



CEYLAN

the flavour of experience

MIX-A-GRILL

Dehydrated marinades



INTRODUCTION

Ceylan S.L. was born in Valencia, Spain 60 years ago and is currently a leading company in the food sector that spans in more than 15,000 m², equipped with the most modern technological advances. This is where the manufacture and development of a broad variety of products for the food industry, spices and herbs, technological mixtures for the manufacture meat-processed products, preparations for the precooked dish industry and specific functional additives are carried out.

Ceylan is committed to providing high quality services, reason why one of the most relevant aspects of our philosophy is to seek the maximum quality standards in each and every one of our production processes in order to satisfy our clients and fulfill their needs.

All of our products fulfill both the national and the European Union's legal requirements. Our product's alimentary safety is governed by the international standards laid down in the IFS (International Food Safety) and the BRC (British Retail Consortium). Moreover, quality assurance at Ceylan is regulated by the requirements contained in the ISO-9001 standards.

Ceylan has offices in the whole of Spain and also has presence in France, Dominican Republic, Russian Federation, Bulgaria, Poland, Mexico, Portugal, Morocco and the USA.

DEHYDRATED MARINADES: THE MIX-A-GRILLS



They are products made, especially, with natural spices, herbs and condiments which are used to marinate or cure all kinds of meat cuts, ribs and thighs from bovine meat, pork, poultry, and fish before they are cooked, grilled or fried.

PREPARATION



Mix-a-Grills can be used in many different ways: as marinating condiments, they can be sprinkled on the meat before it's cooked or they can be added to charcuterie products. Using them as a base, it's easy to prepare sauces to accompany meat courses or make pre-cooked food.

FUNCTION



Mix-a-Grill products shall allow you to obtain a greater profitability in the meat product market, as they constitute a traditional cooking technique used to improve the juiciness and the flavour of all kinds of meats.

At present, they hold a relevant position in the market of exquisite and exotic dishes in luxury cooking, as they manage to bring in new and varied flavours which still remain unknown for many people.

Moreover, when they are used, the products gain an added value not only in the new ways of presentation and consumption which can be incorporated but, especially, because they are able to obtain a profit from tougher and less juicy meat cuts which aren't normally devoted to grilling or frying.

FLAVOURS



FISH MARINADE

This marinade confers dishes the acid flavour of vinegar with reminiscences of aromatic herbs and spices where oregano can be clearly distinguished.

Ref. 5146



AMERICAN

Made up of a select combination of Creole-American spices; it's used mainly for preparing grilled meats such as barbecued steaks, ribs and all kinds of grilled and barbecued meats and roasts.

Ref. 5101



ASIAN

The nuances in its flavour and aroma take us all the way to the mysterious Asian continent. This marinade represents an exotic accompaniment for any dish and is especially recommended for poultry and pork. It's essential in any meal to which you wish to add the different and peculiar touch of the oriental cuisine.

Ref. 5108



BARBACUE

This marinade, as its name shows, is used for meats which are going to be grilled or barbecued. It gives the meat an aroma and flavour which are characteristic of traditional countryside products and shall enhance your open-air get-togethers.

Ref. 5114



CURRY

Curry Mix-a-Grill is really popular on an international level as it's a well-know product which is consumed in all continents. It's ideal for preparing poultry with curry, although it can also be used with other types of meat. It has an orange-yellowish colour and its flavour is characteristic of Indian traditional food.

Ref. 5105



ITALIAN

Irreplaceable when preparing minced meats and sauces for pasta dishes. Its genuine aroma and flavour are reminiscent of the traditional Italian cuisine.

Ref. 5111



CHICKEN

This marinade with aromatic nuances and flavours adds an incredible touch to all types of poultry meats, especially to chicken.

Ref. 5113



PROVENÇAL

It's made from carefully selected Mediterranean herbs and flowers from Provence. The combination of these herbs and flowers with natural spices gives meat courses a genuine Mediterranean aroma and flavour with Provençal reminiscences. Essential when you wish to add a touch of distinction to the menu.

Ref. 5106



GARLIC CHICKEN

Made with garlic and Mediterranean spices; gives meat Mediterranean flavours and aromas.

Ref. 5119



TERIYAKI

Japanese style marinade with a mild base of soy sauce. It's recommended for marinating veal, pork or chicken cut up into fine strips. It gives a great flavour to veal or pork ribs, chicken wings, fish and vegetables.

Ref. 5145



CAJUN

Meat marinated with "Cajun" has a colour and an appearance which stimulate the senses, and its tasting brings back memories of the aromas and flavours present in Caribbean products. It's ideal for roasts and barbeques, and also for preparing courses which contain fried meat.

Ref. 5102



"DONOSTI" STYLE

It's a reddish marinade typical from the area of Donosti (San Sebastián, Vasque Country, Spain). It's usually used on white meats, especially on poultry. It gives meat courses a flavour characteristic of the North of Spain.

Ref. 5144



TEXAS

It's made up of a select combination of spices and used mainly for preparing grilled meats such as barbecued steaks, ribs and all kinds of grilled and barbecued meats and roasts.

Ref. 5120



CARDAMOM

Ethnic marinade with an Indian origin which confers dishes a mild spicy and hot touch. It's ideal for marinating pork meats, and adds a reddish colour when sprinkled.

Ref. 5109

FORMATS

Mix-a-Grill: Bag of 2 kg. and bag of 4 kg.

Important: Depending on the quantity, other formats may be taken into consideration.

CUSTOMISED BLENDS

We create new Mix-a-Grills which are adapted to our client's needs.



NATIONAL OFFICES

Valencia, Madrid, Barcelona, Seville,
Zaragoza, Málaga, Alicante, León, Gerona,
Salamanca, Pamplona, Rioja, Asturias,
Ciudad Real, Lérida, Ourense, La Coruña,
Cáceres, San Sebastián, Balearic Islands,
Tarragona, Murcia, Granada.

INTERNATIONAL OFFICES

Mexico, Portugal, France, Morocco, Poland,
Dominican Republic, Russian Federation, Bulgaria, U.S.A.

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*Ceylan is in possession of the following certifications:

