



XarcuSpain

Iberian Products Distribution

SUPPLYING **FINEST SPANISH
GASTRONOMY**

XARCUSPAIN.COM

WELCOME TO XARCUSPAIN

*The most exclusive
Spanish Food brand.*



- We offer **B2B food supply, catering services, exclusive business meetings, food truck services and online shopping.**
- Among our products, you will find, the finest **xarcuterie, truffles, honey, and olive oil**. Continue reading to find the whole offer.
- Our mission is to change the way food is distributed, and **fight hunger**.
- We make **solidary crowdfunding campaigns**. We produce determined stock of determined product to raise funds to develop solidary project. Continue reading to find the way we run this campaigns.
- We are working to build **XarcuSpain network**; a XarcuSpain store located at main urban centers. These **stores** are directly **linked to social lunchrooms** built at critical locations, where people can't even afford to feed themselves. The social lunchrooms are run thanks to the benefits that the store generates.



MARCOS ALTARIBA

Chief Executive Officer

I not only run XarcuSpain, I also am a Physics Engineering student and a Professional Athlete.

I believe that to progress as humans, we need a radical change. We need to get concerned that there's so much work to do.

Imagine a world built with love, trust and help. We are professionals and as so, we deliver a premium service. Our aim is to use the power of luxury and whims to help make a better world.

IBERIAN HAM



All our cured meat selection comes from pigs which lived in freedom and were fed just with natural acorns.

This kind of ham is a great source of Proteins, Vitamins (B1, B6, B12), minerals and folid acid. All of them needed for better brain performance.

It brightens up any meal:

- Peas or peas with ham?
- Spinach or spinach with ham?
- Wine or wine with ham?

"Quien toma vino y jamón, no padece del corazón."



CHORIZO



Chorizo is one of the most iconic and well-known foods of Spanish gastronomy throughout the world.

It was originated in the 16th century. As a way of conserving pork meat.

Premium chorizo, contrary to common thoughts, is a healthy meal which provide us with:

- Protein
- Thiamin
- Selenium
- Potassium
- Iron
- Zinc
- Magnesium



CURED LOIN



Cured Iberian Loin may easily become the spotlight on every iberian charcuterie platter.

*Its was origined in the 16th century.
As a way of conserving pork meat.*

After years of use, currently is one of the finest products in the Spanish Gastronomy.



SALCHICHON



Salchichón is a type of cured meat of Greek and Roman origin, typical of Spanish gastronomy

It has a large amount of protein and monounsaturated fatty acids, so its consumption will give you a high level of energy.

Additionally, it has an interesting variety of vitamins such as B3, B9, B12 and K. Another of the many benefits of this type of food is that it is rich in sodium and low in sugar, so it does not contribute to an increase in cholesterol .



PRESERVED BUSHMEAT



Crumbled Pickled Partridge



Crumbled red partridge prepared in a traditional and natural way.

Partridge meat is one of the finest poultry meats on the palate, very juicy and red when cut.

Prepared marinated with extra virgin olive oil, wine vinegar, selected garlic, bay leaf, black pepper and salt.

Ideal for cold salad.

Braised Deer



The meat that comes from the deer is marinated to soften the meat, perfume it and also give it flavor with the ingredients that accompany it.

This deer stew is one of the best options to eat at home with the family.

This type of meat is lean, so it contains less fat, cholesterol, and calories.

Wild Boar with Mushrooms



This preservation, made 100% naturally, is a true feast for lovers of gourmet cuisine.

The preserve is vacuum packed to maintain its freshness creating an exceptional taste experience with every bite.

It can be served as a main course with rice, mashed potatoes or pasta, allowing the flavors to mix and harmonize.

ORANGE LIQUOR



Orangel is an orange liqueur made naturally. It has a graduation of 28%. The protagonist in Orangel is the authentic hand-picked valencian orange, the most valuable gift of our land; with a very thick skin, rich in essential oil and aroma.

