

2023 CATALOGUE



PRICE LIST

www.huevofrito.co.uk
orders@huevofrito.co.uk



Dear customer,

Welcome to the Huevo Frito 2023 Trade Catalogue. At Huevo Frito our mission is to create a refined culinary experience through gourmet food and drinks.

Our passion lies in sourcing, importing and distributing specialty products from small producers from Spain and Colombia who employ ecological and artisanal practices. We offer a fine line of delicacies; wines, cheeses, tuna, specialty meats, coffee, and olive oil.

We have sourced products that embody tradition, craftsmanship, and uncompromising taste. Since the start of Huevo Frito, founder Carlos Gurrea has proved his credibility in sourcing exceptional quality products. In May 2023 our sourced Olive Oil won 3 Gold medals and a silver medal in the London International Olive Oil Competitions.

Our Salvatierra wine was awarded the Gold medal in Germany in 2023.

We believe in our products, mission, and the team's ability to deliver culinary experiences you can proudly serve.

With best wishes,

The Huevo Frito Team



1. Hams and Delicatessen

Ham on the Bone

100% Acorn Fed Iberian Ham on The Bone - Leg
 50% Acorn Fed Iberian Ham On The Bone - Leg
 50% Iberian Ham on the Bone - Cebo de Campo

Boneless Ham

100% Acorn Fed Iberian Boneless Ham
 50% Acorn Fed Iberian Boneless Ham
 50% Acorn Fed Iberian Boneless Ham Cebo de Campo

Chorizo

Acorn Fed Iberian Chorizo Cular Extra
 Iberian Extra Loop Chorizo
 Sliced Ibérico Bellota Chorizo
 Sliced Extra M.G Zamorano Chorizo.

Sliced Ham

100% Acorn Fed Sliced Ibérico Ham
 50% Acorn Fed Sliced Iberian Ham
 50% Acorn Fed Sliced Iberian Ham Cebo
 50% Acorn Fed Sliced Iberian Ham Cebo Campo
 Sliced Ibérico Ham (Cebo)

2. Tuna

Mojama (4 Pack)
 Mojama (2 Pack)
 Mojama (1 Pack)
 Smoked Tuna

3. Cheese

Semi-cured Sheep cheese 3kg Wheel
 Semi-cured Sheep cheese 1.5kg Wheel
 Semi-cured Sheep cheese-12 Wedges
 Semi-cured Sheep cheese-4 Wedges

Semi-cured Payoyo Goat cheese 3kg Wheel
 Semi-cured Payoyo Goat cheese 1.5kg Wheel
 Semi-cured Payoyo Goat cheese-12 Wedges
 Semi-cured Payoyo Goat cheese-4 Wedges

Cured Payoyo Goat cheese 3kg Wheel
 Cured Payoyo Goat cheese 1.5 kg Wheel
 Cured Payoyo Goat cheese 12 wedges
 Cured Payoyo Goat cheese 4 wedges

Cured Payoyo Goat cheese with olive oil and wheat
 3kg Wheel
 Cured Payoyo Goat cheese with olive oil and wheat
 1.5 kg Wheel
 Cured Payoyo Goat cheese with olive oil and wheat-
 12 Wedges
 Cured Payoyo Goat cheese with olive oil and wheat-
 4 Wedges

Semi-cured Goat and Sheep cheese 3kg Wheel
 Semi-cured Goat and Sheep cheese 1.5kg Wheel
 Semi-cured Goat and Sheep cheese-12 Wedges
 Semi-cured Goat and Sheep cheese-4 Wedges

100% Cured Sheep cheese 3kg Wheel
 100% Cured Sheep cheese Wedge
 Semi-cured Cow and Sheep Cheese Mix 3kg Wheel
 Semi-cured Cow and Sheep Cheese Mix Wedge



4. Olive Oil

Hojailen AOVE pure Arbequina Picual and Cornicabra Olive Oil
 Hojailen AOVE pure Arbequina Oil (glass bottle)
 Hojailen AOVE pure Arbequina Oil (PET bottle)

Hojailen AOVE pure Arbequina, Picual and Cornicabra Olive Oil
 Hojailen AOVE pure Arbequina Olive Oil
 Hojailen AOVE pure Arbequina Oil (PET bottle)

