

A close-up photograph of a green artichoke flower, showing its intricate, layered structure. The artichoke is centered in the background, with its leaves and bracts clearly visible. The overall image has a dark, muted green background.

# Artichoke flower

SALES FOLDER







# Artichoke flower

Our famous ARTICHOKE FLOWER is the alma mater of the company. A product that **conquers palates and markets**.

It can be found and **triumphs in the best national and international restaurants**.

The secret of our success is actually simple: **the best raw material, the best extra virgin olive oil, and a preserving and freezing process carried out the same day the plant is harvested**, thus preserving all its freshness, flavour and organoleptic properties.

## Corporate video

CAPRICHOS DEL  
PALADAR



A world of advantages:

01

# An exclusive product

for the catering industry

We want you to have the **exclusivity** you need. You will surprise your customers because the best establishments and the most appreciated chefs offer the best-**preserved artichokes**. For the most **demanding palates**.



# 02

## An elegant product

Our flower is a **perfect garnish** or an outright **protagonist** of any dish, and it always looks wonderful.







# 03

## A versatile product

On its own, with a pinch of fleur de sel, or with the chef's magic touch, it is a product that offers **endless possibilities**.

The caterer **only uses the flowers that will be consumed**. The rest stay in the freezer, perfectly prepared for when the time comes.



04

# A consistent product

Consistent quality and the best **fresh** artichoke all year round. Always.

There are flowers that bloom all year round





05

# A gourmet product

Our flower is the most **prestigious**. Blanca de Tudela, the only one that uses only Extra Virgin Olive Oil.



# 06

## A profitable product



Customers always choose our product because they know that it is a highly appreciated vegetable and that it involves a lot of preparation, offering the business **outstanding profitability**.

It **saves a great deal of processing** time and the leftovers produced in the selection and peeling of the artichoke.

# Our solutions

Mini, standard or XL, with or without added oil, in small, medium or large trays, etc. There is an **artichoke flower** for every specific need.

All of them with the common denominator of excellence that characterises CAPRICHOS DEL PALADAR.

**06** units

**Artichoke Flower  
preserved in EVOO**





**20** units

**Artichoke Flower  
preserved in EVOO**



**15** units

**Mini Artichoke Flower  
preserved in EVOO**



# Information sheet

## Ingredients

Artichoke flower preserved in Extra Virgin Olive Oil.

## Characteristics

Made with fresh products from Spain, preserved in oil, without colouring or preservatives. Keep frozen at a temperature no higher than -18°C. Once opened, do not refreeze, keep refrigerated and consume within 4 days.



**06** units  
**Artichoke Flower  
preserved in EVOO**

### Nutritional information per 100 g

Energy value	695 kJ/ 166 kcal
Fats	12,7 g
of which saturated fats total	1,8 g
Carbohydrates	10,3 g
of which sugars total	6,6 g
Dietary Fibre	3,2 g
Proteins	2,6 g
Salt	0,06 g

### Technical Information

Package	Tray
Net Weight	300 g
Unit/Box	6







# 20 units

## Artichoke Flower preserved in EVOO

Nutritional information per 100 g	
Energy value	695 kJ/ 166 kcal
Fats	12,7 g
of which saturated fats total	1,8 g
Carbohydrates	10,3 g
of which sugars total	6,6 g
Dietary Fibre	3,2 g
Proteins	2,6 g
Salt	0,06 g

Technical Information	
Package	Gastronorm
Net Weight	1.100 g
Unit/Box	4



# 15 units

## Mini Artichoke Flower preserved in EVOO

Nutritional information per 100 g	
Energy value	695 kJ/ 166 kcal
Fats	12,7 g
of which saturated fats total	1,8 g
Carbohydrates	10,3 g
of which sugars total	6,6 g
Dietary Fibre	3,2 g
Proteins	2,6 g
Salt	0,06 g

Technical Information	
Package	Tray
Net Weight	380 g
Unit/Box	8



FREE FROM THE 14 ALLERGENS



# Preparation of the Artichoke Flower

## PREPARATION



1-2 min

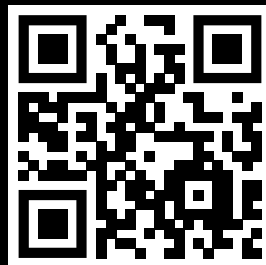


1 min



6-8 min

Preparation of the  
Artichoke Flower





# Pure Culinary Artichokes

**CAPRICHOS**  
*del* **PALADAR**  
ARTESANOS





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