

óóó  
SAYCA®  
*Flavour and quality*



OUR  
company

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SAYCA®  
*Flavour and quality*

After **more than 30** years of expertise, we have developed a unique understanding of quality, one that sets us apart from other companies in the industry.

That takes an **everlasting sacrifice**, learning every single day, every minute. Nature follows its course, and we do our best to rectify anything that goes wrong, drawing from our vast experience.

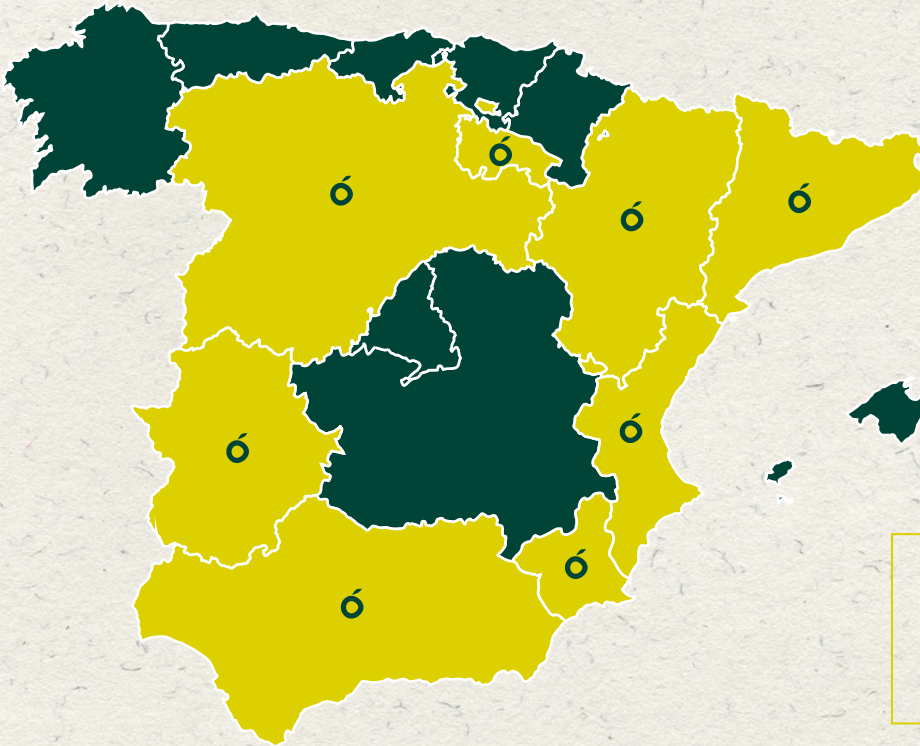
The **flavour, texture, and natural colour** of our products are the signs that make us stand out.

*Flavour and quality  
make us different*



## OUR PRODUCTION AREAS

We cover from the hottest areas of Andalusia, Murcia, and Valencia (so we can alternate areas and harvest at the best point of ripeness), to regions in Extremadura, Catalonia, Aragon, La Rioja, and Castile and Leon.



To ensure the best flavour for the whole season, we travel to the optimal areas when needed.

