as required. Regenerate in a preheated combi oven at 130°C with steam for 10 min.

INGREDIENTS

Pork cheek 96% (origin: EU)
Water
Salt
Spices

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Crustaceans, egg, fish, peanuts, soya, milk, lactose, nuts, celery, mustard, sesame, sulphites and molluscs.

TASTING CODE

[CER - 003]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

IBERIAN PORK ABANICO

Premium Iberian pork abanico, slow-cooked at low temperature to achieve a tender and juicy texture while preserving its characteristic rich flavour. Fully cooked and individually packed for easy regeneration and consistent service.

AIRLINE BENEFITS Individual portion · Easy regeneration · Consistent quality

FROZEN

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
225 g / Individual Pack	15 units	15330
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Defrost and portion as required. Regenerate on the grill or in a preheated oven at 180°C until the core reaches 75°C.

INGREDIENTS

Iberian pork abanico (origin: Spain)
Salt
Pepper
Thyme

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Milk, mustard, egg, fish, sesame and soya.

TASTING CODE

[CER - 004]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

PORK BELLY FOR GRILLING

Premium pork belly, slow-cooked to achieve a tender and succulent texture while retaining its characteristic richness. Fully cooked and individually packed, ready to finish on the grill for a crisp, caramelised exterior.

AIRLINE BENEFITS Easy regeneration · Consistent quality · Labour saving

FROZEN

READY TO HEAT

ALLERGEN-FREE

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
500-600 g / Individual Pack	6 units	13646
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Semi-defrosted, portion as required. Regenerate on the grill until thoroughly heated and browned.

INGREDIENTS

Pork belly (origin: Spain)
Salt
Pepper
Thyme

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[CER - 005]

TASTING NOTES

Rating: ____ / 5
Potential airline/menu: _____
Comments: _____

DUCK PULLED

Tender duck meat, gently confit-cooked and shredded to achieve a succulent texture and rich, characteristic flavour. Fully cooked and ready to use, offering excellent versatility and easy portion control for professional catering.

AIRLINE BENEFITS Flexible portioning · Ready to use · Labour saving

AMBIENT

HALAL OPTION (*)

READY TO HEAT

ALLERGEN-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
1.2 kg / Individual Tin	6 units	13928
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Ambient	4 years	Portion as required. Regenerate until thoroughly heated.

INGREDIENTS

Duck meat (origin: Spain)
Duck fat (origin: Spain)
Salt
Preservative: E250

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[PAT - 001]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.



DUCK GIZZARDS

Premium duck gizzards, slowly confit-cooked in duck fat until tender while retaining their characteristic texture and rich flavour. Fully cooked and highly versatile, ideal for salads, warm dishes and premium menu applications.

AIRLINE BENEFITS Ready to use · Easy portioning · Menu flexibility

AMBIENT

HALAL OPTION (*)

READY TO HEAT

ALLERGEN-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
860 g / Individual Tin 14 gizzards per can	6 units	30508-
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Ambient	4 years	Thinly slice as required and gently sauté in the accompanying duck fat until thoroughly heated.

INGREDIENTS

Duck gizzards (origin: Spain)
Duck fat (origin: Spain)
Salt
Preservative: E250

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[PAT - 002]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.

WHOLE DUCK FOIE GRAS

Premium whole foie gras made from specially selected fattened duck liver, fully cooked and seasoned to deliver a rich, smooth and characteristic flavour. Ready to serve after defrosting, offering a premium solution for high-end airline catering.

AIRLINE BENEFITS Ready to serve · Premium menu application

FROZEN

HALAL OPTION (*)

READY TO SERVE

ALLERGEN-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
550 g / Individual Pack	10 units	782
STORAGE	SHELF LIFE	PREPARATION / SERVING
Keep Frozen ≤ -18°C	12 months	Temper for 10-15 minutes before serving

INGREDIENTS

Whole fattened duck liver 98% (origin: Spain)
Salt
Sugar
Spices
Antioxidant: E301
Preservative: E250

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[PAT - 003]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.

DUCK FAT

Premium rendered duck fat with a rich, characteristic flavour, ideal for confiting, sautéing and frying. A versatile cooking ingredient that adds depth and richness to a wide range of dishes.

AIRLINE BENEFITS Multi-purpose · Menu flexibility

FROZEN

HALAL OPTION (*)

READY TO HEAT

ALLERGEN-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
700 g / Individual Pack	2 units	15249
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	12 months	Heat the required amount in a pot or pan and use for sautéing, confiting or frying

INGREDIENTS

Duck fat (origin: Spain)
Antioxidants: E321, E320

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[PAT - 004]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.

CURED DUCK HAM

Premium cured duck breast, carefully salted and matured to develop a delicate texture and distinctive rich flavour. Ready to serve and ideal for cold starters, salads and premium menu applications.

