

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.





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 LACTOSE-FREE NO COLOURING





Cream of courgette 490 g





Cream of cauliflower with white beans

490 g



Cream of broccoli and chickpeas

490 g



Cream of Carrots with leeks and ginger

490 g



vichyssoise

490 g











Crushed tomatoes 660 g



Tomato sauce 330 g



Tomato sauce with turmeric and ginger 330 g



Tomato and pepper sauce 300 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









NO PRESERVATIVES LACTOSE-FREE NO COLOURING 100% Ecological







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.





GLUTEN-FREE IDEAL VEGANS













Naturally preserved cardoon 400 g



Naturally preserved Swiss chard 400 g



Naturally preserved borage 400 g



Melon and mint marmalade 250 g



Apple marmalade with cinnamon 250 g





Pumpkin marmalade with orange 250 g



Cherry jam 250 g



Tomato jam 250 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.





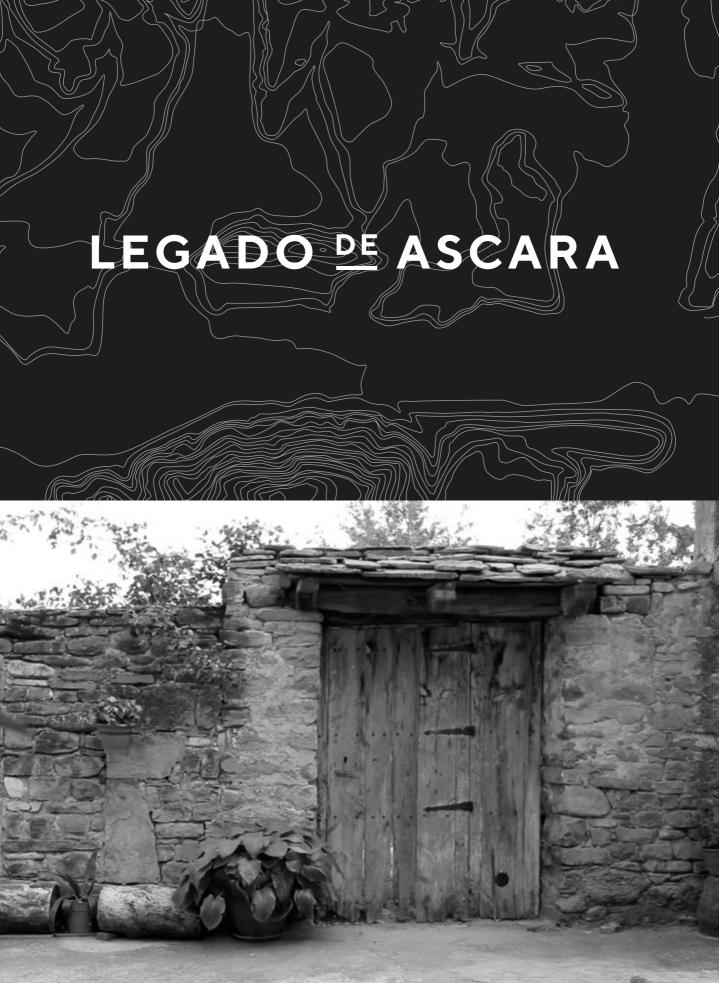




GLUTEN-FREE IDEAL VEGANS



LACTOSE-FREE





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









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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 https://gardeniers.es/











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