



ALSERRO S.A.



¿WHO US?

Alserro is a Costa Rican owned and operated family business founded in 1987. With exceptional service and customer experience, Alserro manufactures products that improve flavors and visual appearances of meals while providing high quality ingredients to our customers in the food industry.

By using the best in class quality raw materials and top professionals in the industry, Alserro is able to deliver products and services with a continuous improvement model. Our modern sensory laboratory and experimental kitchen, focused on research and development, allows us to provide custom new products to our customers. Furthermore, our mature quality control system and processes provides the safest products by applying the GMP and HACCP policies.

All these impressive best practices, along with constant training to our staff, is how Alserro has and continues to provide excellence in products and services and a continued leader serving the food industry in beautiful Costa Rica and around the world.

Our Brands:



OUR PRODUCTS

Spices

- Ground, broken and whole.

Bases for sauces and dressings

- BBQ sauce mix, pizza sauce mix, ranch sauce, creole sauce, thousand island mix, ranch dressing mix, among others.

Seasonings

- Cajun seasoning, all purpose seasoning, creole seasoning, italian seasoning, curry powder and more.

Marinades and breadings

- Different flavors

Specialties for meats and sausages

- Sausage seasoning, argentinian sausage seasoning, spicy sausage seasoning, meat extenders, seasoned meat tenderizer, hamburger seasoning, among others.



OUR PRODUCTS

Snacks specialties

- Salt and lemon flavoring, barbecue and jalapen pepper flavoring, barbecue and bacon flavoring, pizza flavoring, barbecue flavoring, cheddar cheese flavoring, sour cream and onion flavoring, .

Consomes and cream

- Chicken seasonings, Beef seasonings, seafood seasoning, oxtail soup powder.

Base for beverages and sweet products

- Lemonade and spearmint powder, piña colada powder, peach ice tea powder, lemon ice tea powder, fruit punch, among others.
- Pancakes and waffles mix, meringue mix, fondant powder, coconut dessert powder, mango dessert powder and more .

Additives and preservatives

- Citric acid, potassium sorbate, sodium benzoate, and more.





APPLICATIONS



GROUND BEEF ALMEAT (WITH COLOR)

MEAT EXTENDERS



1



2



3



4



5



6

TORTILLA MIX

1



3



5



2



4



6



MERINGUE MIX



MERINGUE MIX



Just add water, mix and cook. Optional add flavors and colorants.

PANCAKE AND WAFFLE MIX



Just add water, mix and cook.

FONDANT POWDER



Just add water





BENEFITS

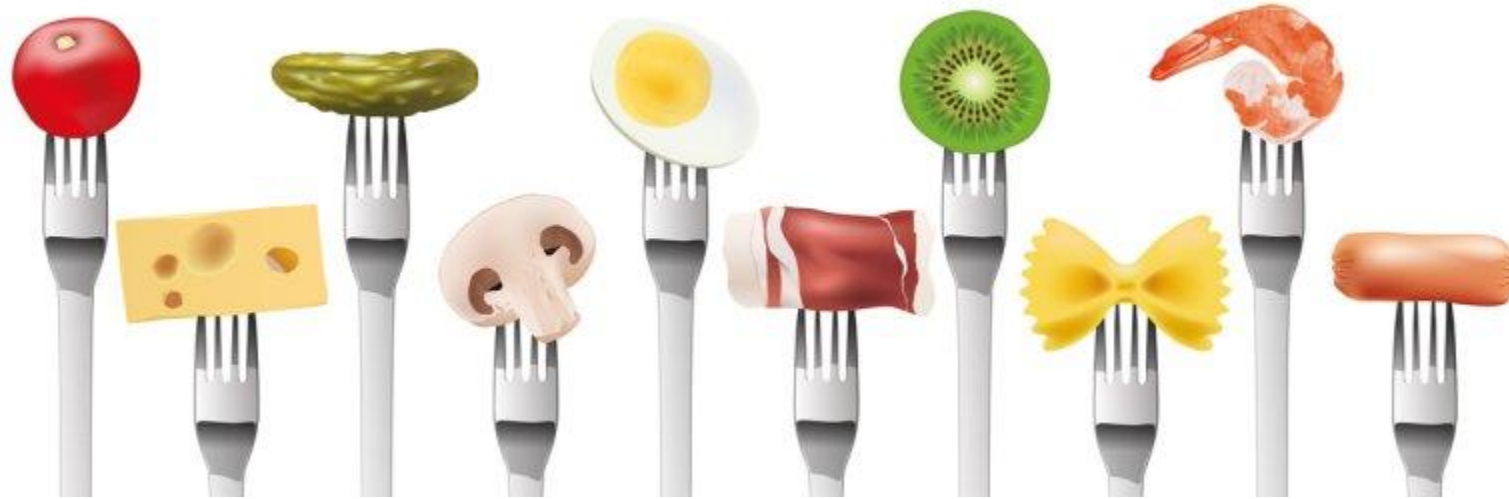


BENEFITS

- Easy application
- High quality products
- High controls of the raw materials used and the processes
- Lower volumes of storage
- Long shelf life
- Qualified staff
- Great variety of products
- Research and development laboratory



THANK YOU



**ALAJUELA, COSTA RICA.
TEL.:(506)-2441-0303**

WWW.ALSERRO.COM