AIRLINE BENEFITS Ready to serve · Precise portioning · Premium menu application

CHILLED

HALAL OPTION (*)

READY TO SERVE

ALLERGEN-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
100 g / Individual Pack	10 units	0809
STORAGE	SHELF LIFE	PREPARATION / SERVING
Keep Chilled at 3-5°C	4 months	Temper before serving to fully appreciate its flavour and texture.

INGREDIENTS

Fattened duck breast (origin: Spain)
Salt
Spices
Preservatives: E250, E252

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[PAT - 005]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.



PULLED ROAST CHICKEN

Tender roast chicken, slow-cooked at low temperature and shredded for a succulent texture and aromatic roasted flavour. Fully cooked and ready to regenerate, providing a versatile and convenient solution for professional catering.

AIRLINE BENEFITS Flexible portioning · Labour saving · Easy regeneration

FROZEN

HALAL OPTION (*)

READY TO HEAT

ALLERGEN-FREE

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
1 kg / Individual Pack	5 units	14788
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Defrost and portion. Regenerate in a bain-marie at ≥68°C or gently heat in a pan with a little oil.

INGREDIENTS

Chicken 87% (origin: Spain)
Sunflower oil
Salt
Garlic
Spices (black pepper, parsley, thyme, oregano, nutmeg, cinnamon, turmeric, cardamom, clove, ginger, bay leaf, rosemary)

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[POL - 001]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.



POTATO OMELETTE WITH ONION

Premium potato omelette inspired by Senén's award-winning recipe, made with free-range eggs, potatoes, extra virgin olive oil and caramelised onion. Juicy and flavourful, fully prepared for quick and consistent regeneration in professional catering.

AIRLINE BENEFITS Multiple portion sizes · Easy regeneration · Authentic Spanish recipe

FROZEN

READY TO HEAT



OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
200 g / unit · 2 units per pack	packs	13813
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Defrost. Regenerate in a preheated oven at 180°C, or heat in the microwave or pan until thoroughly heated.

INGREDIENTS

Potato 45%
Free-range EGG 39%
Sunflower oil
Onion 3%
Extra virgin olive oil 3%
Salt
Firming agent: E450i
Acid: E330

ALLERGENS

CONTAINS

Egg

MAY CONTAIN

NONE

TASTING CODE

[POL - 002]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

(*) Available as Halal upon request. Standard production is non-Halal.

02

FISH & SEAFOOD



SLOW-COOKED COD

Fresh cod portion, gently cooked at low temperature to preserve its delicate texture, juiciness and natural flavour. Fully cooked and highly versatile, suitable for regeneration using several professional kitchen methods.

AIRLINE BENEFITS Individual portion · Easy regeneration · Consistent quality

FROZEN

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
200 g / Individual Pack	15 units	007MAR-
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Regenerate on the grill, in a bain-marie or in a preheated oven until thoroughly heated

INGREDIENTS

Cod (**FISH**) (origin: Iceland)
Salt
Pepper
Parsley
Sunflower oil

ALLERGENS

CONTAINS

Fish

MAY CONTAIN

Milk, mustard, egg, sesame, soya

TASTING CODE

[PES - 001]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



OIL-CONFIT MEAGRE FILLET

Fresh meagre fillet portion, gently confit-cooked in oil to preserve its delicate texture, juiciness and natural flavour. Fully cooked and individually packed for easy regeneration and consistent professional catering service.

AIRLINE BENEFITS Individual portion · Easy regeneration · Consistent quality

FROZEN

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
200 g / Individual Pack	15 units	008MAR-
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	18 months	Regenerate on the grill, in a bain-marie or in a preheated oven until thoroughly heated.

INGREDIENTS

Fresh meagre (**FISH**) (origin: Spain, farmed)
Salt
Pepper
Parsley
Sunflower oil

