



OMEGA SPICE

A world of senses



ABOUT

With more than 25 years of experience, we are an expert European manufacturer in the production and supply of spices for the food industry at a global level.

Our production capacity of more than 10,000 tons, as well as our team of highly qualified professionals, allows us to accompany our customers in their growth with agility and reliability.



OUR VALUES

EXCELLENCE

We are obsessed with quality, because we know that the extraordinary is in the details.

SUSTAINABILITY

We are committed to responsible practices that respect the environment and communities.

PASSION

Our team works with enthusiasm and dedication, inspired by the opportunity to make a difference in the food industry.

CLOSENESS

We believe in building authentic and positive human relationships based on trust and dialogue.

TRANSPARENCY

We act with honesty in every decision, because trust is built with consistency.







OUR PRODUCTS

We prepare high-quality capsicums, spices, dried herbs, and dried vegetables. Discover our product range and how we can help you integrate them into your business.

Capsicum





Sweet Paprika

Sweet paprika is a product obtained by grinding the healthy, clean and dried fruits of *Capsicum annum* L. varieties.

-  Presentation: Powder and flakes
-  Steam sterilized: Yes
-  Origin: China, Peru, Zambia and Zimbabwe
-  Harvest: From April to July, and from September to November





Smoked Paprika

Smoked paprika powder is a product obtained by grinding healthy, clean, dried and smoked fruits of *Capsicum annum* L. varieties over oak wood.

-  Presentation: Powder
-  Steam sterilized: Yes
-  Origin: China, Peru, Zambia and Zimbabwe
-  Harvest: From April to July, and from September to November

Chili

Chili is a product obtained by grinding the healthy, clean, and dried fruits of *Capsicum frutescens* and *Capsicum annum* L. varieties. Its pungency can vary from 5,000 to 50,000 SHU depending on the customer's needs.


-  Presentation: Powder
-  Steam sterilized: Yes
-  Origin: China, India
-  Harvest: January, February, March, April, September, October, November and December




Spices

Black Pepper

Product obtained by grinding the unripe, dried berry of the *Piper nigrum* L. plant, with a characteristic spicy aroma (volatile oil) and pungent flavor (piperine).

 Presentation: Whole and ground

 Steam sterilized: Yes


 Origin: Vietnam


 Harvest: From January to April

White Pepper

Product obtained by grinding the ripe, dried, peeled berry of the *Piper nigrum* L. plant.

 Presentation: Whole and ground

 Steam sterilized: Yes

 Origin: Vietnam

 Harvest: All year



Spices


Green Pepper

Product obtained by grinding the immature berry of the *Piper nigrum* L. plant, which is scalded in hot water to prevent blackening, and then dehydrated.

 Presentation: Whole and ground

 Steam sterilized: Yes


 Origin: India

 Harvest: From January, June, July and from October to December

Allspice Pepper

Allspice, also known as Pimento or Allspice, is a green, unripe, dried berry of the *Pimenta dioca* plant, native to Central America, with an aroma reminiscent of a combination of spices.

 Presentation: Whole and ground

 Steam sterilized: Yes

 Origin: Mexico

 Harvest: from June to October




Spices

Cassia Cinnamon

Product obtained by grinding the dried inner bark of the *Cinnamomum cassia* L. tree, with an intense aroma and high essential oil content.

 Presentation: Powder

 Steam sterilized: Yes

 Origin: Indonesia, Vietnam

 Harvest: From April to June and from September to November

Cumin

Product obtained by grinding the mature, dried seed of *Cuminum cyminum* L., a small annual herb in the parsley family.

 Presentation: Ground

 Steam sterilized: Yes

 Origin: India





 Harvest: From February to April



Spices





Coriander Seed

Product obtained by grinding the mature, dried seed of the herb *Coriandrum sativum* L.

-  Presentation: Ground
-  Steam sterilized: Yes
-  Origin: Spain
-  Harvest: From June to August





Nutmeg

Product obtained by grinding the seed of *Myristica fragrans*, a large evergreen tree.

-  Presentation: Powder
-  Steam sterilized: Yes
-  Origin: Indonesia
-  Harvest: From February to November

Turmeric

Product obtained by grinding the cured rhizomes of *Curcuma longa* L.

-  Presentation: Powder
-  Steam sterilized: Yes
-  Origin: India
-  Harvest: Fom January to April



Dried herbs

Rosemary

Product obtained from the grinding of the dehydrated leaves of the *Rosmarinus officinalis* L. plant.

 Presentation: Powder

 Steam sterilized: Yes


 Origin: Spain

 Harvest: From June to August, October and November


Oregano

Product obtained from the grinding of the dehydrated leaves of the *Origanum vulgare* plant.

 Presentation: Powder

 Steam sterilized: Yes

 Origin: Turkey


 Harvest: July and August


Thyme

Product obtained from the grinding of the dehydrated leaves of the *Thymus vulgaris* plant.

 Presentation: Powder

 Steam sterilized: Yes

 Origin: Spain, Poland

 Harvest: From July to November



Dried vegetables

Onion

Product obtained from grinding the dehydrated, healthy and clean pieces of bulbs of the *Allium cep* plant.

 Presentation: Powder, granulated

 Steam sterilized: Yes

 Origin: China, India, Egypt

 Harvest: January, February and May to December

Carrot

Product obtained from dehydrated, healthy and clean pieces of the root of the *Dacus carota L.* plant.

 Presentation: 2-4mm flakes

 Steam sterilized: Yes

 Origin: China

 Harvest: From August to November



QUALITY

All our products comply with the most demanding regulations, as well as with the specific requirements of our customers. We have a complete in-house laboratory, with microbiology area, liquid chromatography (HPLC-FLD), and physical-chemical and sensory area.

We work with official methods and external validations from accredited laboratories. 100% of our products are analyzed, ensuring their authenticity and purity.



