

A rich and varied range of 1,200 original products.

Our company has been a constant innovator for the last three generations, which has enabled us always to delight and surprise our clientele.

Spices

Spices are the base of most culinary creations. The variety of their aromas and colours makes them an inexhaustible source of inspiration that can transform some traditional dishes into new recipes.

A never-ending quest

This great family brings together a vast array of plant species harvested in all four corners of the globe. These are often rare and gourmets find them difficult to obtain. Some, from far off destinations, are filled with mystery, sometimes requiring years of research and can only be obtained after many consultations with manufacturers and traders.

"Our vocation is to promote the discovery of this range of flavours, and to let Chefs know that there is more to cooking than pepper and herbes de Provence". There is a close connection between spices which often have a tangy flavour and aromatic herbs, with their predominantly aromatic aroma.

Singular quality

Soripa Gastronomie is personally responsible for the selection and elaboration of even those spices that are imported from the five continents. This treasure-trove includes 250 aromatic herbs and spices, all of which are selected by hand in an exclusively-created and fully-equipped laboratory.

There is no automated equipment in the laboratory – our specialist operators check product conformity at each stage of the production process. The Quality system implemented places a major emphasis on monitoring and tracing. Organoleptic qualities and microbiological properties are subject to rigorous specifications. This means that Soripa Gastronomie can guaranty the singular quality of all of its herbs and spices.

■ **"Traditional" herbs** such as oregano, garlic, parsley and black pepper are standard products. But, Soripa Gastronomie really doesn't want to compete with the major providers of traditional herbs, and seeks rather to work on a complementary basis with them... This is because our reputation is based on rare herbs and spices with unusual aromas.

■ **Exotic peppers** are in highest demand: Sechuan pepper, from China; Seeds of Paradise, also known as Guinea pepper, harvested by the residents of Papua New Guinea; Javanese Tailed Cubeb Pepper, Jamaican or Mexican pepper, Long Pepper, Sarawack or Muntok Pepper and the renowned mix of five pepper grains known as "5 Poiv's".

■ **Rare grains and flowers:** Wu Wei Zi and Gu Qi Zi grains, Cornflower, Safflower, Lavender and Hibiscus, etc.

■ **Blends:** Madras Curry, Five-spice powder, a mix of algal blooms, Colombo, Garam Massala, Raz El Hanout, Four-spice powder, Santa Klauss Nativity spices, a five-spice bouquet, Massalé, and Mulled wine spices, etc.

■ **Our "MIX" seasonings,** are blends of spices and spice extracts with richly evocative aromas such as Bombay, Thai, Flamenco, Tandoori, Tikka, Satay and Malibu.

**Our
keywords:
flavours
and
colours**