ALLERGENS

CONTAINS

Fish

MAY CONTAIN

Mustard, egg, sesame, soya

TASTING CODE

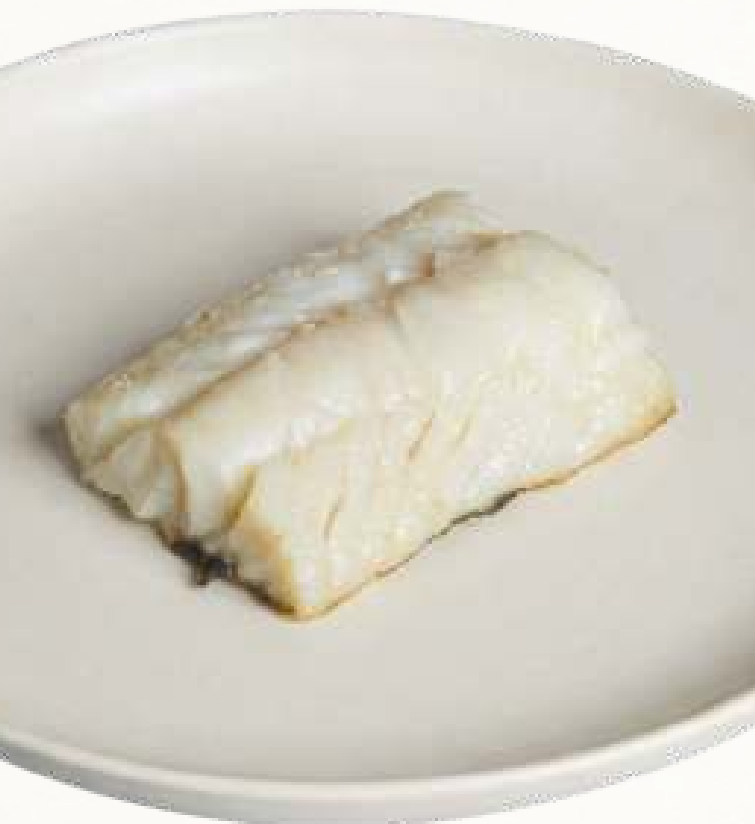
[PES - 002]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



CUSTOM GILTHEAD SEA BREAM FILLETS

Fresh, fully trimmed gilthead sea bream fillets. Portion size can be tailored to the customer's specific requirements, providing maximum flexibility for different airline menus and service concepts.

AIRLINE BENEFITS Custom portioning · Fresh product · Menu flexibility

CHILLED

READY TO COOK

PRESERVATIVE-FREE



OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
Custom weight	Custom units	30596
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Chilled at 3-5°C	12 days	Ready to cook. Cook according to the required menu application.

INGREDIENTS

Gilthead sea bream (**FISH**) (origin: Spain, farmed)

ALLERGENS

CONTAINS

Fish

MAY CONTAIN

Molluscs, crustaceans.

TASTING CODE

[PES - 003]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

CUSTOM SEA BASS FILLETS

Fresh, fully trimmed Spanish sea bass fillets, prepared from 300–400 g fish. Portion size can be tailored to the customer's specific requirements, providing maximum flexibility for different airline menus and service concepts.

AIRLINE BENEFITS Custom portioning · Fresh product · Menu flexibility

CHILLED

READY TO COOK

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
Custom weight	Custom units	30581
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Chilled at 3–5°C	12 days	Ready to cook. Cook according to the required menu application.

INGREDIENTS

European sea bass (**FISH**) (origin: Spain, farmed)

ALLERGENS

CONTAINS

Fish

MAY CONTAIN

Molluscs, crustaceans.

TASTING CODE

[PES - 004]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



CUSTOM MEAGRE FILLETS

Fresh, fully trimmed meagre fillets, carefully prepared and ready to cook. Portion size can be tailored to the customer's specific requirements, providing maximum flexibility for different airline menus and service concepts.

AIRLINE BENEFITS Custom portioning · Fresh product · Menu flexibility

CHILLED

READY TO COOK

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
Custom weight	Custom units	30582
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Chilled at 3-5°C	12 days	Ready to cook. Cook according to the required menu application.

INGREDIENTS

Meagre (**FISH**) (origin: Spain, farmed)

ALLERGENS

CONTAINS

Fish

MAY CONTAIN

Molluscs, crustaceans.

TASTING CODE

[PES - 005]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



CUSTOM SALMON FILLETS

Fresh, fully trimmed Atlantic salmon fillets, carefully prepared and ready to cook. Portion size can be tailored to the customer's specific requirements, providing maximum flexibility for different airline menus and service concepts.

AIRLINE BENEFITS Custom portioning · Fresh product · Menu flexibility

CHILLED

READY TO COOK

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
Custom weight	Custom units	30766
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Chilled at 3-5°C	12 days	Ready to cook. Cook according to the required menu application.

INGREDIENTS

Salmon (**FISH**) (origin: Norway, farmed)

ALLERGENS

CONTAINS

Fish

MAY CONTAIN

Molluscs, crustaceans.

TASTING CODE

[PES - 006]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

DICED MEAGRE

Fresh meagre, skinless and boneless, precisely diced into convenient ready-to-cook portions. Cube size can be tailored to the customer's specific requirements, providing excellent versatility across different airline menu applications.

AIRLINE BENEFITS Custom sizing · Ready to cook · Labour saving

CHILLED

READY TO COOK

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
Custom dice size / Bulk Pack	Custom packs	30343
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Chilled at 3-5°C	12 days	Ready to cook. Cook according to the required menu application.

INGREDIENTS

Meagre (**FISH**) (origin: Spain, farmed)

ALLERGENS

CONTAINS

Fish

MAY CONTAIN

Molluscs, crustaceans.

