

**GOOD
VIBES
ONLY**





Preserving Moments.

We have always thought that the kitchen is the heart of homes and therefore we take care and we spoil every single ingredient that is in our hands, guaranteeing the control of all production from land to table.

We have decided to go one step further and put our products in the pans around the world so that hearts can beat in a tastier, healthier and more energetic way.

While we make the production, we enclose the technical sheet and a sample that serves as a test spoon.

Let's start!



FRIED TOMATO

Just like my first spaghetti

Ingredients

Tomato (92,5%), extra virgin olive oil (3,8%), sugar, modified corn starch (thickener), salt.

Nutritional Information per 100 g

Energy	388 KJ / 92 Kcal
Fat	4,00 g
of which saturated	0,70 g
Carbohydrates	13,00 g
of which sugars	6,80 g
Protein	1,10 g
Salt	0,84 g

**No added
preservatives!**



The star of our preserves and of our gastronomy. If you think about it, in our culture, almost every stew or sauce begins with a base of sautéed tomato. Why not use one that's already perfectly prepared? You save time, avoid food waste, and ensure consistent flavor. And remember: when tomatoes are cooked, their nutritional properties actually improve.

Have you ever wondered where tomato sauce comes from? Let's begin with the tomato itself. It was Hernán Cortés who brought tomatoes to Spain, and by the 17th century they began to be used as food. Although the plant originated in the Americas, the rich homemade tomato sauce we love so much was born in Spain. Over the years, it has evolved into what we enjoy today.

It is one of the most successful sauces in global gastronomy. It can be used both as an ingredient and as a complement to countless dishes: pasta, meat, stews, fish, eggs, seafood, meatballs, and more. With Nicola preserves, the quality of your cooking is guaranteed.

A pantry essential.

Recipe with Nicola Fried Tomato Sauce

Meatballs with potatoes

Ingredients

- 1 jar Nicola Fried Tomato Sauce
- Minced meat (for 10 meatballs)
- Flour
- 1 onion
- 3 garlic cloves
- Fresh parsley
- 3-4 potatoes
- Extra virgin olive oil (EVOO)
- Salt
- 250 ml chicken stock
- A splash of white wine

Preparation

Mix the minced meat thoroughly and shape into meatballs. Coat lightly in flour. Chop the onion, garlic, parsley and potatoes.

Add EVOO to a pan, sear the meatballs, then remove and set aside. Sauté the garlic first, then add the onion, followed by the potatoes and parsley. Season with salt. Once the potatoes are tender, add the Nicola Fried Tomato Sauce, return the meatballs to the pan, pour in a splash of white wine and 250 ml of chicken stock.

Cover and cook until the sauce reduces and thickens.



Recipe with Nicola Fried Tomato Sauce

Mussels in Tomato Sauce with Pico de Gallo

Ingredients

- 1 jar Nicola Fried Tomato Sauce
- 1 mesh bag fresh mussels
- A splash of cognac or brandy
- 3 bay leaves
- 1/2 red onion
- 1/2 red bell pepper
- 1/2 green bell pepper
- Fresh parsley
- Salt
- Extra virgin olive oil (EVOO)

Preparation

Clean the mussels thoroughly. Place them in a pot with the splash of cognac and the bay leaves. Cover and cook until they open.

In a pan, add the Nicola Fried Tomato Sauce together with some of the mussels' cooking liquid. Let the sauce reduce slightly. Meanwhile, finely chop the onion, peppers and parsley. Mix in a bowl with salt and EVOO.

Remove one half of each mussel shell and arrange them on a serving plate. Spoon tomato sauce over each mussel and finish with the fresh vegetable mixture.

Add freshly ground black pepper to taste if desired.



FRIED ONION

The taste of grandma

Ingredients

Onion (90,10%), extra virgin olive oil (4%), citric acid (acidifier), salt, sugar, ascorbic acid (antioxidant), modified corn starch.

Nutritional Information per 100 g

Energy	390 KJ / 93 Kcal
Fat	3,00 g
of which saturated	0,60 g
Carbohydrates	15,00 g
of which sugars	7,70 g
Protein	1,40 g
Salt	0,79 g

**No added
preservatives!**



Did you know onion is one of the essential ingredients in Mediterranean cuisine? It forms the base of countless recipes and can be prepared in many different ways.