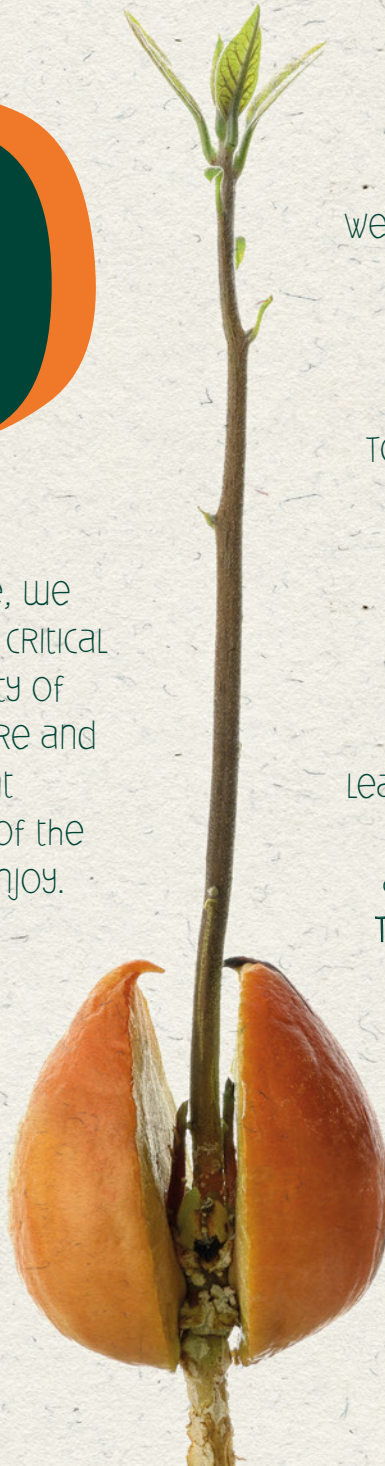


## OUR PRODUCTS

Thanks to our experience, we know that harvesting is a critical stage in the life and quality of the fruit. Both temperature and stress applied to the plant influence the final acidity of the fruit the consumer will enjoy.

We require our fruit to reach a minimum Brix level (°Bx), ensuring peak flavour that lingers on the client's palate.

To ensure all of that, a certain level of self-sacrifice is involved, which fuels our excitement each day as we strive to offer a remarkably different product, with an unmatched quality that will leave the consumer completely satisfied and eager to try another piece in a short time. That is what we are proud of.



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## stone fruits



**FLAT PEACH**  
(DONUT/SATURN PEACH)



**PEACH**



**NECTARINE**



**FLAT NECTARINE**



**APRICOT**



**CHERRY**



**PERSIMMON**  
(KAKI)



**PLUM**



**PEAR**



**GRAPE**



**POMEGRANATE**



**WATERMELON**



**MELON**



**FIG**



**AVOCADO**



**MANGO**

## seeded fruits

## OUR Vegetables



LETTUCE



BROCCOLI



ARTICHOKE



CHIVES



CAULIFLOWER



CURLY CABBAGE



SMOOTH CABBAGE



PEPPER

## OUR CITRUS FRUITS



ORANGE



MANDARIN



LEMON



LIME



## OUR management

The homogeneity of OUR PRODUCTS IS NOT FORTUITOUS.

OUR GOAL IS to obtain the best fruit, and that's achieved through a careful CROP management during the whole GROWING PROCESS. To that end, we RELY on field SPECIALISTS who grant us their VALUABLE expertise to OUR PROCESS. we CARRY out field, water and leaf analyses so we can, if NECESSARY, detect any LACK OR excess of MINERALS, and to APPLY the most SUITABLE fertilisers accordingly.

we abide by the **HIGHEST QUALITY STANDARDS** (GLOBALGAP, BRC FOOD, IFS FOOD and EU ORGANIC FARMING), so that the texture and flavour became our hallmarks. we NOT ONLY make SURE the fruit's FLESH IS hard and GLOSSY, but ALSO ENSURE fibrous OR PULPY residue hard to chew IS left in the consumer's mouth. ultimately, we make SURE OUR fruit REACHES the consumer at its OPTIMAL Stage.

## OUR bRands



*Bohemio*  
Desde 1994

óóó  
SAYCA®  
*Selection*

óóó  
SAYCA®  
*Natural*

óóó  
SAYCA®  
*BIO*

OUR COMPANY BRINGS THE FINEST OF WHAT THE LAND HAS TO OFFER THROUGH FIVE UNIQUE BRANDS, EACH TAILORED TO A SPECIFIC CONSUMER PROFILE, WITH QUALITY AS THEIR COMMON DENOMINATOR.

**FLOR DE CIEZA:** EMBRACES TRADITION AND EXCELLENCE FROM CIEZA, OUR HOMETOWN.

**BOHEMIO:** AN AUTHENTIC CHARACTER. WITH NO RESTRAINTS, OUT OF COMMON BOUNDARIES AND FREE-SPIRITED, YET IT NEVER FAILS TO IMPRESS.