TASTING CODE

[PES - 007]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

DICED SALMON

Fresh Atlantic salmon, skinless and boneless, precisely diced into convenient ready-to-cook portions. Cube size can be tailored to the customer's specific requirements, providing excellent versatility across different airline menu applications.

AIRLINE BENEFITS Custom sizing · Ready to cook · Labour saving

CHILLED

READY TO COOK

PRESERVATIVE-FREE



OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
Custom dice size / Bulk Pack	Custom packs	30619
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Chilled at 3-5°C	12 days	Ready to cook. Cook according to the required menu application.

INGREDIENTS

Salmon (**FISH**) (origin: Norway, farmed)

ALLERGENS

CONTAINS

Fish

MAY CONTAIN

Molluscs, crustaceans.

TASTING CODE

[PES - 008]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

STURGEON PEARLS

Premium white sturgeon pearls produced through an innovative spherification process, delivering an intense seafood flavour and an elegant caviar-like appearance. Ready to serve hot or cold, providing a versatile and visually distinctive finishing ingredient for premium airline menus.

AIRLINE BENEFITS Ready to serve · Precise portioning · Premium presentation

CHILLED

READY TO HEAT

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
130 g / Individual Tin	18 units	388
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Chilled at 3-5°C	6 months	Ready to serve cold or incorporate directly into hot dishes. No regeneration required.

INGREDIENTS

Water
Sturgeon & mackerel preparation 15.2% (water, sturgeon (**FISH**), mackerel (**FISH**), salt, flavourings)
Thickeners: E401, E412, E452
Cod (**FISH**) liver oil
Salt
Flavourings
Acid: E330
Squid ink (**MOLLUSCS**)
Flavour enhancer: E621
Colour: E160a

ALLERGENS

CONTAINS

Fish, Molluscs

MAY CONTAIN

Crustaceans

TASTING CODE

[PES - 009]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



03

ASIAN SELECTION



PRAWN GYOZA

Japanese-style gyoza filled with white prawn, offering a succulent seafood filling wrapped in a delicate wheat-based dough. Conveniently portioned and designed to cook directly from frozen.

RANGE AVAILABLE A wider selection of fillings and flavours is available upon request

AIRLINE BENEFITS Multiple flavours available · Easy regeneration · Consistent portioning

FROZEN

READY TO COOK



OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
20 g / unit · 20 units per tray	5 trays	12005
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	12 months	Cook directly from frozen. Steam for 6 minutes.

INGREDIENTS

FILLING

White prawn 36.3% (CRUSTACEANS, SULPHITES)
Water
Gel (potato starch, corn starch, water)
Flavour enhancer: E621
Salt
Sugar
Garlic

DOUGH

WHEAT flour, water

ALLERGENS

CONTAINS

Gluten, crustaceans, sulphites

MAY CONTAIN

Milk, egg, soya, sesame, fish and molluscs

TASTING CODE

[ASI - 001]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

VEGAN VEGETABLE GYOZA

Japanese-style vegan gyoza filled with a seasoned blend of Chinese cabbage, carrot, leek, shiitake mushrooms and sweet potato noodles. A versatile plant-based option designed for convenient preparation directly from frozen.

AIRLINE BENEFITS Vegan · Multiple flavours available · Easy regeneration

FROZEN

READY TO COOK

VEGAN



OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
20 g / unit · 20 units per tray	5 trays	12017
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	12 months	Cook directly from frozen. Steam for 6 minutes.

INGREDIENTS

FILLING

Vegetable mix 70% (Chinese cabbage, carrot, leek, shiitake mushrooms)
Sunflower oil, salt, sugar,
SESAME oil (**SOYA** sauce, sesame oil 30%), white
Pepper, ginger
Flavour enhancer: E621
Sweet potato noodles

DOUGH

WHEAT flour, water, salt

ALLERGENS

CONTAINS

Gluten (wheat), soya, sesame

MAY CONTAIN

Crustaceans, milk, celery, sulphites, egg, fish and molluscs

TASTING CODE

[ASI - 002]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

PRAWN HAKAO

Delicate Asian-style dumpling with a light rice and potato starch wrapper, generously filled with white prawn for a succulent texture and premium seafood flavour. Designed for convenient preparation directly from frozen.

AIRLINE BENEFITS High prawn content · Consistent portioning · Easy regeneration

FROZEN

READY TO COOK



OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
25 g / unit · 50 units per bag	4 bags	8803
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	12 months	Cook directly from frozen. Steam for 7 minutes; lightly oil the steamer before cooking.

INGREDIENTS

FILLING

White prawn 70% (**CRUSTACEANS, SULPHITES**)
Pork fat
Bamboo
Pork lard (antioxidant: E320)
SESAME oil (**SOYA** sauce, sesame oil)
Flavour enhancer: E621
Pepper, salt, sugar

DOUGH

Starch, potato starch, rice flour, salt

ALLERGENS

CONTAINS

Crustaceans, soya, sesame, sulphites

MAY CONTAIN

Gluten, milk, celery, egg, fish, molluscs

TASTING CODE

[ASI - 003]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

PORK, PRAWN & MUSHROOM SHAOMAI

Traditional Asian-style shaomai with a delicate wheat wrapper, filled with pork shoulder, white prawn and mushrooms. A flavourful, ready-to-cook dumpling designed for quick and consistent preparation from frozen.

AIRLINE BENEFITS Easy regeneration · Consistent portioning · Ready to cook

FROZEN

READY TO COOK

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
25 g / unit · 50 units per bag	4 bags	8811
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	12 months	Cook directly from frozen. Steam for 8 minutes.

INGREDIENTS

FILLING

Pork shoulder 50%
White prawn 20% (**CRUSTACEANS, SULPHITES**)
Mushrooms 10%
SESAME oil (**SOYA** sauce, sesame oil)
Flavour enhancer: E621
Salt, pepper, sugar, carrot, pork lard

DOUGH

WHEAT flour, potato starch, water, salt

ALLERGENS

CONTAINS

Gluten (wheat), crustaceans, soya, sesame, sulphites

MAY CONTAIN

Milk, celery, egg, fish and molluscs

TASTING CODE

[ASI - 004]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

TRADITIONAL PORK XIAOLONGBAO

Traditional Asian-style xiaolongbao with a delicate wheat wrapper, filled with pork shoulder, vegetables and aromatic seasonings. A succulent dumpling designed for quick and consistent preparation directly from frozen.

AIRLINE BENEFITS Easy regeneration · Consistent portioning · Authentic Asian option

FROZEN

READY TO COOK

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
30 g / unit · 50 units per bag	4 bags	8810
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	12 months	Cook directly from frozen. Steam for 7 minutes.

INGREDIENTS

FILLING

Pork shoulder, pork lard,
Spring onion, ginger
SOYA sauce (**SOYA**, **GLUTEN**)
SESAME oil (**SOYA** sauce, sesame oil),
Rice wine (**GLUTEN**)
White pepper, salt, sugar, flavour enhancer: E621
Water, chicken collagen (chicken, pork, water)

DOUGH

WHEAT flour, **EGG** white

ALLERGENS

CONTAINS

Gluten (wheat), egg, soya, sesame

MAY CONTAIN

Crustaceans, milk, celery, molluscs, fish and sulphites

TASTING CODE

[ASI - 005]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



MUSHROOM BAOZI

Soft steamed baozi made with a fermented wheat dough and filled with a savoury blend of shiitake mushrooms, button mushrooms, spring onion and aromatic seasonings. A convenient Asian-style option designed for quick preparation directly from frozen.

AIRLINE BENEFITS Plant-based filling · Easy regeneration · Consistent portioning

FROZEN

READY TO COOK



OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
25 g / unit · 50 units per bag	8 bags	8809
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	12 months	Cook directly from frozen. Steam for 6 minutes.

INGREDIENTS

FILLING

Shiitake mushrooms 70%, button mushrooms
Spring onion, potato starch, garlic, flavour enhancer: E621
Salt, white pepper
SESAME oil (**SOYA** sauce, sesame oil)
Sunflower oil

DOUGH

WHEAT flour, corn starch, water, Chinese yeast (preservative:
E242, corn starch, E341i, E170i), baker's yeast, salt, sugar, cocoa

ALLERGENS

CONTAINS

Gluten (wheat), soya, sesame

MAY CONTAIN

Crustaceans, milk, celery, sulphites, egg, fish and molluscs

TASTING CODE

[ASI - 006]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

04

VEGETABLE & PLANT-BASED



VEGAN PUMPKIN & CURRY BALLOTINE

Vegan pumpkin roll seasoned with an aromatic blend of curry-style spices, delivering a delicate balance of sweetness and warm spice. Its cylindrical format allows flexible portioning and consistent presentation, ideal for plant-based airline menus.

AIRLINE BENEFITS Vegan · Flexible portioning · Labour saving

FROZEN

READY TO HEAT

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
650 g / Individual Pack	6 units	9371
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	12 months	Defrost and portion as required. Finish on the griddle, or gratinate in the oven or under a salamander.

INGREDIENTS

Pumpkin
Spices (black pepper, parsley, thyme, oregano, nutmeg, cinnamon, turmeric, cardamom, clove, ginger, bay leaf, rosemary)
Salt
Pepper
SOYA

ALLERGENS

CONTAINS

Soya

MAY CONTAIN

NONE

TASTING CODE

[VEG - 001]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

VEGAN MUSHROOM BALLOTINE

Vegan roll made with a savoury blend of mushrooms, onion, garlic and aromatic herbs, delivering a rich and balanced flavour. Its cylindrical format allows flexible portioning and consistent presentation, ideal for plant-based airline menus.

