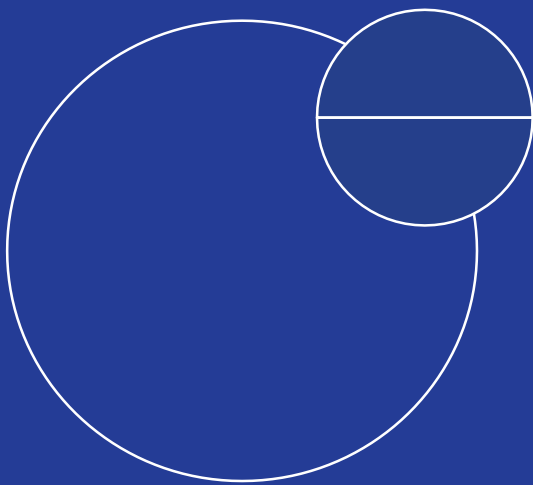
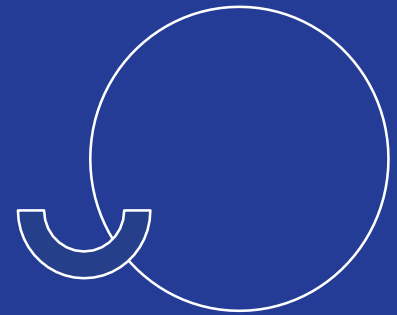
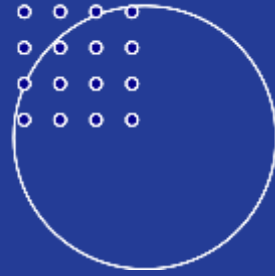
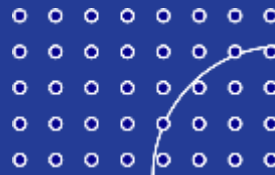




Product Catalogue



Our motivation

Invisible Experiences

It's not what you eat, it's how it makes you feel when you taste it.

That explosion of small flavours, nuances, textures and notes of colour that appear on your palate.

Invisible little ingredients that are transformed into experiences for your senses.

We are the ones who design and manufacture those invisible little experiences that make your food unique.

The Art of Food

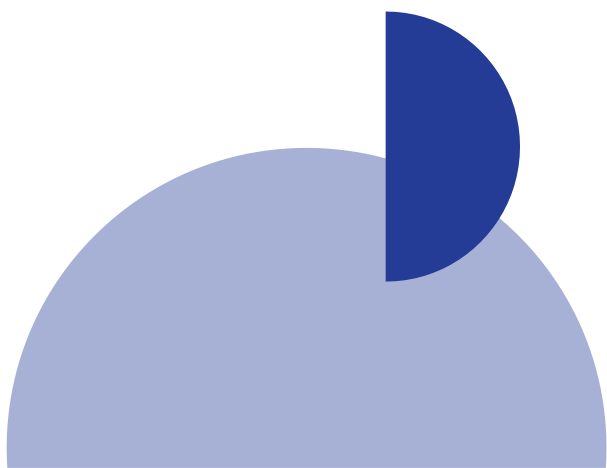
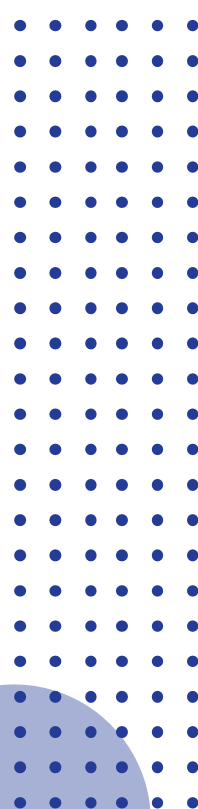
Finding the perfect flavour, creating the right experience, designing the ingredients that allow you to enjoy more of what you eat is not just a science, it is an art.

The art of those who have been creating and mixing ingredients for more than 40 years to add flavour to our lives.

Turning every bite into an inimitable work of art.

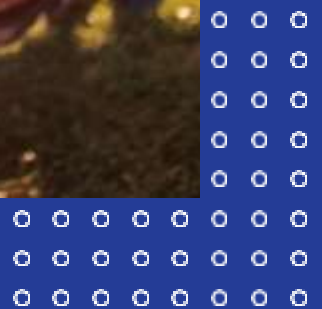
The art of those who have made their work their passion.

