



PREMIUM QUALITY NUTS

CARTON-COVERED BAG



One of the main advantages of this range is the attractive design of the packaging, which at the same time, allows the product to be seen through the window at the front, and also from the sides. On the reverse, the consumer will find photographs of the artisan process used (roasted, salted) or the careful selection process of the nuts.

The bag inside protects the product for 1 year.



ROASTED

Artisan roasted nuts, slowly cooked in small batches over a controlled heat. Discover the traditional roasted flavour of Catalunya!



ROASTED LARGUETA ALMOND 125 g.

CODE 102010121 | UNITS/BOX 1 x 6



ROASTED HAZELNUTS 125 g.

CODE 102020121 | UNITS/BOX 1 x 6



ROASTED PISTACHIOS 125 g.

CODE 102040121 | UNITS/BOX 1 x 6

SALTED

Our salted nuts are cooked in small batches and seasoned with natural sea salt.



SALTED MARCONA ALMONDS 125 g.

CODE 102010421 | UNITS/BOX 1 x 6



SALTED CASHEW NUTS 125 g.

CODE 102070310 | UNITS/BOX 1 x 6



SALTED PEANUTS 125 g.

CODE 102030121 | UNITS/BOX 1 x 6



SALTED NUT COCKTAIL 125 g.

CODE 105080504 | UNITS/BOX 1 x 6



SALTED SHELLED PISTACHIOS 125 g.

CODE 102060004 | UNITS/BOX 1 x 6



SALTED SHELLED SUNFLOWER SEEDS 125 g.

CODE 104020409 | UNITS/BOX 1 x 6

RAW

Crit d'Or employs a careful selection process of the finest nuts, in accordance with the most exacting standards of quality.



SHELLED WALNUTS 100 g.

CODE 103070116 | UNITS/BOX 1 x 6



RAW MARCONA ALMONDS 125 g.

CODE 103160716 | UNITS/BOX 1 x 6



CRIT D'OR, S.L. is a family-run business specialised in producing premium nuts (roasted, salted, sugar coated, caramelised and chocolate coated).

Our products are produced in small amounts using natural ingredients and artisan methods.

QUALITY AND TRADITION SINCE 1983



ESPECIALIDADES DESDE 1983
ESPECIALITATS DES DEL 1983
SPECIALITIES SINCE 1983

HOW DO WE ACHIEVE CRIT D'OR'S QUALITY?

Only the best quality can give the greatest pleasure. All of our decisions are always centred on the excellence of the product.

That is why we make our products in agreement with the following commitments:

- ◆ We select the best raw materials: the nuts (according to variety, size, origin, taste, appearance, etc.), the chocolate, cocoa, honey, sugar and sea salt, etc. All the ingredients we use have to be of excellent quality as they contribute to the quality of the final product.
- ◆ The chocolates contain only 100% pure cocoa butter.
- ◆ We continue to make products in small quantities, using artisan methods. Some methods are Crit d'Or's own procedures which have been developed over the years.
- ◆ We respect the **time** required to make each product. Our objective is not to have the largest production but to have the finest quality product on the market.
- ◆ We work with external certified laboratories, who help us to maintain our commitment to quality.
- ◆ The products are made daily at our facilities.
- ◆ We only work with packaging that guarantees the best preservation so that the product reaches the end user in the best condition. At the same time, this packaging must also have the utmost respect for the environment.

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