AIRLINE BENEFITS Vegan · Flexible portioning · Labour saving

FROZEN

READY TO HEAT

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
650 g / Individual Pack	6 units	9206
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	12 months	Defrost and portion as required. Finish on the griddle, or gratinate in the oven or under a salamander.

INGREDIENTS

Mushroom mix
Onion
Parsley
Sunflower oil
Garlic
Salt
Pepper
SOYA

ALLERGENS

CONTAINS

Soya

MAY CONTAIN

NONE

TASTING CODE

[VEG - 002]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

VEGAN CAVIAR PEARLS

Premium plant-based pearls with a delicate marine and salty flavour inspired by traditional caviar. Certified vegan and designed to add an elegant finish, distinctive texture and premium visual appeal to a wide range of dishes.

AIRLINE BENEFITS Ready to serve · Precise portioning · Premium presentation

CHILLED

READY TO SERVE

ALLERGEN-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
50 g / Individual Tin	48 units	383
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Chilled at 3-5°C	3 months	Ready to serve. Use cold or incorporate into hot dishes without loss of colour, flavour or texture.

INGREDIENTS

Water
Salt
Thickeners: E401, E412, E452
Flavour enhancer: E621
Acid: E330
Flavouring
Mushroom powder
Colour: E153
Sunflower oil

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[VEG - 003]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

VEGETABLE CANNELLONI

Plant-based cannelloni filled with a colourful blend of vegetables and mushrooms, wrapped in freshly made pasta. A versatile Mediterranean-style option offering consistent portioning and convenient preparation for professional catering.

AIRLINE BENEFITS 100% plant-based · Individual portioning · Easy regeneration

FROZEN

READY TO COOK

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
65 g / unit · 15 units per bag	5 bags	CAN-VEG
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Frozen ≤ -18°C	12 months	Defrost before cooking. Cover with the desired sauce and bake in a preheated oven at 150°C until heated through and golden.

INGREDIENTS

Vegetables 66% (aubergine, carrot, courgette, onion, spinach, tomato, leek)

WHEAT flour

Mushrooms

Vegetable margarine

Olive oil

Garlic

Bay leaf

Salt

Vegetable fibre

Fresh pasta (**WHEAT** semolina, water, salt)

ALLERGENS

CONTAINS

Gluten (wheat)

MAY CONTAIN

Nuts, soya, fish and crustaceans

TASTING CODE

[VEG - 004]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



GRILLED QUARTERED ARTICHOKE

Spanish quartered artichokes, carefully grilled and preserved in sunflower oil with a touch of wine vinegar. Ready to serve and ideal as a Mediterranean side, garnish or ingredient for premium catering applications.

AIRLINE BENEFITS Ready to serve · No regeneration required · Long shelf life

AMBIENT

READY TO SERVE

ALLERGEN-FREE

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
3 kg can · 2.4 kg net weight	6 tins	15008
STORAGE	SHELF LIFE	PREPARATION / SERVING
Ambient	3 years	Ready to serve. Drain before use and serve cold or incorporate directly into the desired dish.

INGREDIENTS

Quartered artichokes 64.58% (origin: Spain)
Sunflower oil 30.22%
Wine vinegar 4.16%
Salt 1%
Citric acid 0.02%
Ascorbic acid 0.02%

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[VEG - 005]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



ROMAN-STYLE ARTICHOKE HEARTS WITH STEM

Premium Spanish artichoke hearts with stem, prepared Roman-style with sunflower oil, wine vinegar and aromatic herbs. Firm in texture and ready to serve, offering an authentic Mediterranean option for sides, starters and premium garnishes.

AIRLINE BENEFITS Ready to serve · No regeneration required · Long shelf life

AMBIENT

READY TO SERVE

ALLERGEN-FREE

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
3 kg can · 2.4 kg net weight >18 pieces per can	6 tins	15004
STORAGE	SHELF LIFE	PREPARATION / SERVING
Ambient	3 years	Ready to serve. Drain before use and serve cold or incorporate directly into the desired dish.

INGREDIENTS

Artichoke hearts with stem (origin: Spain)
Sunflower oil
Wine vinegar
Salt
Sugar
Herbs & spices (parsley, basil, garlic)
Flavour enhancer: E621
Citric acid
Ascorbic acid

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[VEG - 006]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



ARTICHOKE BOTTOMS

Premium Spanish artichoke bottoms, carefully trimmed and preserved in a light brine to maintain their natural flavour and texture. Their uniform shape makes them ideal for filling, garnishing or creating elegant individual portions for premium catering.

AIRLINE BENEFITS Ready to serve · Consistent sizing · Versatile presentation

AMBIENT

READY TO SERVE

ALLERGEN-FREE

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
20-30 pieces per can 2.5 kg net weight 1.33 kg drained weight	6 tins	15005
STORAGE	SHELF LIFE	PREPARATION / SERVING
Ambient	3 years	Ready to serve. Drain before use and fill, garnish or incorporate directly into the desired dish.

