



Sabores de antaño...
para la cocina de Hoy
(TRADICIONAL FLAVOURS FOR TODAY'S CUISINE)

TECHICAL DATA

PRODUCTS

REFERENCE

AND

PRESENTATION

P. LISTO



The idea of setting up this company came up in my family in the year 2000.

we started to realise that almost everything that our friends ate came from other countries and that brozen and prefabricated food was seizing their pantries and fridges.

Fortunately, it was different in our house. The kitchen has always been an attractive place and we ate home made dishes cooked with ingredients coming from our own orchard. My mother baked delicious peppers that almost did not arrived from the oven to the table. They were real delicacies and we thought that since we could eat like that, we could also provide people with the same possibility to eat something so delicious and, above all, homemade.

It was then that we had the idea of making elaborated tinned food as it has always been, using natural products of our region.



Even when we where children, we had already learnt how to make all types of tinned food. Our grandmother María who ran El Empalme Restaurante in El Emplame of Archena (Murcia), used to go to the town factory to make canned fruit, olive and tomato so as to be able to offer her customers and family the best food.

Together with her recipes and our mother's we have elaborated a catalogue of tinned food and marmalades based on products from this region, preserving in this way the familiar traditon and sharing it with others.



Currently more than 60% of our production in P. Listo comes from our grandfather's orchard and our own fields of fruit trees and vegetables, bathed by the sun that fills with colour every pepper or date and enriches our cauliflowers and oranges.



Thanks to our hard work in each one of our canned food and marmalades we have been able to grow in these few years. Also has our variety inspired by our creativity and the increasing demand of products that make our mouths enjoy in a natural and healthy way.

For all these reasons we want to thank you everyone who has acknowledged the excitement of this family to take their traditional recipes beyond their own table.

Thank you.

Eugenio Jiménez

La Vega Del Mar Menor S.L. Manager.

Some notes:

INGREDIENTS: all our marmalades are made with totally natural ingredientes, which I am going to list in the following lines:

59% of fruit, 39% of sugar (depending on the type of fruit or vegetable, we add a different amount of sugar, taking into account that every marmalade has to have more than 40° BRIX, so we only add what it is needed to complete the elaboration process of the marmalade), of apple pectin, (natural thickener entirely taken from the apple) and citric acid, we add a very small amount depending on the kind of marmalade.

PROCESS: not only the tinned pepper, but also marmalades and vegetables after the bottling process are all sterilized in a temperature higher than 110° centigrades so as to make sure of its perfect preservation in the following 4 years until its sell-by date, providing the bottles are not hit.


ELABORATION: we are a entirely family company, for that reason we give priority to natural products, this is our main rule so we work bearing in mind the fruit seasons and we work with each product when they are ready.

Therefore, please note that we might run out of some references from one season to the other.

P. LISTO

Image	Reference	Concept	Format	Unit box
	02	Red Roasted Pepper (in strips) Ingred: pepper, lemon, salt.	220g	12/u
	03	Red Pepper Jam Ingred: pepper (60%), sugar (40%)	210g	12/u
	05	Marrow Jam Ingred: marrow (60%), sugar (40%)	210g	12/u
	07	Tomato Jam Ingred: tomato (60%), sugar (40%)	210g	12/u
	09	Onion Jam Ingred: onion (60%), sugar (40%)	210g	12/u
	10	Melon Jam Ingred: melon (60%), sugar (40%)	210g	12/u
	11	Watermelon Jam Ingred; watermelon (60%), sugar (40%)	210g	12/u
	12	Strawberry Jam Ingred: strawberry (60%), sugar (40%)	210g	12/u
	18	Green Pepper Jam Ingred: pepper (60%), sugar (40%)	210g	12/u
	20	Caramelized Onion Ingred: onion (60%), sugar (40%)	210g	12/u
	22	Fig Jam Ingred: fig (60%), sugar (40%)	210g	12/u
	23	Medlar Jam. Ingred: medlar (60%), sugar (40%)	210g	12/u
	24	Prickly Pear Jam, Ingred: prickly pear (60%), sugar (40%)	210g	12/u
	25	Grape Jam Ingred: grape (60%), sugar (40%)	210g	12/u
	28	Pinneapple Jam Ingred: pinneapple (60%), sugar (40%)	210g	12/u
	30	Pomegranate Jam, Ingred: pomegranate (60%), sugar (40%)	210g	12/u
	32	Lemon Marmalade, Ingred: lemon (60%), sugar (40%)	210g	12/u