5. Olives

Grandma's Own recipe 550g
 Queen Olives Homemade 400g
 Chupadedos Olives 550g

Grandma's Own recipe 2.5kg
 Chupadedos Olives 2.5kg
 Queen Olives Homemade 2kg

6. Wine

Tempranillo Red wine, Castillo Salvatierra
 Tempranillo Red Wine, Encomienda de Sacristania
 Castillo de Salvatierra, Verdejo, white wine

Moscatel Gloria Sanatorio Moscatel Sweet Sherry
 Fino Granero
 Vermut Artesano

7. Pimenton

Paprika de la Vera, Hot 70g
 Paprika de la Vera, Hot 100g
 Paprika de la Vera, Hot 750g
 Paprika de la Vera Bittersweet 70g
 Paprika de la Vera Bittersweet 100g
 Paprika de la Vera Sweet 70g
 Paprika de la Vera Sweet 100g
 Paprika de la Vera Sweet 750 g

Paprika Trio box
 Pimenton in three layer bags HOT
 Pimenton in three layer bags Bittersweet
 Pimenton in three layer bags Sweet

8. Piquitos

Piquitos with Bran 12x250g
 Piquitos with Bran 24x142g

9. Colombian Coffee

Single Origin Colombian Coffee

10. Terms

Terms and Conditions

HAM ON THE BONE

Introducing our Exceptional Ham Supplier: Artisanal Excellence.

We are delighted to present our exceptional ham supplier, a true beacon of artisanal excellence. With a rich history dating back to 1956, they have become synonymous with the highest quality hams and sausages.

Based in Zamora, and specialising in the production of a diverse range of hams and sausages, including both white and Iberian pork varieties. The commitment to preserving traditional methods is evident in their curing process, carried out in natural drying sheds in Guijuelo. Their dedication to tradition and quality is a testament to the artistry of ham production.



REFERENCE	ITEM	WEIGHT	DETAILS	PRICE /KILO
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MJR100



100% Acorn Fed Iberian Ham on The Bone - Leg

8kg-9.5kg

Cured for 36 to 48 months.

£ 51.22

MJR101



50% Acorn Fed Iberian Ham On The Bone- Leg

8kg-9.5kg

Cured for 28 months.

£ 38.78

MJR 10102



50% Iberian Ham on the Bone - Cebo de Campo




8.5kg-9.5kg

Cured for 28 months.

£ 24.59





BONELESS HAM

REFERENCE	ITEM	WEIGHT	DETAILS	PRICE /KILO
MJR 10106	100% Acorn Fed Iberian Boneless Ham	5.5kg	Iberian boneless and rindless Ham.	£ 113.19
				
MJR 10107	50% Acorn Fed Iberian Boneless Ham	5.5kg	Iberian boneless and rindless ham.	£ 74.14
				
MJR 10108	50% Acorn Fed Iberian Boneless Ham Cebo de Campo	5.5kg	Iberian boneless and rindless Ham.	£ 45.30
				



CHORIZO

REFERENCE	ITEM	WEIGHT	DETAILS	PRICE /KILO
MJR 10130	Acorn Fed Iberian Chorizo Cular Extra	1.1kg	Iberian chorizo.	£ 17.57
				
MJR 10131	Iberian Extra Loop Chorizo	0.5 kg,	Loop chorizo certified by 'Chorizo Zamorano' and Castilla y León Regional Government with the 'TIERRA DE SABOR 'Guarantee mark. (Price per kilo)	£ 15.50
				
MJR 10162	Sliced Ibérico Bellota Chorizo	80g	Minimum order of 12 packages	£ 4.70
MJR 10163	Sliced Extra M.G Zamorano Chorizo	100g	Minimum order of 12 packages	£ 4.55



SLICED HAM



REFERENCE	ITEM	WEIGHT	DETAILS	UNIT PRICE	PACK PRICE
MJR 10151	Acorn Fed 100% Ibérico Sliced Ham	100g	Hand carved Iberian ham, (Minimum order of 12 packages)	£ 16.70	£200.40
MJR 10153	Acorn Fed 50% Ibérico Sliced Ham	80g	Hand carved Iberian ham, (Minimum order of 12 packages)	£ 11.65	£139.80
MJR 10154	Acorn Fed 50% Ibérico Sliced Ham (Gourmet Packaging)	80g	Hand carved Iberian ham with gourmet packaging (Minimum order of 12 packages)	£ 13.13	£157.56
MJR 10155	Sliced Ibérico Field Ham	100g	Minimum order of 12 packages	£ 9.51	£114.12