Our favorite? Gently fried.

Thanks to its ultra-fine cut and slow cooking in a minimal amount of oil, our preserved Fried Onion delivers exceptional flavor and texture, without the tears.

No more peeling, chopping or crying in the kitchen. Fully prepared and ready to use, it is the perfect companion for stews, sauces, meats and countless other dishes.

Beyond its culinary value, onion offers important nutritional benefits. Our preserve maintains the essential properties of fresh onion, including its nutrients, vitamins and minerals.

Naturally low in calories, it is ideal for balanced diets. And thanks to our careful production process, it can be stored in your pantry for long periods, ready whenever you need it.

Nicola elevates your cooking.

Recipe with Nicola Fried Onion

Sobrasada, Pear and Goat Cheese Canapé

Ingredients

- 2 tbsp Nicola Fried Onion
- 75 g sobrasada
- 1 pear
- 20 g butter
- Toasted bread slices
- 100 g goat cheese log
- Freshly ground black pepper
- Fresh thyme

Preparation

Mix the sobrasada with two tablespoons of Nicola Fried Onion.

Peel and slice the pear lengthwise. Sauté gently in butter over low heat on both sides until golden. Remove from heat.

Spread the sobrasada mixture onto the toasted bread. Add pieces of goat cheese, the pear slices and a pinch of black pepper.

Finish with fresh thyme leaves.



Recipe with Nicola Fried Onion

Butter Board

Ingredients

- 2 tbsp Nicola Fried Onion
- 2 heads of garlic
- 150 g goat cheese or feta
- 5 tbsp mascarpone
- 3 tbsp honey
- Ground pepper
- Nutmeg
- Pistachios
- Walnuts
- 220 g butter
- Herbes de Provence
- Salt
- Fresh thyme
- Crackers and toasted bread

Preparation

Roast the two heads of garlic.

For the cheese spread, blend the goat cheese (or feta) with the mascarpone until smooth. Add the Nicola Fried Onion, honey, pepper and nutmeg. Blend again until homogeneous. Cover and refrigerate.

Chop the pistachios and walnuts.

For the butter mixture, combine butter, roasted garlic, Herbes de Provence, salt and pepper in a bowl. Mix with a fork and refrigerate.

To assemble the board, spread a layer of cheese mixture, then a layer of butter mixture. Top with pistachios, walnuts, honey and fresh thyme leaves.

Serve with crackers and toasted bread.



FRIED TOMATO with pepper

It reminds the best traditional food

Ingredients

Tomato (82,5%), green pepper (12%), extra virgin olive oil (4%), modified corn starch (thickener), salt.

Nutritional Information per 100 g

Energy	301 KJ / 72 Kcal
Fat	4,50 g
of which saturated	0,80 g
Carbohydrates	7,10 g
of which sugars	3,30 g
Protein	0,80 g
Salt	0,69 g

No added
preservatives!



Do you remember that fried tomato with peppers that tastes like country cooking, like the most traditional home kitchen? That's the flavor we want to convey with our homemade ratatouille preserves, made with carefully selected tomatoes to prepare the fried tomato and with the finest peppers from the orchards of Murcia. Our canned ratatouille recipe is the traditional one passed down through generations — the one that preserves all its flavor and texture.

Do you know its benefits? Tomatoes contain excellent properties, vitamins, and minerals; peppers are rich in vitamin C; and olive oil provides vitamin E. So when you eat our canned ratatouille, you get all the essential benefits in a single dish.

A very versatile product that you can enjoy as a main course, a side dish, or a light dinner, since with our canned ratatouille you'll be getting the recommended daily servings of vegetables. You can also use it as an ingredient in a sauce or as a filling for meats or pasta. There are countless possibilities — and that's what we love most about homemade canned ratatouille.

Nicola saves you time.

