



gardeniers,

organic origin,
traditional cultivation.

A social
project.







We vindicate the classic greens and vegetables. Those that have authentic flavour.

We cultivate the best native seasonal varieties and we do it with traditional and sustainable criteria.

We carefully plan the production so that the harvest is always at the optimal moment of ripeness. Vegetables have more flavour when they obtain their natural nutrients up to the last moment.

The absence of chemical products in the cultivation process promotes healthy eating.

A close-up photograph of a wicker basket filled with fresh vegetables. The basket is woven from light-colored, natural fibers and is filled with several bright red tomatoes and several orange carrots. A person's hand is visible at the bottom left, holding the basket. The background is a soft-focus outdoor setting with green foliage and a wooden post, suggesting a garden or market stall.

Buying Gardeniers' products puts on your table the best of a garden cultivated with sustainable criteria.

In addition, you help persons with intellectual disability enjoy stable work: caring for the garden from which the vegetables we offer come.

Gardeniers cultivates organic vegetables and processes them to offer you fresh, clean and cut or canned produce.

Always excellent products, treated with the utmost care.



Gardeniers offers fresh seasonal products, which are harvested at the peak of their ripeness for their immediate use.

With criteria of sustainability of the environment and respectful of nature, they are cultivated without chemical products, thus strengthening all their flavour and freshness.



Sanitized ecological vegetables

We present our greens and vegetables clean, packaged in an attractive way for their marketing, providing in this way their storage and consumption. Products presented with all their freshness, pampering the flavours and with the maximum convenience for their later use.



Our ecological creams

Haute cuisine in the form of creams prepared with ecological, seasonal vegetables from Gardeniers. Prepared with original and attractive recipes that make the most of the flavour of our greens and vegetables. Cooked with natural ingredients and a base of ecological, seasonal greens and vegetables, recently gathered from our garden.



GLUTEN-FREE



IDEAL VEGANS



100% ECOLOGICAL



NO ADDED SUGAR



NO PRESERVATIVES
NO COLOURING



LACTOSE-FREE



Cream of courgette
500 ml.



Cream of courgette
with quinoa
500 ml.



Cream of cauliflower
with white beans
500 ml.



Cream of broccoli
and chickpeas
500 ml.



Carrots with
leeks and ginger
500 ml.



Leek and potato
vichyssoise
500 ml.



Cream of pumpkin
and apple
500 ml.



g,



Crushed tomatoes
680 g.



Crushed tomatoes
480 g.



Tomato sauce
340 g.



Tomato sauce with turmeric and ginger
340 g.



Tomato and pepper sauce
340 g.

Red gold

Gardeniers' tomato sauces and preserves are special and maintain the highest level of nutrients thanks to their cultivation and preparation. The tomatoes from our ecological garden are collected at the moment of full ripeness. It is in this precise moment when the ecological preserves work team from Gardeniers converts this "red gold" into a product of maximum freshness and quality, with the value that includes having been created from a project with high social impact workshop team in [ATADES](#).



GLUTEN-FREE



IDEAL VEGANS



100%
ECOLOGICAL



NO PRESERVATIVES
NO COLOURING



LACTOSE-FREE

gardeniers,

Vegetable preserves

Gardeniers' ecological preserves are the most similar to cooking fresh produce, because they are prepared alongside the garden, with vegetables collected at the peak of the season. Cooked in the traditional way, without preservatives or additives, they are ready to open and enjoy.



Naturally preserved
cardo
400 g.



Naturally preserved
Swiss chard
400 g.



Naturally preserved
borage
400 g.



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ECOLOGICAL



NO ADDED
SUGAR



NO PRESERVATIVES
NO COLOURING



LACTOSE-FREE



Candied
onion
270 g.



Apple marmalade
with cinnamon
270 g.



Melon and
mint
marmalade
270 g.



Pumpkin
marmalade
with orange
270 g.



Tomato jam
270 g.

Jams and marmalades

Marmalades, jams and candied vegetables from Gardeniers are a discovery for the palate, because they combine flavours and ingredients from the produce of our ecological garden. The bonus for health and quality is guaranteed, because they are cooked at the same moment as their harvest, as is the qualitative, responsible and social character of Gardeniers.



GLUTEN-FREE



IDEAL VEGANS



100%
ECOLOGICAL



LACTOSE-FREE

LEGADO DE ASCARA





Social innovation and the responsibility towards the territory are signs of identity of this project and its result, made possible thanks to the Legacy of a family of Ascara.

This singular brand accompanies the quality and the ecological seal of all our products.

Boliche beans from Ascara, transhumance of honey panels, native legumes and other ecological delights already form part of the result of the Legacy of Ascara





 Papel reciclado



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Gardeniers is a **Special Employment Centre of www.atades.com** that works on the insertion of persons with intellectual disability through ecological cultivation and the transformation of the garden produce in its own workroom of ecological preserves.

Gardeniers works to accentuate persons' capacities, through the sale of top-quality, singular products, with the guaranteed ecological seal.



More flavour and happiness in
<http://organic.gardeniers.es/>



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