SLICED HAM

REFERENCE	ITEM	WEIGHT	DETAILS	UNIT PRICE	PACK PRICE
MJR 10157	Sliced Ibérico Ham (Cebo)	100g	Minimum order 12 packages	£ 7.81	£93.72
MJR 1064	100% Acorn Fed Sliced Ibérico Ham (Gas vacuum)	90g	Hand carved (Minimum order 12 packages)	£ 16.38	£196.56
MJR 10165	50% Acorn Fed Sliced Iberian Ham (Gas vacuum)	90g	Hand carved (Minimum order 12 packages)	£ 13.50	£162.00
MJR 10166	50% Acorn Fed Sliced Iberian Ham Cebo (Gas vacuum)	90g	Hand carved (Minimum order 12 packages)	£ 11.06	£132.72
MJR 10167	50% Acorn Fed Sliced Iberian Ham Cebo Campo (Gas vacuum)	90g	Hand carved (Minimum order 12 packages)	£ 10.32	£123.84







TUNA



Sourced from Barbate, Spain we bring exceptional dried, smoked, and cured fish products to our catalogue. The company began its activity over 30 years ago, drying tuna using nothing but the winds of Barbate. They bring centuries-old curing traditions, ensuring each product reflects the rich culinary heritage of the region.

Mojama is filleted cured tuna resulting in a much finer texture. Mojama has become a unique and unrivalled product and can be an appetiser or added to your dishes. Finely cut Mojama can add a touch of distinction and quality to your table. Pairs well with cold beer, a Gloria, or Fino.

REFERENCE	ITEM	WEIGHT	DETAILS	PRICE
MOJ 250	Mojama (4 Pack)	250g	Filleted Dried Tuna (Minimum order of 4 packages)	£ 56.24
				
MOJ 500	Mojama (2 Pack)	500g	Filleted Dried Tuna package of (Minimum order of 2 packages)	£ 56.24
				
MOJ 1000	Mojama	1000g	Filleted Dried Tuna	£ 56.24
				
MOJ-ST400	Smoked Tuna	400g	Smoked Tuna (Minimum order of 2 packages)	£ 35.91
				

CHEESE




Quesos Pajarete is a renowned supplier known for its exceptional cheese. The company's commitment to producing 100% natural and preservative-free cheeses has earned them a strong reputation in the industry. At Quesos Pajarete, the owner's commitment to traditional and natural cheese-making practices aligns perfectly with our values. With numerous accolades including 91 awards in National and International tasting competitions and notably their "Super Gold" recognition at the prestigious World Cheese competition in England stands as a testament to their exceptional craftsmanship. In addition to their well-deserved acclaim, Quesos Pajarete has expanded its product line to include a range of gourmet offerings. This commitment to innovation ensures that they continually meet the evolving preferences of cheese enthusiasts. By choosing Quesos Pajarete, we are confident that we offer our customers the finest and most authentic traditional goat, sheep, and mixed cheeses.

★ We kindly ask for a minimum order of 6 kg. This can be a combination.

REFERENCE	ITEM	WEIGHT	DETAILS	PRICE/ KILO	UNIT PRICE
PAJ 10100	Semi-cured Sheep cheese 3kg Wheel	3 kg	Pressed sheep's cured cheese. Made with	£ 25.79	£77.37
PAJ 10101	Semi-cured Sheep cheese 1.5kg Wheel	1.5kg	pasteurised sheep's milk. Curation period is 45 days for 900 grams, 60 days for 1.5 kg, and 90 days for 3 kg.	-	£38.68
PAJ 10102	Semi-cured Sheep cheese-12 Wedges	3kg	Pressed sheep's cured cheese. Made with	£ 27.35	£82.05
PAJ 10103	Semi-cured Sheep cheese-4 Wedges	1.5kg	pasteurised sheep's milk.	-	£41.02



CHEESE

REFERENCE	ITEM	WEIGHT	DETAILS	PRICE/ KILO	UNIT PRICE
PAJ 10104	Semi-cured Payoyo Goat cheese 3kg Wheel	3kg	Made with pasteurised goats milk. The curing period is 45 days for	£ 25.34	£70.02
PAJ 10105	Semi-cured Payoyo Goat cheese 1.5kg Wheel	1.5kg	900 g, 60 days for 1.5 kg, and 90 days for 3 kg.	-	£38.01
					