Recipe with Nicola Fried Tomato with Pepper

Thai-Style Salmon

Ingredients

- 1 jar Nicola Fried Tomato with Pepper
- 4 salmon fillets (not steaks)
- Extra virgin olive oil
- 1/2 red onion
- 1 tsp grated ginger
- 4 garlic cloves
- 1/2 tsp each: cumin, cinnamon and paprika
- Black pepper
- 6 tsp brown sugar
- 1 tsp sriracha
- 1 tsp honey
- 1 can coconut milk (400 ml)
- Zest of 1 lime
- Juice of 1/2 lime
- Salt
- Fresh cilantro

Preparation

Sear the salmon in EVOO until golden on both sides. Remove and set aside. Finely chop the onion and sauté until golden. Add ginger, garlic, spices and brown sugar. Stir in the Nicola Fried Tomato with Green Pepper, sriracha and honey. Cook for a few minutes. Add the coconut milk and bring to a boil. Reduce heat and simmer until slightly thickened. Add lime zest and juice. Adjust salt if needed. Return the salmon to the pan and cook gently in the sauce until done. Serve topped with fresh chopped cilantro.



Recipe with Nicola Fried Tomato with Pepper

Garden-Style Stuffed Eggs

Ingredients

- 1 jar Nicola Fried Tomato with Pepper
- 6 medium eggs
- 4 cans tuna
- Mayonnaise
- Zucchini

Preparation

Boil the eggs, peel and cut in half lengthwise. Carefully remove the yolks.

In a bowl, mash the yolks with the tuna, Nicola Fried Tomato with Green Pepper and mayonnaise until smooth.

Arrange the egg whites on a serving dish and fill with the mixture.

Grate a small portion of reserved egg white over the top and finish with a little raw grated zucchini.



FRIED TOMATO with vegetables

BBQ with friends

Ingredients

Tomato (45,90%), vegetables in varying proportions (44%) (onion, pepper, eggplant and zucchini), extra virgin olive oil (3%), modified corn starch (thickener), salt, sugar.

Nutritional Information per 100 g

Energy	269 KJ / 64 Kcal
Fat	2,40 g
of which saturated	< 0,10 g
Carbohydrates	9,30 g
of which sugars	4,60 g
Protein	1,30 g
Salt	0,54 g

**No added
preservatives!**



Our preserved vegetable sauté combines fried tomato with a carefully selected mix of vegetables, delivering the daily nutritional benefits your body needs.

Perfect for families looking to increase their vegetable intake while maintaining a balanced diet.

It is ideal as an accompaniment to meats or fish, and a practical solution for last-minute lunches or dinners. Light and flavorful, it makes it easier for children to enjoy vegetables naturally.

Delicious hot, cold or at room temperature; perfect year-round. Also ideal for picnics, beach days or outdoor gatherings.

A true pantry essential.

Nicola makes it easy.

Recipe with Nicola Fried Tomato with Vegetables

Mozzarella and Basil Pizza

Ingredients

- 1 jar Nicola Fried Tomato with Vegetables
- 1 pizza dough
- Grated mozzarella
- Cherry tomatoes
- 1 fresh mozzarella ball
- Fresh basil
- Ground black pepper

Preparation

Roll out the pizza dough.

Preheat the oven to 180°C (350°F).

Pre-bake the dough slightly.

Slice the cherry tomatoes.

Spread Nicola Fried Tomato with Vegetables over the base. Add grated mozzarella and cherry tomatoes. Return to the oven until cooked.

Finish with pieces of fresh mozzarella, basil leaves and black pepper to taste.



Packaging & Distribution

Glass Jar Packaging

Formats

250 g / 500 g

Net weight

200 g / 350 g

Packaging & Distribution

Europallet glass jar packaging 250 g

- > Tray: 12 glass jar.
- > 12 Trays per pallet line: 168 jars/line.
- > 20 Height lines: 3.360 jars/line.

Europallet glass jar packaging 500 g

- > Tray: 12 glass jar.
- > 14 Trays per pallet line: 168 jars/line.
- > 12 Height lines: 2.016 jars/line.



At Nicola we sell traditional preserves for current dishes, ensuring the quality and homogeneity in our products and guaranteeing great moments for your clients.

We address to those who consider canned food as a help in their kitchen, people who appreciate the natural food and who respect and admire the legacy left by their grandparents and parents, Honnoring nowadays the dishes they used to cook.



The secret is in the cut.

Manipulados Nicola is behind the brand Nicola, which are professionals of the vegetables handling industry.

We are provided with great experience in the sector, great allies in production of fresh product, and we manage comprehensively the preparation, packaging and marketing.





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