The art of those who want to make food a work of art.

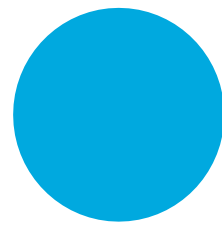


If we are what we eat,
then let's be happy.

We are the creators of experiences that awaken
your senses, transforming your food into
something extraordinary .



Our values



We turn science into art.

We use science to perfect our craft. Combining dedication and passion, we have turned our profession into an inimitable art. We believe in the harmony between nature, creativity and innovation.

Rigorous experts who are methodical and well trained, we fuse the best of technology with the best of experience and talent.

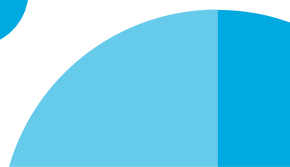
Experts

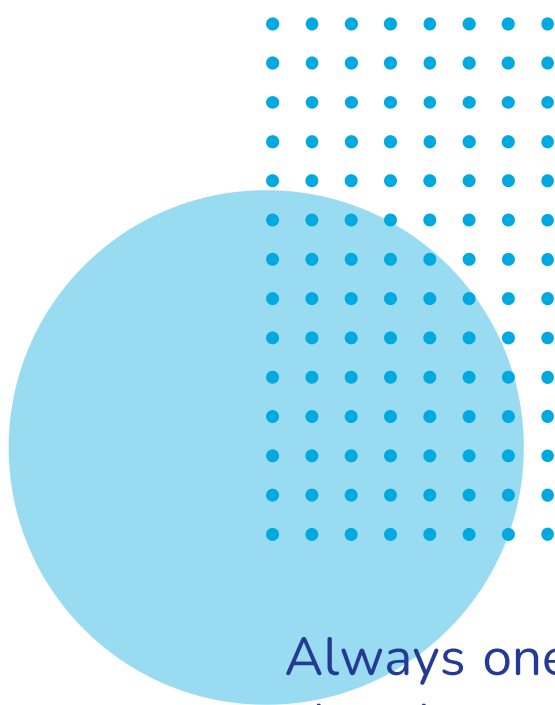
Ingenious and Innovative.

Creative, curious and restless. We believe that the best innovation is that which is useful for those around us. We find solutions where others do not see them, and we always look for an alternative to the impossible.

We are creative, inventive and curious. We always seek the best in ourselves, in order to discover new paths to explore.

Creative





We are another member of your team.

Always one step ahead

Your success is our success. We join you in meeting your goals and challenges. Your concerns are our concerns, and we walk hand in hand to build a solution together. We are a loyal partner to your business.

Proactive, dynamic and agile in order to anticipate what is coming. We are always one step ahead of the needs of those around us in order to inspire new paths and solutions.

We are approachable, flexible and understanding, always listening to add value to your products.

Dynamic, agile and proactive, we try to anticipate the needs of our customers by striving to stay one step ahead of the situation.

Committed

Proactive

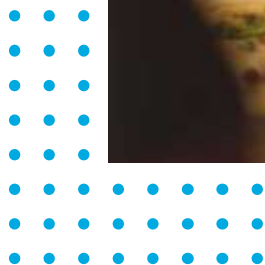
Our value proposition

The taste of happiness

What does happiness taste like? Happiness tastes like what you want, without giving up what is good for you.

The flavour and experiences that make each mouthful unique, transforming those little moments into an exceptional experience.

We turn small, everyday moments into experiences that bring us delight and make us smile.



Connecting with our costumers

Food Solutions

Complete solutions for the food industry and large customers who are looking for 360° services, to improve the quality and efficiency of their processes and products.

Business Solutions

Consultancy, mentoring and support for SMEs looking to grow and expand their business, to innovate and improve their processes and products.

Experiences

Innovation and R&D to bring comprehensive solutions to all our lines of business and our customers.

Ingredients

Basic and standardised blends for smaller customers and B2C.

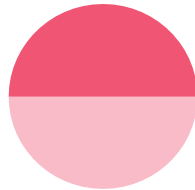


Our products

AVIPREP

Respect for the naturalness and flavour of fresh products.

Aviprep offers integral solutions for the development of fresh, processed products, providing new nuances that enhance the essence of the main ingredient.