**SAYCA SELECTION:** OUR BESTSELLER, KNOWN FOR ITS CONSISTENTLY GUARANTEED QUALITY.

**SAYCA NATURAL:** NATURAL QUALITY FOR FRUIT WITH A FIRMER TEXTURE AND INTENSE FLAVOUR.

**SAYCA BIO:** DEDICATE TO OUR CERTIFIED ORGANIC PRODUCE.

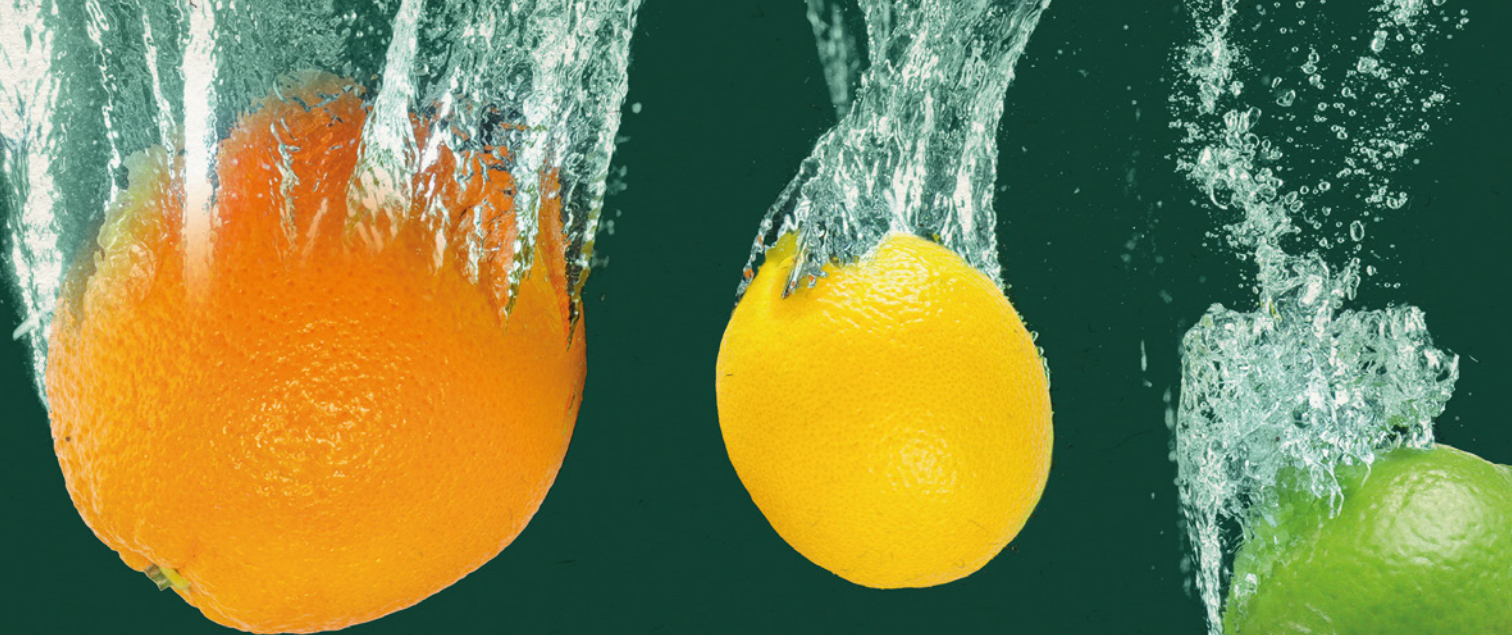
## OUR QUALITY STANDARDS

TO ACHIEVE THE QUALITY WE STRIVE FOR, WE FOLLOW A METICULOUS OVERSIGHT. STARTING FROM MOST IMPORTANT ANNUAL CULTIVATION AND CONTINUING THROUGH TO THE HARVEST SEASON, THUS COMPLETING THE REST OF THE CYCLE.

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**SAYCA**<sup>®</sup>  
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Our plantations are managed under the criteria of **GLOBALGAP, BRC FOOD, IFS FOOD** and **EU Organic Farming**. Our goal is to achieve a zero-waste production.







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Tel: 652 162 900 / 652 520 633

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