INGREDIENTS

Artichoke bottoms (origin: Spain)
Water
Salt
Citric acid

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[VEG - 007]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



CONFIT ARTICHOKE HEARTS

Premium artichoke hearts gently confit-cooked in olive pomace oil, delivering a tender, juicy texture and delicate natural flavour. Individually portioned and ready for quick regeneration, ideal as a side dish, garnish or component for premium catering.

AIRLINE BENEFITS Consistent portioning · Easy regeneration · Labour saving

CHILLED

READY TO HEAT

ALLERGEN-FREE

PRESERVATIVE-FREE



OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
20 units per tray 1.2 kg drained weight 2.1 kg net weight	3 trays	12018
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Refrigerated 0-4°C	12 months	Ready to heat. Regenerate on the griddle, in the microwave or by frying, and season as desired.

INGREDIENTS

Artichokes (origin: Spain)
Olive pomace oil

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[VEG - 008]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

CONFIT LEEKS

Premium leeks gently confit-cooked in olive pomace oil to achieve a tender, succulent texture while preserving their delicate natural flavour. A versatile vegetable option ideal as a side dish, garnish or component for premium catering.

AIRLINE BENEFITS Flexible portioning · Easy regeneration · Labour saving

CHILLED

READY TO HEAT

ALLERGEN-FREE

PRESERVATIVE-FREE



OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
8 units per tray 1 kg drained weight 1.7 kg net weight	2 trays	14737
STORAGE	SHELF LIFE	PREPARATION / REHEATING
Keep Refrigerated 0-4°C	12 months	Ready to serve or regenerate as required.

INGREDIENTS

Leeks (origin: Spain)
Olive pomace oil

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[VEG - 009]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

WHOLE ROASTED RED PEPPERS

Premium Spanish whole red peppers, carefully roasted, peeled and preserved in a light brine to retain their natural flavour, tender texture and vibrant colour. Ready to serve and ideal for sides, garnishes or Mediterranean-style dishes.

AIRLINE BENEFITS Ready to serve · Versatile application · Long shelf life

AMBIENT

READY TO SERVE

ALLERGEN-FREE

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
3 kg can · 2.5 kg net weight · 1.65 kg drained weight	6 tins	15001
STORAGE	SHELF LIFE	PREPARATION / SERVING
Ambient	3 years	Ready to serve. Drain before use and serve as required or incorporate directly into the desired dish.

INGREDIENTS

Roasted red peppers (origin: Spain)
Water
Salt
Citric acid

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[VEG - 010]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



SLICED ROASTED RED PEPPERS

Premium Spanish roasted red peppers, carefully peeled and pre-sliced for convenient use. Tender and naturally sweet, they are ready to serve and ideal for garnishes, sides and Mediterranean-style dishes.

AIRLINE BENEFITS Pre-sliced · Ready to serve · Labour saving

AMBIENT

READY TO SERVE

ALLERGEN-FREE

PRESERVATIVE-FREE



OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
3 kg can · 2.5 kg net weight · 1.65 kg drained weight	6 tins	15003
STORAGE	SHELF LIFE	PREPARATION / SERVING
Ambient	3 years	Ready to serve. Drain before use and serve as required or incorporate directly into the desired dish.

INGREDIENTS

Roasted red peppers (origin: Spain)
Water
Salt
Citric acid

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[VEG - 011]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

FRIED TOMATO SAUCE

Traditional Spanish-style tomato sauce made from seasonal ripe tomatoes, slowly cooked for over two hours with extra virgin olive oil, sugar and salt. Rich and full-flavoured, providing a convenient and consistent base for a wide range of professional catering applications.

AIRLINE BENEFITS Ready to use · Consistent flavour · Labour saving

AMBIENT

READY TO SERVE

ALLERGEN-FREE

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
2.5 kg / Individual Tin	6 units	7018
STORAGE	SHELF LIFE	PREPARATION / SERVING
Ambient	5 years	Ready to use. Heat as required or incorporate directly into the desired preparation.

INGREDIENTS

Tomato
Extra virgin olive oil
Sugar
Modified starch
Salt

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[VEG - 012]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



CARAMELISED ONION & TOMATO SOFRITO

Traditional Spanish sofrito made with finely diced onion, tomato and garlic, slowly cooked to achieve a deep caramelisation and concentrated flavour. A versatile ready-to-use culinary base ideal for sauces, rice dishes, stews and a wide range of professional catering applications.

AIRLINE BENEFITS Labour saving · Consistent flavour · Versatile menu use

AMBIENT

READY TO HEAT

PRESERVATIVE-FREE



OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
1 kg / Cooking pouch	4 units	14993
STORAGE	SHELF LIFE	PREPARATION / SERVING
Ambient	18 months	Ready to use. Heat before serving or incorporate directly into sauces, rice dishes, stews and other preparations.