AVISABOR®

Reinventing the concept of flavour.

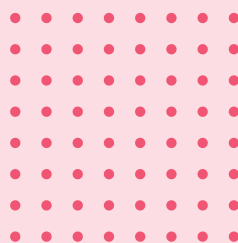
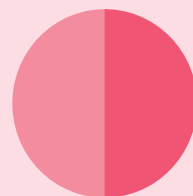
Avisabor® offers new flavours, helping to build the personality of new consumers with a global identity, who seek to establish a link with other cultures, through new connections, largely determined by the food they eat and more specifically by its flavour.



RETENAVI

Funcionality and rperformance.

The Retenavi line includes solutions to optimise the composition of food products, always through highly functional ingredients.



Benefits

- Fusion of colour, flavour and aroma in a single solution.
- Increase and enhance the organoleptic qualities of the raw materials.
- Obtaining a product with a higher selling price than fresh meat.
- Expansion of the catalogue of fresh products, increasing the purchasing capacity of the consumer.

Some of our solutions:

- Aviprep Hamburguesa Sine B
- Aviprep Hamburguesa Asci
- Avialbon 772
- Aviprep Ecological Hamburger

Benefits

- Development of a customized range of flavours.
- Glutamate-free end product.
- Availability of unique flavours, new to the market presence.
- Clean and natural labelling.
- Can be used in a water or oil base.

Some of our solutions:

- Avisabor® Shish
- Avisabor® Plus
- Avisabor® Longaniza Africana
- Avisabor® Shawarma
- Avisabor® Game

Benefits

- Indirect improvement of the organoleptic characteristics of the product: its texture and juiciness.
- Increase in the economic profitability of the end product.
- Contribution of sensory nuances in premium products.

Some of our solutions:

- Avilon F2
- Retenavi EF
- Retenavi EF Pork
- Retenavi EF Beef 2

Our products

AVIPLAT

Gastronomic experiences: fusion of science, art and innovation.

The Aviplat line arises from the union of haute cuisine, our talent and a passion for ingredients, facilitating the elaboration of a wide variety of ready meals .

CONSERAVI

Preservative solutions for the food industry.

The Conseravi line offers preservative solutions that optimise the shelf life of products, achieving the correct solution to maintain their integrity throughout their shelf-life.



AVIJAM®

Precision and Performance in the processing of cooked products.

The Avijam® line offers a wide range of solutions, encompassing formulas for the most popular cooked products in the food industry.

Benefits

- Development of gastronomic experiences that linger in the consumer's memory.
- Access to high quality and totally differentiated culinary preparations.
- A complete solution to the main manufacturing problems.

Some of our solutions:

- Avigum "Sine"
- Avisalsa 9
- Avisalsa 10
- Avi Tripe preparation S/GMS
- Avimel 889
- Avisalsa ESF

Benefits

- Extended shelf life without altering the identity of the product: flavour, aroma or colour.
- Achieving the shelf life demanded by foremost retailers.
- Labelling free of allergens and E-numbers

Some of our solutions:

- Conseravi Burger Meat
- Conseravi Meat
- Conseravi Lac CC
- Conseravi Ascii
- Conseravi Sine B

Benefits

- Standardisation of yields in all production cycles.
- Maximum reduction of defects related to cooking processes.
- Ability to develop different cooked products with a single solution.
- Ability to modify the characteristics of the product by making small adjustments to the dosage of the preparation

Some of our solutions:

- Avijam® H
- Avijam® F3
- Avijam® PC VE S/A S/GMS
- Avijam® "COM" S/L 438

Our products

ANTIOXIAVI

Maximum control of oxidative processes.

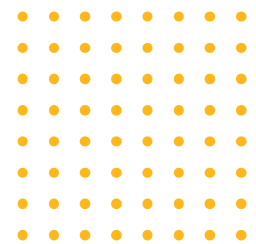
The Antioxiavi range contains antioxidant solutions that control oxidation processes, effectively delaying their action on the end product.



CHORAVI®

The result of Deep knowledge of key ingredients.

