



LA GLORIA  
RIOJANA®

ESPECIALIDADES RIOJANAS DESDE 1900



MARTÍNEZ  
SOMALO,

AS ALWAYS

SINCE 1900 ·  
DESDE 1900 ·



# About us...

- Martínez Somalo is a **family business** founded in 1900 by Don José Martínez Campo, located in La Rioja, north of Spain.
- Under the management of D. Lino Martínez Uruñuela, the corporation built **modern facilities equipped with the latest technology**, and divided into two different activity locations.
- Currently, the firm is led by the 4th generation of the family, and qualified professionals from the meat sector.
- Specialized in producing Traditional Spanish Charcuterie, like Serrano Ham, Chorizo, Lomo, etc.



# OUR MOST SPECIAL CHORIZOS

- CHORIZO LA GLORIA RIOJANA
- ALL NATURAL CHORIZO- CLEAN LABEL



- La Gloria Riojana, brand registered in 1921
- Chorizo IGP Riojano. Protected Geographical Indication. Made with **paprika from La Vera**, **salt from Añana**, and **garlic from Las Pedroñeras**. Find out information about these special “ingredients”. The “Chorizo Riojano” protected under the PGI “Chorizo Riojano” is different to others produced in other regions. It is **mild, aromatic, slightly spicy** and with an **intense color**.
- The “Chorizo Riojano” is made in a horse-shoe shape (Sarta) and is produced naturally. All the ingredients used in the process are **FREE from preservatives or artificial colors**.
- This chorizo is made in La Rioja with specific characteristics such as balanced and intense aroma with a **preponderance of paprika and hints of garlic**.
- GLUTEN AND LACTOSE FREE

# COOKING CHORIZO

- INTERNATIONAL FLAVOURS
- Exclusive Cooking Chorizo with a unique presentation.
- Ideal for spring and summer season.
- Different flavours for all kind of consumers: Classic (our traditional), Inferno (really spicy), Curry (for Curry lovers), Mediterraneo (with Fine Herbs), Wine (for Rioja wine lovers) and Grill Arizona (tex-mex flavour).
- 200 grams presentation.



# THE SERRANO - The Authentic from Spain

- Our most traditional & regional one, PAPRIKA HAM, with a slight smoked flavour. Packed in different presentations.



- RESERVA DE FAMILIA, Duroc Ham, ageing for 24 months.
- Bone-in, & Boneless presentations



# GIFT PACKS

## CHORIZO WITH WINE 200 G

Exclusive product from Martínez Somalo.

Respecting the own attributes of the product, this chorizo **brings in Wine from our Region, La Rioja**, well-known from all around the world because of its famous wines.

With the drying process the alcohol is evaporated (so this chorizo is suitable for every consumer, children included), however, you can **feel the wine remaining in the flavour, aroma, and color of the chorizo**, being this distinctive product one of our identity keys.



## MINI PAPRIKA HAM 1 KG + WOODEN BOARD + KNIFE

The identity sign of our RIOJA HAM is the **slight layer of SWEET PAPRIKA**, which is the main difference with other hams, along with a process transmitted generation after generation.

Martínez Somalo has been **producing the PAPRIKA HAM for 116 years following a traditional and artisan process** inherited from our great grandfather, and we are leaders in sales of this product.

The **paprika adds the ham a special flavour, mild and very tasty**. It is a delicious and high quality product.

The PAPRIKA HAM from Martínez Somalo is traded under **LA GLORIA RIOJANA** brand, this is the name our great grandfather gave to the original factory, and it is our most ancient brand. It is registered since 1921, and it is intended as a tribute to the **most traditional of our products**.

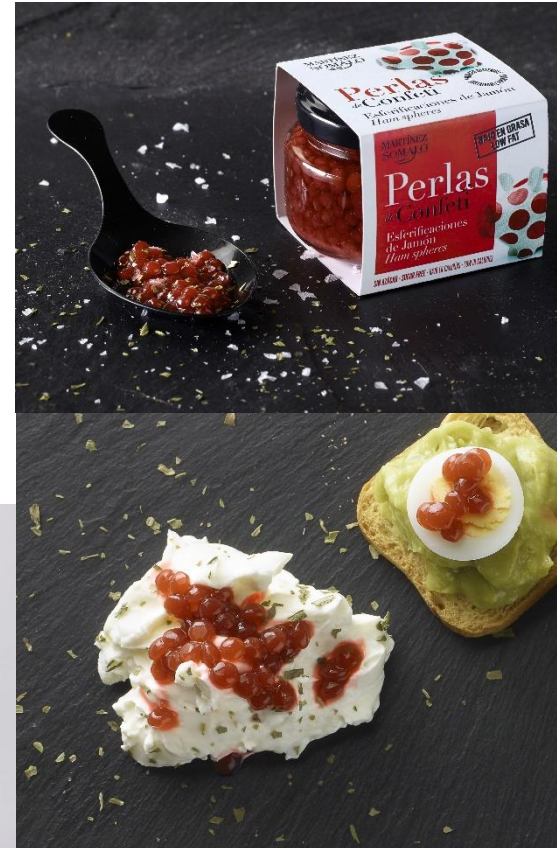


# OUT LAST & AWARDED INNOVATIONS

## CONFETI OF JAMÓN

## CONFETI OF CHORIZO

- Confeti is a dehydrated 100% CHORIZO AND JAMÓN. It is presented either in powder or granulated and it is a versatile, fast and easy to use gastronomic solution.
- *IT ENHANCES THE FLAVOUR OF ALL DISHES!*
- Suitable for celiacs: gluten and lactose free. High protein value.
- Awarded in Alimentaria, International Food Show, Barcelona 2018, as the most innovative product in the Meat Category.



## PEARLS OF JAMÓN

- They are spherifications of jamón, whose ingredients are jamón broth and vegetables.
- It is a new texture for jamón, and a new way of consuming it. Special for tapas, canapés... but also for domestic consumption. It matches well with guacamole, hummus, cream cheese and even eggs or other traditional dishes.
- SUSTAINABLE since ham bones as well as vegetables are used as ingredients to make the broth.
- LOW FAT, since the broth, once produced, is defatted almost in its totality. NO SUGAR added and LOW IN CALORIES.
- Selected as one of the Most Innovative productd in the International Food Show Anuga, Köln, 2019.

# QUALITY AND FOOD SAFETY

- Martínez Somalo commitment is to **offer high quality products**. We control **every step in the production process**, select the **best raw materials**, achieve these objectives using the latest technology, and with continuous investment in Research, Development and Innovation.
- We are certified with the prestigious regulations **BRC “British Retail Consortium”** and **IFS (International Food Standard)**.
- We also have the ETG of **Jamón Serrano (Guaranteed Traditional Specialty)** and are part of the **Foundation of Jamón Serrano** and also of the **Consortium of Jamón Serrano** and the **Consortium of Chorizo Español**, as well as the **IGP (Protected Geographic Indication) of Chorizo Riojano**.



# Our facilities / Museum / Our village



Thank You!