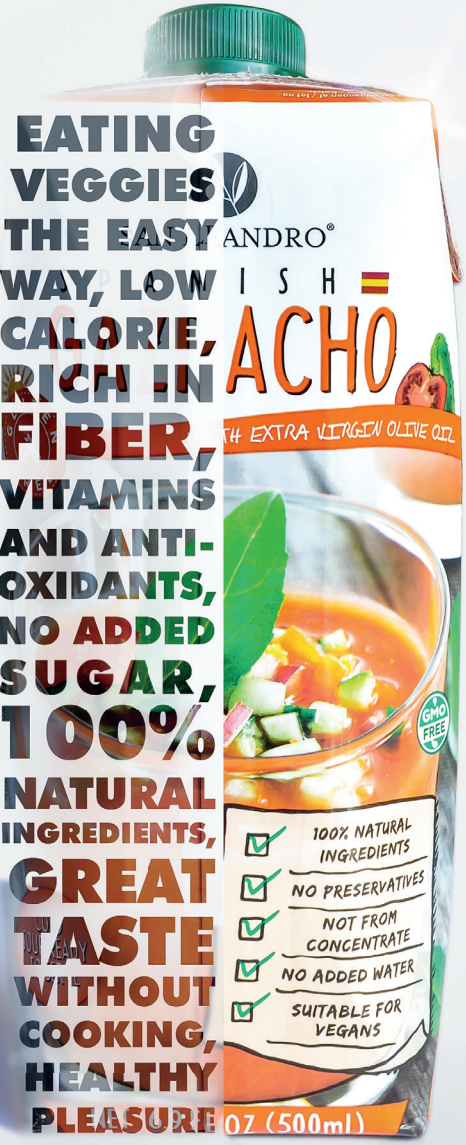
SAN LEANDRO®

GAZPACHO

SPAIN

EATING VEGGIES THE EASY WAY, LOW CALORIE, RICH IN FIBER, VITAMINS AND ANTI-OXIDANTS, NO ADDED SUGAR, 100% NATURAL INGREDIENTS, GREAT TASTE WITHOUT COOKING, HEALTHY PLEASURE



SPANISH

GAZPACHO

SHELF STABLE SOUP

COLD TOMATO BASED
MEAL WITH UNIQUE TASTE

SAN LEANDRO®

medinternational™
Great Spanish Foods

ONLY PURE, HEALTHY PLEASURE
GREAT TASTE, WITHOUT COOKING

GAZPACHO IS A COLD TOMATO BASED SOUP MADE OF FRESH, RAW VEGETABLES. IT IS A DELICIOUS, COOL AND REFRESHING MEAL THAT HAS ITS ORIGINS IN THE SOUTHERN REGION OF ANDALUSIA, SPAIN.

JUST LIKE THE TRADITIONAL ANDALUSIAN GAZPACHO, SAN LEANDRO GAZPACHO CONTAINS THE FOLLOWING INGREDIENTS:

TOMATOES / PEPPERS / CUCUMBERS / OLIVE OIL / VINEGAR / GARLIC / SALT.

EATING VEGGIES THE EASY WAY

GAZPACHO



REFRESHING & HEALTHY MEAL
WITH INCREDIBLE TASTE

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GAZPACHO
PROPERTIES AND BENEFITS

HIGH VITAMIN CONTENT

RICH IN FIBER

NO ADDED SUGAR

LOW CALORIE



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SUITABLE FOR VEGAN DIETS

ANTIOXIDANT PROPERTIES

ENERGY BOOSTER

SUITABLE AS ISOTONIC DRINK
IDEAL FOR ATHLETES

RICH IN FIBER, VITAMINS AND ANTIOXIDANTS

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SAN LEANDRO GAZPACHO
500ml

INGREDIENTS: TOMATOES (78%), PEPPERS (10%), CUCUMBERS (4,5%), EXTRA VIRGIN OLIVE OIL (4%), SHERRY VINEGAR, GARLIC (0,8%), SALT.

DELICIOUS GAZPACHO FROM SPAIN, WITH 100% NATURAL INGREDIENTS

GLUTEN FREE, NOT FROM CONCENTRATE, SUITABLE FOR VEGANS



ONLY NATURAL INGREDIENTS

WITH EXTRA VIRGIN OLIVE OIL

GAZPACHO

OUTSTANDING FEATURES SAN LEANDRO GAZPACHO

- 100% NATURAL INGREDIENTS
- MADE WITH EXTRA VIRGIN OLIVE OIL
- GLUTEN FREE
- NO GMOS (GENETICALLY MODIFIED ORGANISMS)
- NO PRESERVATIVES
- NO FOOD COLORING
- NO ADDED WATER
- NO REFRIGERATION NEEDED (BEFORE FIRST OPENING)
- SUITABLE FOR A VEGAN DIET
- LONG-TERM STORAGE
- INTACT QUALITY ATTRIBUTES (NUTRIENTS, TASTE, COLOR AND TEXTURE)



DUE TO THE MOST ADVANCED PRESERVATION TECHNOLOGY THE PRODUCT MAINTAINS ALL ITS QUALITY ATTRIBUTES SUCH AS TASTE, COLOR, TEXTURE AND NUTRIENTS DURING THE WHOLE PRESERVATION PROCESS.

SAN LEANDRO GAZPACHO
DOES NOT CONTAIN PRESERVATIVES, FOOD COLORING OR GMOS

SAN LEANDRO GAZPACHO PRESERVATION PROCESS

THERMAL TREATMENT WITH ADVANCED PROCESSING TECHNOLOGY

PASTEURIZATION / THERMAL TREATMENT

THE THERMAL TREATMENT OF THE PRODCUT IS CARRIED OUT WITH STATE-OF-THE-ART PROCESSING TECHNOLOGY. A "SCRAPED SURFACES HEAT EXCHANGER (UNICUS)" AND THE ASEPTIC PACKAGING PROCESS GUARANTEE PERFECT PRODUCT QUALITY ATTRIBUTES.

PRODUCT QUALITY AND STORAGE

THE STRICTEST QUALITY STANDARDS DURING PRODUCTION AND THERMAL TREATMENT CONTRIBUTE TO MAINTAINING THE PRODUCT´S QUALITY ATTRIBUTES (NUTRIENTS, TASTE, COLOR AND TEXTURE) AND GUARANTEE THAT OUR GAZPACHO IS SUITABLE FOR A LONG-TERM STORAGE AT ROOM TEMPERATURE, WITHOUT THE NEED OF REFRIGERATION.

NO REFRIGERATION NEEDED
INTACT QUALITY ATTRIBUTES



SAN LEANDRO®

medinternational™
Great Spanish Foods

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CERTIFIED IQNet MANAGEMENT SYSTEM
AENOR Registered Company ISO 9001 ER-0225/2017
BRC FOOD CERTIFICATED