PAJ 10106	Semi-cured Payoyo Goat cheese-12 Wedges	3kg	Made with pasteurised goats milk.	£ 25.86	£77.58
PAJ 10107	Semi-cured Payoyo Goat cheese-4 Wedges	1.5kg		-	£38.79




CHEESE

REFERENCE	ITEM	WEIGHT	DETAILS	PRICE/ KILO	UNIT PRICE
PAJ 10108	Cured Payoyo Goat cheese 3kg Wheel	3kg	Made with pasteurised goats milk. Cured for	£ 26.96	£80.88
PAJ 10109	Cured Payoyo Goat cheese 1.5 kg Wheel	1.5kg	90 days for 1 kg, 150 days for 1.5 kg, and 240 days for 3 kg.	-	£40.44
PAJ 10110	Cured Payoyo Goat cheese 12 wedges	3kg	Made with pasteurised goats milk.	£ 27.59	£82.77
PAJ 10111	Cured Payoyo Goat cheese 4 wedges	1.5kg		-	£41.38
PAJ 10112	Cured Payoyo Goat cheese with olive oil and wheat 3kg Wheel	3kg	Goats cheese coated in extra virgin olive oil and wheat bran on the rind.	£ 28.76	£86.28
PAJ 10113	Cured Payoyo Goat cheese with olive oil and wheat 1.5 kg Wheel	1.5kg	The curing period is 90 days for 1 kg, 150 days for 1.5 kg, and 240 days for 3 kg.	-	£43.14



CHEESE

REFERENCE	ITEM	WEIGHT	DETAILS	PRICE/ KILO	UNIT PRICE
PAJ 10114	Cured Payoyo Goat cheese with olive oil and wheat-12 Wedges	3kg	Goats cheese coated in extra virgin olive oil and wheat bran on the rind.	£ 29.39	£89.79
PAJ 10115	Cured Payoyo Goat cheese with olive oil and wheat-4 Wedges	1.5kg		-	£44.89
PAJ 10116	Semi-cured Goat and Sheep cheese 3kg Wheel	3kg	Semi-cured cheese made from a blend of Goats and Sheep milk	£ 26.49	£79.47
PAJ 10117	Semi-cured Goat and Sheep cheese 1.5kg Wheel	1.5kg	(60% sheep, 40% goat)	-	£39.73
					
PAJ 10118	Semi-cured Goat and Sheep cheese-12 Wedges	3kg	Semi-cured cheese made from a blend of Goats and Sheep milk	£ 27.12	£81.36
PAJ 10119	Semi-cured Goat and Sheep cheese-4 Wedges	1.5kg	(60% sheep, 40% goat)	-	£40.68



OLIVE OIL

Bodegas El Mesto is a renowned producer of olive oil and wine in Castilla La Mancha. Located in Puertollano, they specialise in the production of extra virgin olive oil from three different varieties: Arbequina, Cornicabra, and Picual. The majority of their production (around 90%) comes from their own olive groves located in the province of Jaén.

At Bodegas El Mesto, you can find two brands of olive oil: Castillo de Salvatierra, which is known for its early harvest oils that are only available after September, and Hojailén, a highly esteemed extra virgin olive oil. The complex includes an olive mill and a winery.




Bodegas El Mesto uses traditional methods combined with a passion for innovation to produce top-quality olive oils and wines. These products reflect the essence of Castilla La Mancha's rich agricultural heritage, and we are proud to offer them to our customers.

Huevo Frito Ltd is the sole distributor of Olive Oil produced by Bodegas El Mesto in the UK.

