



AMANIDA WINS A PRESTIGIOUS ITQI AWARD FOR THE ELEVENTH CONSECUTIVE YEAR.

We did it again! At Amanida, we are celebrating after being awarded, for the eleventh consecutive year, at the prestigious awards presented by the International Taste Institute (ITQI) in Brussels. This recognition, unanimously regarded as the "Michelin stars" of food products, once again endorses our steadfast commitment to excellence and premium flavor. On this occasion, the star of the show has been our flagship product: the Spicy Smoked Olive (Oliva Ahumada Picante). This distinctive variety captivated the palates of a demanding jury made up of over 200 chefs and sommeliers from the world's most renowned culinary associations, who evaluate each product through a rigorous blind tasting. The experts highlighted the organoleptic complexity of our recipe, praising its firm texture, its perfect balance of nuances, and that subtly spicy, smoky touch that makes it truly unique in the international market. Maintaining the quality standard required to impress this elite panel for eleven consecutive years is a milestone the entire Amanida team takes immense pride in. This award is not just a seal of quality; it reflects the dedication, daily commitment, and passion we pour into every step of crafting our gourmet pickles. We want to share this award with all of you and thank you for your ongoing trust. We will keep working to bring haute cuisine straight to your table!