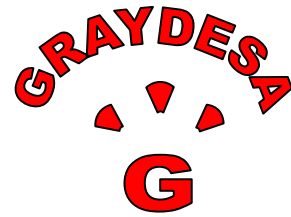


PRESENTATION

At Graydesa we are dedicated to the melting, processing and packaging of fats, lards, oils of animal origin and oils of vegetable origin, all for food use.

Our top priority is to provide our customers with a high quality end product which meets their high expectations.



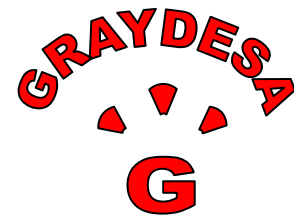


FACILITIES

We have a melting plant next to the slaughterhouse, which ensures a continuous supply of totally fresh raw material, and of freshly slaughtered bacon.

We also have another fusion, processing, packaging and storage plant, which provides us a large production capacity. This allows us to guarantee supply to our customers at all times.





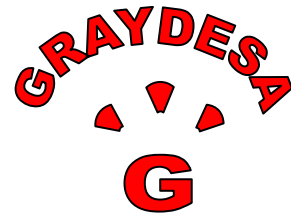
PRODUCTION PROCESS (MELTING)

At the slaughterhouse, the fat is separated from the pork, and only the fat which meets the highest quality (lard or bacon) is reserved, obtaining a classification of high quality raw material.

Subsequently, the fat goes directly to the melting chamber, where it is melted in open kettle at controlled temperatures.

After melting, it goes through a filtering and decanting system, down to the storage tanks, where it reposes at a constant temperature and in fully controlled conditions.





PRODUCTION PROCESS (PROCESSING AND PACKAGING)

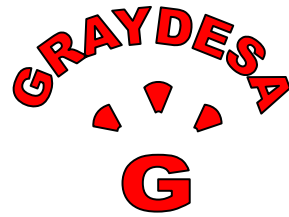
All our products are made strictly following the specifications of each customer, according to their needs.

The lard undergoes a process of mixing and cooling at controlled speeds, times and temperatures for good crystallization and homogeneity.

For the manufacture of refined lards, fractionated lards or special lards, the product undergoes various treatment processes.

Afterwards it is packaged and palletized, to pass to the airing chamber and finally to the finished product warehouse.





PRODUCTS:

Among our specialties we can highlight the following products:

Pork lard:

- Pork lard for puff pastry
- Pork lard for pastry
- Iberian pork lard
- Refined pork lard
- Special pork lard
- Sweetened pork lard
- Pork lard in bulk

Special oils for frying:

- Liquid fractions of pork lard (B.L.O.FRIT)
- Vegetable olein (B.L.O. FRIT V)
- Sunflower oil

Vegetable fats:

- Vgras

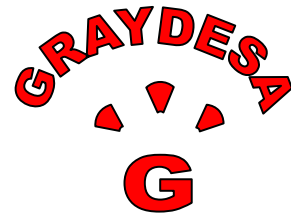
Special fats:

- Grassol

Margarines:

- Margarine $\frac{3}{4}$
- Puff pastry margarine

Pork scratchings



PORK LARD FOR PUFF PASTRY

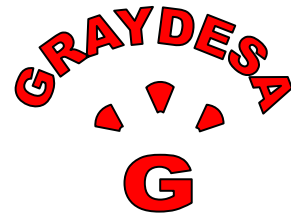
Description:

Natural lard obtained from the melting of pork fat, hardened with mono and diglycerides of fatty acids, and antioxidant.

Properties and Applications:

Its great plasticity and texture, as well as its melting point of 40°C - 42°C, make it ideal for both artisan and industrial production of croissants and puff pastries.





PORK LARD FOR PASTRY

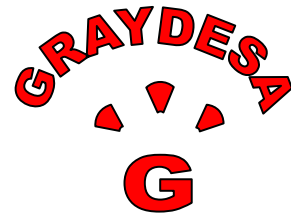
Description:

Natural lard obtained from the melting of fresh bacon and jowl, and antioxidant.

Properties and Applications:

For its homogeneity and its melting point of 33°C - 35°C, it is ideal for dough production.





IBERIAN PORK LARD

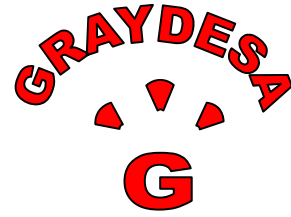
Description:

Natural lard obtained from the melting of selected Iberian pork fats, and antioxidant.

Properties and Applications:

For its characteristics, it is ideal for both industrial and artisanal applications.





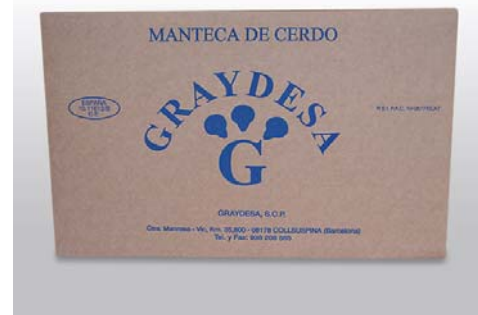
REFINED PORK LARD

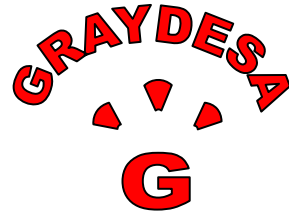
Description:

Natural lard obtained from the melting of pork fat, which undergoes a process of refining and deodorization, and antioxidant.

Properties and Applications:

Neutral, soft and white pork lard. For its characteristics, it is ideal for dough production, fat preparations, preserved foods, as well as for use in the hotel and restaurant sector.





SPECIAL PORK FATS

Description:

Natural lard obtained from the melting of pork fat and antioxidant.

They can be refined, deodorized and hardened.

Properties and Applications:

As they are handcrafted, their hardness, melting point and the general characteristics can be adapted to the needs of each client, depending on their application.





SWEETENED PORK LARD

Description:

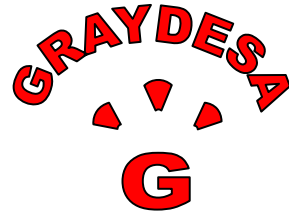
Natural lard obtained from the melting of pork fat, hardened with mono and diglycerides of fatty acids, sugar and antioxidant.

Properties and Applications:

The hardness, melting point and sugar content can be adapted to the needs of each customer.

It is suitable for various applications in the bakery and pastry sector.





PORK FATS IN BULK

Description:

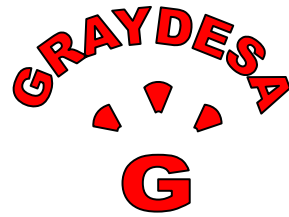
Liquid lard in bulk tanks obtained from the melting of pork fat and antioxidant.

They can be refined and deodorized.

Properties and Applications:

Specific for various industrial applications.





LIQUID FRACTION OF PORK LARD (B.L.O. FRIT)

Description:

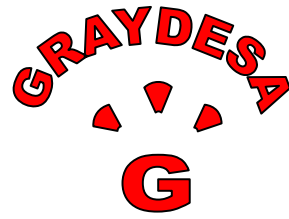
Liquid fraction of melted, refined and deodorized pork lard (natural fractionation in special conditions) and antioxidant.

Properties and Applications:

100% natural lard, without blend of oils, with a high smoke point, which provides a lower rate of toxins and greater product durability. Without waste and odorless.

Suitable for frying in the hotel and restaurant sector in general.





VEGETABLE OLEIN (B.L.O. FRIT V)

Description:

100% vegetable olein, refined and deodorized, antioxidants and defoamer.

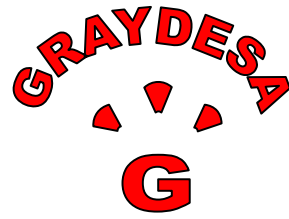
Properties and Applications:

Vegetable oil, 100% natural, without hydrogenated oils.

Suitable for frying in the hotel and restaurant sector in general.

Minimum orders.





VEGETABLE FAT (V GRAS)

Description:

Refined and deodorized vegetable fat, and antioxidants.

Properties and Applications:

Vegetable fat 100 %.

Specific for various applications in the bakery and pastry sector.

Minimum orders.





SUNFLOWER OIL

Description:

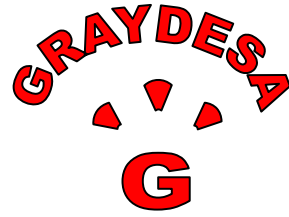
Refined sunflower oil (acidity max. 0.15°) and antioxidants.

Properties and Applications:

Suitable for cooking and frying in the hotel and restaurant sector in general.

Minimum orders.





SPECIAL FATS (GRASSOL)

Description:

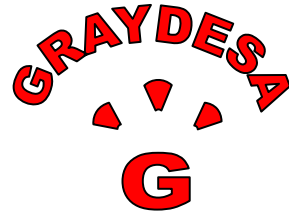
Melted lard, chemically and physically adapted to the explicit characteristics of the client, and antioxidants.

It can be refined and deodorized, and/or fractionated.

Properties and Applications:

For various industrial applications.





PORK SCRATCHINGS (SLABS, CHOPPED, CUT)

Description:

Solid obtained from the melting of pork fat, subsequently pressed into slabs, finely chopped and cut unpressed.

Properties and Applications:

For use in bakery, confectionery and pastries in general.





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