REFERENCE	ITEM	WEIGHT	DETAILS	UNIT PRICE	CASE PRICE
BMHCOUV2 5	 Hojailen AOVE pure Arbequina Picual and Cornicabra Olive Oil	25CL	Cornicabra, Arbequina and Picual oil, glass bottles (24 units per case)	£ 7.07	£169.68
BMHARV25	 Hojailen AOVE pure Arbequina Oil (glass bottle)	25cl	Pure Arbequina olive oil (24 units per box)	£ 7.36	£176.64
BMHAR1	 Hojailen AOVE pure Arbequina Oil (PET bottle)	1L	Pure Arbequina olive oil, bottles of 1L (12 units per case)	£ 13.94	£167.28



OLIVE OIL

REFERENCE	ITEM	WEIGHT	DETAILS	UNIT PRICE	CASE PRICE
BMHCOUV1	 Hojailen AOVE pure Arbequina, Picual and Cornicabra Olive Oil	1L	Picual and Arbequina, glass bottle, 12 units per case (available from July).	£ 13.74	£164.88
BMHARV1	 Hojailen AOVE pure Arbequina Olive Oil	1L	Pure Arbequina olive oil, glass bottle, 12 units per case (available from July).	£ 14.72	£176.74
BMHAR3	 Hojailen AOVE pure Arbequina Oil (PET bottle)	3L	Pure Arbequina olive oil, bottles of 3L (6 units per case)	£ 35.62	£213.72






OLIVES

As our trusted suppliers, this family-owned business of olives is located in the heart of Andalusia, in the beautiful town of Antequera, Málaga. Situated at the foot of Peña de los Enamorados, their 15,000 m2 facilities at Casería La Soledad have been dedicated to the manufacturing, seasoning, packaging, and distribution of olives for nearly three decades.




With great attention to detail, they meticulously work with the olives to ensure they reach the perfect level of ripeness. Their commitment to quality is evident in their insistence on artisanal harvesting methods from trusted local suppliers. This careful selection and dedication result in a final product of exceptional quality and unmistakable flavour.

We have chosen this supplier because of their remarkable artisanal methods and their ability to consistently deliver products of outstanding flavour and traditional quality. Their long-standing reputation as industry leaders and their commitment to preserving the authentic taste of olives which makes them an ideal partner for our business.

REFERENCE	ITEM	WEIGHT	DETAILS	UNIT PRICE	CASE PRICE
OLIVEG550	OLIVES GRANMA'S OWN RECIPE	550g	Spiced olives in jar. 12 units per case.	£ 6.77	£81.24
					
OLIVEQ400	QUEEN OLIVES HOME MADE	400g	Spiced pitted olives in jar. 12 units per case.	£ 6.60	£79.20
					
OLIVECHU550	CHUPADEDOS OLIVES	550g	Spiced olives in jar. 12 units per case.	£ 5.93	£71.16
					



OLIVES

REFERENCE	ITEM	WEIGHT	DETAILS	UNIT PRICE	CASE PRICE
OLIVEG25	OLIVES GRANMA'S OWN RECIPE	2.5KG	Spiced olives 3 units per case.	£ 14.04	£42.12
					
OLIVECHU25	CHUPADE DOS - OLIVES S-OLIVES 2,5kg	2.5KG	Spiced olives. 3 units per case.	£ 13.85	£41.55
					
OLIVEQ2	QUEEN OLIVES HOME MADE	2KG	Spiced pitted olives. 3 units per case.	£ 17.44	£52.32
					






WINE

Led by the director, Carlos Gurrea, we have the privilege of working with Bodegas El Mesto. Carlos carefully selects and curates a remarkable collection of wines, ensuring that only the finest and most exquisite options are offered to our customers. With his discerning palate and deep understanding of the wine industry, Carlos adds a touch of excellence to our wine selection.

The wines chosen from Bodegas El Mesto reflect the best of traditional winemaking methods and embody the rich heritage and craftsmanship behind them. We are privileged to have Bodegas Manuel Aragon as one of our exceptional wine selection suppliers. As a family-owned company founded in 1815, they have upheld a rich tradition of producing high-quality wines. Their lineage has been passed down from generation to generation, ensuring their expertise and craftsmanship remain unparalleled. Bodegas Manuel Aragon has earned a well-deserved reputation in the local community and has become synonymous with exceptional wines. The commitment to excellence and dedication to traditional winemaking methods, Bodegas Manuel Aragon have become a cornerstone of our wine offerings. At our company, we are honored to exclusively offer their wines in the UK.






We kindly ask for a minimum order of 6 bottles per reference of wine.