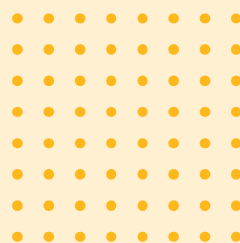
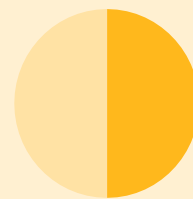
Choravi® is a range of integral solutions for the manufacture of sausages and sausage-related products. An in-depth knowledge of the spice paprika combined with our extensive experience has enabled us to develop a range of products that stand out for their flavour, colour and naturalness



SALAVI®

An iconic line for a product steeped in tradition.

Salavi® offers a series of integral solutions for the production of salami, achieving an end product with the flavour representative of this type of product, preserving the personality that has characterised it for generations.



Benefits

- Effective postponement of oxidative processes
- Appealing to the consumer throughout its commercial shelf-life.
- The result of our extensive research into the impact of oxidative processes.

Some of our solutions:

- Antioxiavi B
- Antioxiavi C
- Antioxiavi Fruit IV.G

Benefits

- Integral solutions that minimise errors in ingredient weighing.
- Colour maintenance throughout the commercial life of the product.
- Uniformity in all manufacturing batches: absence of defects.
- Achieving a quality product even under unfavourable production conditions. Formulas adjusted to all presentations; whole or sliced.

Some of our solutions:

- Choravi® 476
- Choravi® 338
- Choravi® Ibérico 343
- Choravi® Chistorra SC 696
- Choravi® Sarta 342

Benefits

- Gives the end product its own identity prestige in the marketplace.
- Obtaining a complex product without the need for extensive resources.
- Integral solutions that reduce errors in the weighing of ingredients to a minimum.
- Uniformity in all manufacturing batches.
- Formulas adjusted to all presentations, whole product or sliced.

Some of our solutions:

- Salavi® Completo SA
- Salavi® Pmr 602
- Salavi® Ecological
- Salavi® Pmr S/A
- Salavi® Fuet SA CC

Our products

LIGAVI

Harmony and precision in the drying and maturation processes.

Ligavi is a range of functional solutions that enable the achievement of homogeneous curing processes, based on correct maturing and binding, to maintain accuracy and precision of an end product replete with science and tradition.



CURAVI®

Authentic expression of the curing process.

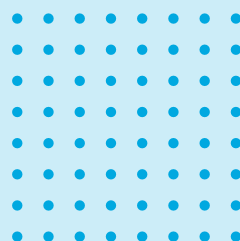
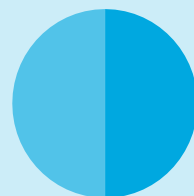
Curavi® is a line of complex mixtures of nitrifying agents, that perfect the curing process and preserve the artisan character of salted meats, marinades and sausages. Producing an end product ready for the consumer to interpret in their own unique way.



COLORAVI®

Identity and purity through colour.

The Coloravi® line offers a range of innovative colouring solutions, that builds and precisely defines the visual identity of the end product, conveying all of its essence and appeal.



Benefits

- Uniformity in all production batches, standardisation that is key for the end customer.
- Yield optimisation through the reduction of waste.
- Significant improvement in production costs.
- No interference with other ingredients in the formula (e.g., spices).
- The product is more visually appealing, both in whole and sliced formats.

Some of our solutions:

- Ligavi 384
- Ligavi Ecological Iberian
- Ligavi Completo 679 (base ligante+especies)
- Ligavi S/A 803
- Ligavi 651

Benefits

- Guarantees a precise curation phase, including for products including for products requiring long-term curation.
- Achieves a homologous colouring of the end product.
- Food safety: a key issue for consumers.
- Cost optimisation through the application of doses adjusted to suit each product.

Some of our solutions:

- Curavi® E5 Especial 190
- Curavi® Especial
- Curavi® Ecological
- Curavi® Ecological Fillet
- Curavi® Adobo 211

Benefits

- Elimination of synthetic dyes with E-numbers.
- Incorporation of natural solutions into the end product.
- Development of our own innovative range of colour.

Some of our solutions:

- Coloravi® 27/2



Discover our other products

ALMIDAVI

Functional solutions for cold meat processing.

AVIFOS

Synergistic phosphate blends for cooked and cured products.

PROCAVI

Integral solutions for the production of fine pastes.

PROTEAVI

Functional protein blends.

[For more information visit \[www.anvisa.com\]\(http://www.anvisa.com\)](http://www.anvisa.com)

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