Orangel is made with a recipe that has 50 years of history. It is a family recipe from a family of farmers in Valencia. For more than 100 years they have been orange growers. Currently, the Tomás family has 15 hectares of orange production. The oranges receive unique care and are picked by hand. The Tomás family orange is the cornerstone of Orangel.

The elaboration of Orangel has two fundamental parts. The first part is maceration. The orange peel is macerated in pure alcohol to extract the essence of the orange and the distinctive color of the product. Secondly, a syrup is made and mixed with the maceration solution. This process is completely artisan.

HONEY RUM



Artisanal Honey Rum;

*After 10 years on wood barrels, the rum
is mixed with artisan rosemary honey.*

*Intense and sweet flavor of honey which
is 100% natural, from its own bees, with a
characteristic mahogany color and
defined aroma.*

*Any excuse is good to savor it as well as
resorting to it as an aperitif or digestif.
serve very cold*

SPARKLING CIDER



BRUT NATURE RESERVA

Petritegi Aparduna Brut Nature Reserva cider is characterized by its long aging. In its preparation we use some of the best apple varieties. We have carried out a second fermentation in the bottle according to the traditional method and proceeded to disgorged it after 18 months of rhyme. Thus we obtain a Brut Nature cider, with an outstanding balance between sweetness and acidity and an outstanding freshness.

BRUT NATURE

Petritegi Aparduna cider is characterized by its fine and elegant bubble as well as its unmistakable character. In its preparation we use some of the best autochthonous apple varieties: Goikoetxe, Txalaka, Manttoni, Mozolua, Urtebi Haundi, Moko, etc. We have carried out a second fermentation in the bottle (according to the traditional method) and proceeded to disgorged it after 9 months of aging in rhyme. In this way, we obtain a brut nature cider with a slight acidity and an outstanding freshness, characteristic of Basque cider apples.



EXTRA SEC

Petritegi Aparduna Extra Dry cider is characterized by its fine and elegant bubbles as well as its unmistakable character. In its preparation we use some of the best apple varieties. We have carried out a second fermentation in the bottle according to the traditional method and proceeded to disgorged it after 9 months of aging in rhyme. Thus we obtain an Extra Dry cider, with an outstanding balance between sweetness and acidity and an outstanding freshness.

FLAVOURED EVOO



Its antibacterial properties provide a better function of the digestive system and reduce the development of many diseases.

It helps to the absorption of calcium and magnesium, which provide a better function of our main organs.

Prevents heart disease, that's why the Spanish Heart Foundation recommends its daily consumption.



Black Truffle
Orange
Pepper
Garlic
Rosemary

White Truffle
Boletus
Chili
Basil
Smoked



BLACK TRUFFLED SOY SAUCE



The black truffle soy sauce is an innovation from XarcuSpain.

An essential condiment in Asian cuisine, soy sauce is the ideal dressing to enhance rice-based dishes, marinate meat and fish, enhance vegetable woks or deglaze roast dishes.

The aromatic subtlety of the black truffle adds a deliciously flavorful umami side to this sauce.

ARTISAN SPANISH HONEY



We work with +10 different types of 100% natural spanish honey. We can offer 250g, 500g & 1kg cristal jars for each type.

Natural honey is not only a delicious and versatile sweetener but also offers a range of health benefits:

Nutritional Powerhouse: It provides a source of carbohydrates for energy and contains small amounts of proteins, amino acids, and enzymes.

Boosts Immune System: Honey has antimicrobial and antibacterial properties that can help boost the immune system.

Digestive Health: Natural honey contains enzymes that aid in digestion, promoting a healthy gut.

Rich in Antioxidants: Antioxidants present in honey help protect the body against free radicals, which can cause oxidative stress and lead to various health issues.

ARTISAN HONEY WITH ROYAL JELLY & PROPOLIS



Honey with royal jelly and propolis creates a potent combination that provides numerous health benefits.

Packed with essential nutrients, it supports overall well-being, boosts the immune system, and enhances energy levels.

Additionally, this blend promotes skin health, thanks to its moisturizing and rejuvenating properties. With antioxidant and anti-inflammatory effects, it combats oxidative stress and reduces inflammation in the body.

Furthermore, it aids in digestion and supports gut health. Together, these ingredients provide a wide range of nutrients, supporting overall health.

HONEY SACHETS



Artisian Honey & Propolis Sachets

Royal Jelly & Artisian Honey Sachets



Artisan Honey, Propolis & Royal Jeli Sachets



Unlike supermarket honey, our products are artisan. Therefore, they haven't been mixed up or adulterated with any other product.

Royal Jelly improves physical and mental performance, helps learning capacity and memory, increases self-esteem and causes a feeling of well-being and euphoria. It increases the body's defenses.

Honey with propolis fights anemia, improves appetite, protects the liver, inhibits cholesterol oxidation, controls blood pressure, prevents arteriosclerosis and provides energy.

BIO HORECA HONEY



Bio Artisan Honey from Spain. Single use packaging. Great alternative to sugar.

We produce and deliver different orders with any brand interested on showing their logo.

FRESH POLLEN



Best way to consume it is with yogurt in the breakfast. It is a source of folic acid, riboflavin, thiamin, niacin, pridoxine, which are all B complex vitamins. It also provides vitamin D, E, K, A, inositol and choline. And among the minerals it contains are phosphorus, calcium, potassium, iodine, zinc, copper, magnesium and selenium.

Its regular use helps many of the organic functions as it contains all the essential elements for life in a very comprehensive way, it complements your diet with its source of vitamins, vegetable proteins, iron, zinc and selenium.

TUBER MELANOSPORUM



Known as the kitchen diamond, Black Truffles is a kind of food which is gaining so much fame in the last years.

Currently most gourmet restaurants have already implemented them as a compliment to upgrade their meals.

Luckily Spain is the world's main producer. We produce near 40% of the whole world's production.

As we directly work with farmers who own some of the main fields in Teruel, we are able to offer competitive prices compared to businesses of the sector.



20g

Carpaccio in EVOO



Whole in its Own Juice



200g

TUBER AESTIVUM



Carpaccio in EVOO

Unlike Black Truffles, this kind of tuber can grow on warmer climates.

Allowing this way to work with fresh tuber during the summer.

It is the best substitute of melanosporum to keep offering fresh truffles at a very competitive price.

Although it offers less intensity than melanosporum, Tuber Aestivum is considered one of the most used and profitable flavor enhancer.



Whole in its Own Juice

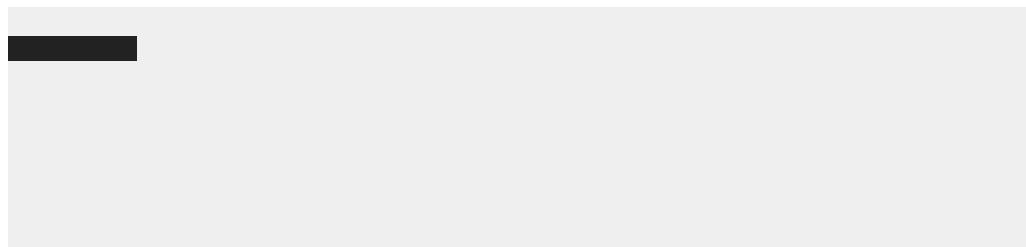


20g



200g

TRUFFLED PRODUCTS



Truffle Breeze



200g Cristal Jar.

Available for:

Tuber Melanosporum

Tuber Aestivum

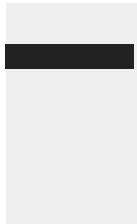
Truffled Sauce



Available in 200g,
500g and 1kg.

Great for Horeca use
mainly with meat
and pasta..

ORDER & DELIVERY



To start working with us, we can arrange a meeting. Or if preferred you can send an email to sales@xarcuspain.com explaining which products you'd like to implement.

For any question or clarification you can send an email to info@xarcuspain.com

We'll be pleased to start working together !





COMPANY'S MOTTO:

"The professional has learned that success, like happiness, comes as a by-product of work. The professional concentrates on the work and allows rewards to come or not come, whatever they like."