REFERENCE	ITEM	DETAILS	UNIT PRICE	CASE PRICE
BMV-CST	Tempranillo Red wine, Castillo Salvatierra	Red wine from tempranillo grapes. 10 months in French oak barrel. Denomination of origin Tierra de Castilla.	£ 14.39	£86.34
				
BMV-EST	Tempranillo Red Wine, Encomienda de Sacristania	Red wine from tempranillo grapes . 4 months in French oak barrel. Denomination of origin Tierra de Castilla.	£ 10.47	£62.82
				
BMV-CSV	Castillo de Salvatierra, Verdejo, white wine	This white wine boasts a high aromatic intensity. It offers a fruity palate with hints of tropical fruits, complemented by subtle notes of fennel. Crafted from vines that are 14 years old.	£ 10.47	£62.82
				



WINE

REFERENCE	ITEM	DETAILS	UNIT PRICE	CASE PRICE
BMA-GS	Moscatel Gloria Sanatorio Moscatel Sweet Sherry	Obtained by the partial fermentation of Moscatel de Alejandria grape must. This sherry has a pronounced floral aroma that is smooth and balanced. Pairs well with Jamon Serrano, hams, chorizo, mohama and tuna.	£ 14.37	£86.22
				
BMA-F	Fino Granero	Dry sherry made from Palomino grape must. Aged in oak barrels, with a delicate aroma, El Fino Granero is an excellent aperitif and versatile companion to various dishes due to its dry palate. Pairs well with sweeter meats and fish or a salad with fruits.	£ 14.37	£86.22
				
BMA-VA	Vermut Artesano	Flowered Martini style. Handmade sixth generation. Infused with a blend of herbs, spices and aromatic plants. With a balanced palate in sweetness and acidity, resulting in a harmonious taste. Pairs well with olives and smoked products, including fish.	£ 17.83	£106.98
				



PIMENTON

Paprika, a favourite ingredient in Spanish cuisine adds a remarkable depth of flavour to a variety of dishes. Season vegetables, meats, and fish to elevate the taste profile. What makes Pimenton truly special is its origin in a specific region, known for its exceptional paprika production.

At Huevo Frito we take pride in being distributors of Hijos de Salvador López's remarkable paprika. With a rich heritage dating back to 1940, this company is dedicated to bringing the authentic flavour of Pimentón de la Vera to the culinary world. Their meticulous processes, from the careful selection of peppers to the precise drying and dehydration, ensure a top-quality product that meets the expectations of our discerning customers.

Each tin is adorned with its original image, preserving the distinct flavour and aroma without any alteration. This renowned brand holds the Protected Designation of Origin for Pimentón de la Vera.

Partnering with Hijos de Salvador allows us to offer a cherished ingredient that embodies the essence of Spanish cuisine.

REFERENCE	ITEM	WEIGHT	DETAILS	UNIT PRICE	BOX PRICE
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Paprikas de la Vera with Protected Designation of Origin is understood to be the product obtained from grinding the red fruits from varieties of 'Ocaleas'(Jaranda, Jariza, Jeromín) and 'Bola' harvested in the region of La Vera (Caceres Spain). Healthy and clean, with the characteristic colour of the variety, free of pests and diseases, and dried by the traditional method using smoke produced by burning holm oak or oak.

PIM-H70	Paprika de la Vera, Hot	70g	With Protected Designation of Origin (boxes of 40 units)	£ 3.45	£138.00
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PIM-H100	Paprika de la Vera, Hot	100g	With Protected Designation of Origin (boxes of 40 units)	£ 4.08	£163.20
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PIM-H750	Paprika de la Vera, Hot	750g	With Protected Designation of Origin (boxes of 12 units)	£ 12.25	£147.00
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PIM-BS70	Paprika de la Vera Bittersweet	70g	With Protected Designation of Origin (boxes of 40 units)	£ 3.45	£138.00
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PIMENTON

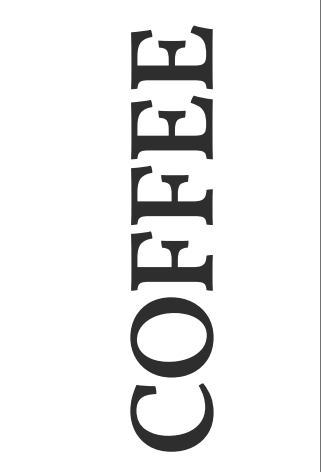
REFERENCE	ITEM	WEIGHT	DETAILS	UNIT PRICE	BOX PRICE
PIM-BS100	Paprika de la Vera Bittersweet	100g	With Protected Designation of Origin (boxes of 40 units)	£ 4.08	£163.20
					