INGREDIENTS

Onion 60%
Tomato 34%
Olive oil
Garlic

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Nuts

TASTING CODE

[VEG - 013]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____

ONION, TOMATO & PEPPER SOFRITO

Traditional Spanish sofrito made with finely diced onion, tomato, red and green peppers and garlic, slowly cooked to develop a rich and balanced flavour. A versatile ready-to-use culinary base for rice dishes, stews, seafood and a wide range of professional catering applications.

AIRLINE BENEFITS Labour saving · Consistent flavour · Versatile menu use

AMBIENT

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
1 kg / Cooking pouch	4 units	14994
STORAGE	SHELF LIFE	PREPARATION / SERVING
Ambient	18 months	Heat at 80°C for 10 minutes before serving or incorporate into the desired preparation.

INGREDIENTS

Onion
Natural tomato
Peppers 10%
Olive oil
Garlic

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Nuts

TASTING CODE

[VEG - 014]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



CONFIT JULIENNE ONIONS

Slow-cooked Figueres onions, finely julienned and gently confit-cooked to achieve a naturally sweet flavour and soft, caramelised texture. A versatile ready-to-use ingredient ideal for tapas, sandwiches, burgers and a wide range of professional catering applications.

AIRLINE BENEFITS Labour saving · Consistent quality · Versatile menu use

AMBIENT

READY TO HEAT

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
500 g / Pouch 15-25 g per serving	8 units	14995
STORAGE	SHELF LIFE	PREPARATION / SERVING
Ambient	18 months	Heat at 80°C for 10 minutes before serving or incorporate into the desired preparation.

INGREDIENTS

Figueres onion 96%
Extra virgin olive oil

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

Nuts

TASTING CODE

[VEG - 015]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



FRIED ONIONS

Onions slowly cooked with extra virgin olive oil, delivering a soft texture and naturally sweet, homemade flavour. A versatile ready-to-use ingredient ideal for omelettes, sofritos, stews, meat, fish and a wide range of professional catering applications.

AIRLINE BENEFITS Ready to use · Labour saving · Long shelf life

AMBIENT

READY TO SERVE

ALLERGEN-FREE

PRESERVATIVE-FREE

OPERATIONAL INFORMATION

PORTION / FORMAT	UNITS PER CASE	NYV PRODUCT REFERENCE
2.5 kg / Individual Tin	6 units	12352
STORAGE	SHELF LIFE	PREPARATION / SERVING
Ambient	5 years	Ready to serve. Drain before use and serve as required or incorporate directly into the desired dish.

INGREDIENTS

Onion (109 g used per 100 g of finished product)
Extra virgin olive oil 7.5%
Salt
Acid: citric acid

ALLERGENS

CONTAINS

NONE

MAY CONTAIN

NONE

TASTING CODE

[VEG - 016]

TASTING NOTES

Rating: ____ / 5

Potential airline/menu: _____

Comments: _____



AIRLINE SOLUTIONS

FLEXIBLE SOLUTIONS BUILT AROUND YOUR OPERATION

Our product selection is only the starting point. We work closely with our customers and manufacturing partners to adapt solutions to the specific requirements of airline catering — from portion size and format to preparation method, dietary requirements and menu application.

CUSTOM PORTIONING

Selected products can be tailored to specific weight and portion requirements.

HALAL SOLUTIONS

Selected products are available in Halal versions upon request.

OPERATIONAL EFFICIENCY

Ready-to-cook, ready-to-heat and ready-to-serve formats designed to reduce preparation time and improve consistency.

PRODUCT DEVELOPMENT

We can work with our manufacturing partners to adapt existing products or explore bespoke solutions.

MULTI-CATEGORY SOURCING

Meat, poultry, seafood, Asian specialities and plant-based solutions through a single supply partner.

MENU FLEXIBILITY

Solutions suitable for different cuisines, service concepts and airline menu applications.

TELL US WHAT YOU NEED. WE'LL WORK ON THE SOLUTION.

FROM CONCEPT TO SERVICE

A collaborative approach designed to turn menu requirements into practical, consistent and scalable food solutions.

01

YOUR REQUIREMENT

Menu concept · Portion · Cuisine · Dietary requirements

02

PRODUCT SELECTION

Existing solution or bespoke development

03

SPECIFICATION

Weight · Format · Preparation · Packaging

04

TEST & VALIDATE

Sampling · Tasting · Operational assessment

05

SUPPLY

Consistent product · UK distribution · Ongoing support

**FROM PRODUCT SELECTION TO FINAL SERVICE,
WE WORK AROUND YOUR OPERATION.**

NICOLÁS Y VALERO UK LTD

Premium Food Solutions for Professional Kitchens

DNATA Innovation Day 2026

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AIRLINE CATERING



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