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Image	Reference	Concept	Format	Unit box
	33	Orange Marmalade, Ingred: orange (60%), sugar (40%)	210g	12/u
	35	Date Jam Ingred: dates (60%), sugar (40%)	210g	12/u
	36	Quince Jam Ingred: Quince (60%), sugar (40%)	210g	12/u
	37	Fried Tomato Ingred: tomato, salt, sugar, lemon, olive oil.	400g	18/u
	38	Raspberry Jam Ingred: raspberry (60%), sugar (40%)	210g	12/u
	39	Blueberry Jam, Ingred: Blueberry (60%), sugar (40%)	210g	12/u
	40	Wine Jam, Ingred: wine (60%), sugar (40%)	210g	12/u
	42	Cava Jam Ingred: cava (60%), sugar (40%)	210g	12/u
	46	Poppy Petals Jam Ingred: poppy petal (60%), sugar (40%)	210g	12/u
	47	Lemmon Blossom Petal Jam, Ingred: lemmon blossom petal (60%), sugar (40%)	210g	12/u
	50	Beer Jam, Ingred: beer (60%), sugar (40%)	210g	12/u
	51	Jasmine Petals Jam, Ingred: jasmine petals (60%) sugar (40%)	210g	12/u
	52	Rose Petals Jam, Ingred: rose petals (60%), sugar (60%)	210g	12/u
	53	Violet Petals Jam, Ingred: violet petals (60%), sugar (40%)	210g	12/u

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CATERING FORMAT

Reference	Concept	Format	Unit box
H03	Red Roasted Pepper (in strips) Ingred: pepper, lemon, salt.	445g	12
H02	Red Pepper Jam Ingred: pepper (60%), sugar (40%)	445g	12
H05	Marrow Jam Ingred: marrow (60%), sugar (40%)	445g	12
H07	Tomato Jam Ingred: tomato (60%), sugar (40%)	445g	12
H09	Onion Jam Ingred: onion (60%), sugar (40%)	445g	12
H10	Melon Jam Ingred: melon (60%), sugar (40%)	445g	12
H22	Fig Jam Ingred: fig (60%), sugar (40%)	445g	12
H24	Prickly Pear Jam, Ingred: prickly pear (60%), sugar (40%)	445g	12
H32	Lemon Marmalade, Ingred: lemon (60%), sugar (40%)	445g	12
H33	Orange Marmalade, Ingred: orange (60%), sugar (40%)	445g	12
H35	Date Jam Ingred: dates (60%), sugar (40%)	445g	12
H12	Raspberry Jam Ingred: raspberry (60%), sugar (40%)	445g	12
H38	Strawberry Jam Ingred: strawberry (60%), sugar (40%)	445gr	12
H39	Blueberry Jam, Ingred: Blueberry (60%), sugar (40%)	445g	12
H40	Wine Jam, Ingred: wine (60%), sugar (40%)	445g	12
H46	Poppy Petals Jam Ingred: poppy petal (60%), sugar (40%)	445g	12
H47	Lemmon Blossom Petal Jam, Ingred: lemmon blossom petal (60%), sugar (40%)	445g	12
H50	Beer Jam, Ingred: beer (60%), sugar (40%)	445g	12
H51	Jasmine Petals Jam, Ingred: jasmine petals (60%) sugar (40%)	445g	12
H52	Rose Petals Jam, Ingred: rose petals (60%), sugar (60%)	445gr	12







Plisto

*... porque en Preparados Listo
cuidamos de ti, cuidamos tu alimentación*

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**FOR MORE INFORMATION,
PLEASE CONTACT US:**

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