PIM-S70	Paprika de la Vera Sweet	70g	With Protected Designation of Origin (boxes of 40 units)	£ 3.45	£138.00
					
PIM-S100	Paprika de la Vera Sweet	100g	With Protected Designation of Origin (boxes of 40 units)	£ 4.08	£163.20
					
PIM-S750	Paprika de la Vera Sweet	750g	With Protected Designation of Origin (boxes of 12 units)	£ 12.25	£147.00
					
PIM-KIT3	Hot, Bittersweet and Sweet trio box. Varieties of paprika de la vera with protected (price per box of 3 units)	3x70g	Boxes bring 10 units of the kit	£ 10.00	£100.00
					
Pimenton in Three layer bags (aluminium, polyethylene and polypropylene): 250 g net weight.					
PIM-H250	Pimenton in bags HOT	250g	Box of 40 units.	£ 5.08	£203.20
PIM-BS250	Pimenton in bags Bittersweet	250g		£ 5.08	£203.20
PIM-S250	Pimenton in bags Sweet	250g		£ 5.08	£203.20



PIQUITOS

Our Piquitos with Bran are a delicious and healthy snack option. Made using high quality ingredients, Piquitos are crunchy dry biscuit snacks enriched with bran, adding a nutritious touch to your snacking experience.

Enjoy Piquitos as a standalone snack or pair them with your dips, spreads, jamon, or cheese.



REFERENCE	ITEM	WEIGHT	DETAILS	PRICE /BOX
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PIQ10100	Piquitos with Bran	12x250g	Bran bread sticks each package of 250g box with 12 units. Pairs well with olives, cheeses and hams.	£ 46.89
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PIQ10101	Piquitos with Bran	24x142g	Bran bread sticks each package of 142g box with 24 units. Pairs well with olives, cheeses and hams.	£ 51.33
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We select the best speciality coffees grown by coffee growers in Colombia, South America. These farmers preserve the ancestral process of coffee production whilst at the same time showing concern for the environment and promoting good practice.

REFERENCE	ITEM	WEIGHT	DETAILS	UNIT PRICE	BOX PRICE
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COFF500	Single origin Colombian coffee	500g	Single origin Colombian coffee from Antioquia. Medium/dark roast. (Minimum order of 5 packages)	£ 11.65	£58.25
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TERMS & CONDITIONS

We kindly request your attention to the following information.

Stock Availability: Please note that our warehouse holds limited quantities of our products. As a result, we recommend placing orders in advance, particularly for larger quantities as stock availability is subject to change. We review our inventory based on customer demand. We continuously introduce new products to our range.

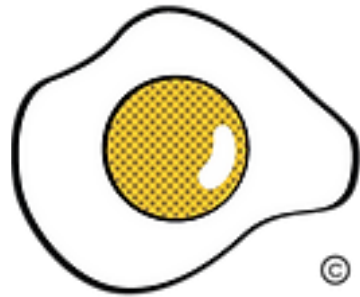
Returns Policy: Our returns policy prioritises best practices and food safety. We apologize for any inconvenience, but we cannot accept returns of refrigerated or frozen products once they have been signed for as delivered.

Payment Terms: We kindly ask that all payments for our standard account terms are made within 30 days from the invoice date. To make things easier for our customers, we provide credit card facilities for payment. New customers have the option to prepay with a credit card while we verify your references. Goods will only be dispatched once payment has been received.

Overdue Accounts: In the event of overdue accounts, your account will automatically be suspended and the customer will be considered a prepay customer. However, customers may seek written authorisation from Huevo Frito Credit Control to regain their account privileges.

Placing an order: We kindly request that all orders be placed by the 1st of each month. This allows us sufficient time, approximately two weeks, to prepare and submit your orders to our esteemed suppliers. Orders will be delivered to clients by the 28th of the month, ensuring timely processing and fulfilment.

We guarantee your requested products are promptly processed and ready for delivery or collection according to your preference. Should you have any inquiries or require further assistance regarding the ordering process, please feel free to contact orders@huevofrito.co.uk. We are always here to assist you!



Huevo
Frito

HUEVO FRITO LTD
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