



CEYLAN

the taste of experience

PRESTI-GRILL

Liquid marinades



INTRODUCTION:

Ceylan S.L. was born in Valencia 60 years ago and is currently a modern company with facilities spanning more than 15,000 m² which are equipped with the most modern technological advances and where the manufacture and development of a broad variety of products for the food industry, spices and herbs, technological mixtures for the manufacture of 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.

LIQUID MARINADES: PRESTI-GRILLS



They are complete formulations with a high stability fat format. They contain all the necessary ingredients to give the final product an appearance, colour, flavour and durability like no marinade product ever had before.

PREPARATION



Preparation is very simple. The usual dose of between 80-100 gr/kg must be applied directly on the meat, fish or vegetables. With this, the tedious process of adding oil or fat later on can be avoided.

FUNCTION



Presti-Grill's hide the flaws and discolorations in the meat, giving it a very attractive colour and shine on the surface which remains for a long period of time, both on counters and on trays.

As they're dissolved in the fat, they allow the flavours to penetrate quickly and don't burn on hotplates or griddles. The film of fat and flavour adhered to the meat allows it to cook perfectly on the griddle without having to add any extra oil.

FLAVOURS



ARIZONA

A product of a bright and intense red colour, characteristic of the vegetables and spices which make it up. It adds an unmistakable flavour to your poultry or pork recipes.

Ref. G010.



BARBECUE

Product 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. G045.



RIBS

Product of a bright red colour. Ideal for marinated pork ribs, marinated veal ribs and marinated chicken wings and thighs.

Ref. G053.



CURRY

Product of an orange-yellowish colour used for marinating meats with the flavours characteristic of Indian traditional food.

Ref. G093.



DONER KEBAB (WHITE MEATS)

Product for marinating white meats used traditionally for roasting slowly or on the grill. Its composition of herbs and spices develops the traditional and exotic flavours of Middle Eastern and Turkish cuisine.

Ref. G044 A.



DONER KEBAB (RED MEATS)

Product for marinating red meats used traditionally for roasting slowly or on the grill. Its composition of herbs and spices develops the traditional and exotic flavours of Middle Eastern and Turkish cuisine.

Ref. G044 T.



GYROS

Product of a reddish-brown colour which incorporates spices which confer it the original flavour of the Mediterranean gastronomy. Strong flavour; recommended especially for lamb cuts.

Ref. G050.



MEDITERRANEAN

Product of a yellow colour. It's made up of vegetables and spices which confer it the original flavour of the Mediterranean gastronomy. Ideal for all kinds of grilled meats and vegetables.

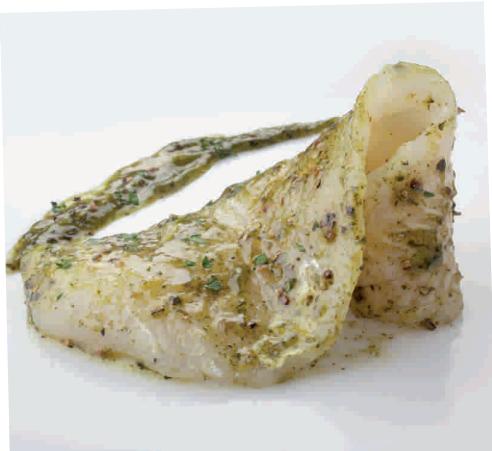
Ref. G042.



HONEY AND LEMON

Product for marinating pork, veal and chicken meats, ideal for roast dishes to which it confers the soft flavours of honey and lemon together with subtle spice nuances.

Ref. G085.



PERSILADE

Product of a bright green colour with a mild and unmistakable flavour made up from a mixture of parsley and fresh garlic which confer this marinade a traditional aroma. Ideal both for meat and fish courses and also for vegetables.

Ref. G021.



RED SKEWERS

Product of a bright red colour, ideal for preparing Moorish skewers made of chicken, pork or bovine meat, marinated veal ribs, marinated chicken wings or thighs or any other kind of meat. Its composition of herbs and spices gives meats special aromas and flavours typical of traditional marinades.

Ref. G028.



SPIT-ROAST CHICKEN

Product used as a seasoning for all kinds of meats, especially for any cut or preparation of poultry.

Ref. G054.



PROVENÇAL

Product made from carefully selected Mediterranean herbs and spices from Provence used to give meat courses a genuine Mediterranean aroma and flavour with Provençal reminiscences.

Ref. G080.



RUBIERA

Product of a reddish colour made up of a select combination of 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. G041.



SATAY

Product for marinating chicken and seafood skewers to which it confers an exotic and particular flavour with soft and subtle sweet and spicy nuances typical of Indonesian cuisine.

Ref. G090.



TEX MEX

Marinade which amalgamates Mexican and American cuisine to create a unique new world of flavours with their own identity. Ideal for marinating all kinds of meats, whether served on their own or as part of a more complex dish.

Ref. G055.



TEXAS

Marinating product of a reddish colour with subtle nuances of capsicum, onion and a mixture of the best peppers to give meats a genuine West American touch.

Ref. G048.



THYME AND ROSEMARY

Light colour marinating product with a base of rosemary, thyme and onion which follows traditional recipes and which is used mainly for veal and white meats.

Ref. G070.



THREE PEPPERS

Product of a dark brown colour with the intense aroma of the best selection of peppers ground in thick grains so that they can be fully savoured. Ideal for seasoning all kinds of meat cuts and courses.

Ref. G030.

FORMATS

Presti- Grill: Pails of 5 kg.

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

CUSTOMISED BLENDS:

We create new Presti-Grills which adapt themselves to our client's needs.



MANUFACTURAS CEYLAN, S.L.

C/ Traginers, 6 - Polígono Vara de Quart
46014 Valencia - España
tel. +34 96 379 88 00
fax. +34 96 379 95 70
ceylan@ceylan.es
www.ceylan.es

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:

France, Mexico, Portugal, Morocco, Poland, Dominican
Republic, Russian Federation, Bulgaria, USA.

Ceylan is in possession of the following certifications:

