



The brand Safinter came into being decades ago and is now a benchmark for the gourmet markets worldwide. Both saffron in filaments and La Vera Paprika are products found at the most prestigious specialized stores and restaurants.

OVER 100 YEARS AS THE BENCHMARK OF THE SAFFRON TRADE

The Gonzalez family, sole owner of VALGOSA, has been involved for over one hundred years in the selection of the world’s finest saffron, incorporating new technologies to guarantee that the product reaches the consumer in its pure state. This spice has been used in the Mediterranean region since ancient times. Since 1912, the family has sold saffron grown in Albacete, in Castilla-La Mancha Spain --overseeing all aspects, from planting and gathering bulbs to the harvesting, peeling and toasting processes. The family brand Safinter came into being decades ago as a product line to target international markets with the quality guarantee of their product.

The process, unchanged for thousands of years is repeated every November during the harvest. Saffron flowers, each with three stigmas at its heart, cover the fields of Albacete with a brilliant attractive purple color. The Saffron flowers are collected into baskets before stripping the stigmas or “Monda” --the Spanish name for the traditional removal of the stigmas. After the Monda, the saffron is toasted by a traditional process to maintain the flavor of this traditional spice. At VALGOSA 160,000 flowers are needed to obtain 1 Kg. of pure SAFINTER saffron filaments.



De Medici presently stocks two presentations of Saffron

SAF200A Saffron glass jars Safinter®

Gift pack case containing a glass jar of 1g of saffron in filaments into a case of 10 units.



SAF201 Saffron Blisters Safinter®

Master case of 20 Cases of 24 ea. blister packs. 480 pieces



SAF201A Saffron Blisters Safinter®

Case of 24 ea. blister packs. 24 pieces



For more information on these or any other of our products, please contact De Medici Imports
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**SAFINTER LA VERA
SMOKED PAPRIKA
SAFINTER®**



La Vera Paprika (D.O.-- Protected Denomination of Origin) is one of the most exclusive spices in the world, due to its unmistakable aroma and flavor. It is prepared from the dry pulp of the Ocales and Jaranda peppers grown in La Vera region, Extremadura, of Western Spain. The unique process of drying the pepper is performed by craft methods using oak branches that give it its distinctive smoked taste. An oak wood fire provides the heat necessary for the perfect dehydration of the fruits. It is a slow process, lasting ten to fifteen days, during which expert hands continually turn the peppers until the ideal degree of dryness is achieved. This traditional drying system results in setting the three key fundamental characteristics of: aroma, flavor, and color stability.

After drying, the peppers are transferred to the transforming companies where the stalks and part of the seeds are eliminated, prior to their grinding in the traditional stone mills. After grinding, the resulting paprika has balanced aroma and stable color. Hot, Sweet and Bittersweet La Vera Smoked Paprika is obtained by the mix of the Ocales and Jaranda peppers.

Safinter Paprika adds smoky flavor to meats, pasta, rice, omelet's, guacamole and fish.

AVAILABLE PRESENTATIONS:

Smoked Spanish Sweet Paprika

This sweet, smoked paprika owes its exquisite flavor to the Bola peppers—grown in the La Vera region of Spain—are dried.



Smoked Spanish Bittersweet Paprika

Bittersweet Pimenton de la Vera from Spain is made by slowly smoking and turning both Ocal and Jaranda Sweet peppers by hand until they are dried to perfection.



Smoked Spanish Hot Paprika

Hot Pimenton de la Vera from Spain is made by slowly smoking and turning both Ocal and Jaranda Hot peppers by hand until they are dried to perfection.



Retail Lithographed 12 X 70 Gr/2.5Oz Tins

- SAF100 SAFINTER PAPRIKA BITTERSWEET 2.5 OZ TIN
- SAF 101 SAFINTER PAPRIKA HOT 2.5OZ. TIN
- SAF102 SAFINTER PAPRIKA SWEET, 2.5OZ. TIN

Food Service 1 X 750Gr (1.65Lbs)

- SAF107 Tin Sweet Paprika 750Gr.NWt. 100Gr Piece
- SAF105 Tin Bittersweet Paprika 750Gr Piece
- SAF106 Tin Hot Paprika 750Gr.NWt. 100Gr Piece