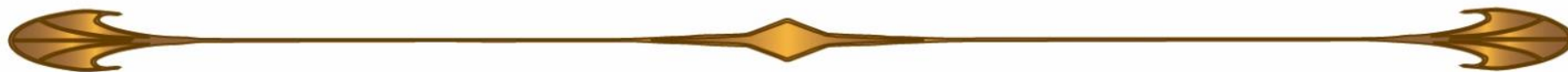




CATALOGO DE PRODUCTOS





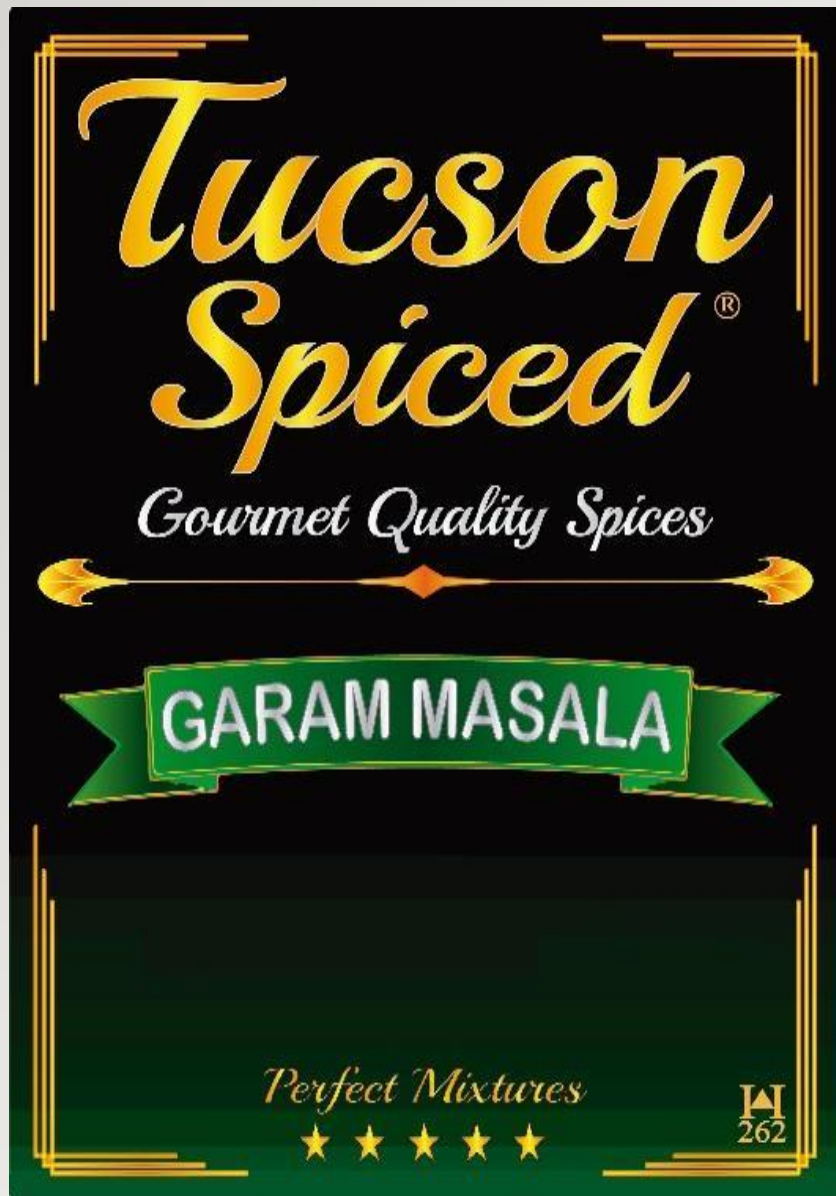
- We are a Boutique company, dedicated to the elaboration of specific foods and processes of our clients which we commit ourselves to keep in confidentiality, likewise we have the experience of handling them.
- We have a wide variety of products, including spices, jams, mayonnaises and oils.
- Today we have registered trademarks, each and every one of them make known the products we make, which are Gourmet
- We work exclusively with the Tucson Spiced brand, since being a Boutique company, we are willing of making other registered brands, thus making our high quality products known.



- With around a hundred varieties and blends, Tucson Spiced Spices is the result of several years of experience in culinary art, Tucson Spiced turns your food into an experience full of flavor and seasoning, like a professional chef.
- Our exclusive and secret recipes, ranging from the famous SPICE RUB's improved and inspired by lots and experienced recipes, among them the already famous and recognized Garam Masala, to the perfection of own mixtures that will take your meals such as salads, meats , poultry, fish, seafood, salads, etc., to a higher level.
- Each of our recipes are carefully balanced to achieve the exact seasoning in any of your foods creating the perfect blend.



- SPICE RUBS which means literally, rubbed with spices, unlike some others, our recipes are our own and we have a wide variety of RUBS, unlike other products, our formulas have been improved and better balanced, also by their type of Grinding allows you to use them not only for meat and fish, but also for salads, pasta, seafood and everything that is added will provide a delicious flavor, they can be used before, during and after the cooking of your food.



- Likewise, Tucson Spiced, GARAM MASALA of Indian origin and some parts of the Far East, Tucson Spiced Garam Masala is a blend of improved base ingredients, as well as a great variety of extra ingredients that make a good number of varieties of this delicious seasoning. been in great demand worldwide



- The Tucson Spiced marmalades offer you a perfect blend of spices, seasonings, some spicy and elements that make them unique.
- The mixtures of these jams bring a new flavor to a wide variety of foods.
- Enjoy them in a variety of meals that you would not dare to put just jam, the Tucson Spiced jams, give a different flavor to any combination you want, whether it's grilled fish, white and red meats, salads, as well as toast and butter.
- At the moment we have three delicious varieties of jams:
- Pineapple with habanero chili and spices.
- Strawberry with chipotle and spices.
- Peach with red chili and spices.



- We have two types of oils with spices, vegetable oil and olive oil, in either of the two you will find a unique experience in flavor and seasonings that perhaps nobody has dared to mix, use them where you most want, salads, dressing or to cook, it will bring a delicious flavor to your food.
- We have at the moment 6 varieties.
 - Vegetable oil with fine herbs.
 - Olive oil with fine herbs.
 - Vegetable oil with garlic and spices.
 - Olive oil with garlic and spices.
 - Vegetable oil with lemon pepper.
 - Olive oil with lemon pepper.



- If you love mayonnaise in your meals, then you will understand that almost all of them are the same, until Tucson Spiced added exquisite flavors.
- Get ready to taste our gourmet mayonnaises, your seasonings will bring a delicious flavor to everything you put it on, no longer satisfied with the flavor of always, Tucson Spiced mayonnaise will change your way of savoring your sandwich, seafood, chicken, hamburger, salads, In short, everything you touch.
- At the moment we elaborated three different flavors.
- Mayonnaise with smoked flavor and spices.
- Mayonnaise with fine herbs and spices.
- Mayonnaise with chipotle and spices.

- Sagmann is a Mexican company and owns the trademark Tucson Spiced.
- Sagmann sells, processes and distributes different products that include spices, mayonnaises, jams, oils, marinating products, dry condiments for the bulk seasoning of meat, poultry and fish.
- We are also a company that develops special requests, as well as research and development of new and old products based on existing recipes and improvements in them to satisfy our customers.

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