



la pastora 1945
pimentón puro 100% pure paprika

LUIS SÁNCHEZ GARCÍA E HIJAS, S.L.

LA PASTORA

Tax ID Number: B30514236

Factory of gourmet paprika powder with a long tradition in the making of this product. Nowadays La Pastora exports to a number of countries within and out of Europe. La Pastora enjoys a reputation of top-quality producer.

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Contact

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Commercial Department

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Export Department

Sector: Canned vegetables and fruits, Paprika

Activity: Exporter, Importer, Manufacturer, Marketer, Producer

Turnover: From 1,800,000 to 3,000,000

Employees: From 10 to 19

Brands: LA PASTORA

Export Volume: From 1,200,000 to 3,000,000 euros

Export Countries: France, Germany, Greece, Romania, The Netherlands, United Kingdom

Manufacturing Process

Luis Sánchez García along with his father José Sánchez, started the company for the manufacture of paprika, our main activity since 1945.

The 90's represented a new period for the company, with the joining of the third-generation of the family represented by Teresa Sánchez, Inma Sánchez, Luisa Sánchez and María Sánchez, the daughters who re-founded the company.

Our brand is La Pastora. Paprika continues being our number one product, representing 98% of our turnover.

All changes need an adjustment which involves a break with the past, though keeping a balance between a genuine traditional base and the challenges of the present and future: quality, organization, generational takeover and innovation.

Key Differentiating Features

La pastora delivers the highest standard of reliable quality based on a unique combination: The full commitment of our growers to supply the most hygienic paprika raw material and our philosophy to deliver a product to our customers, which meet the most demanding health standards.

We provide the finest quality right from the start. The success of our company is that every grower is fully committed to produce perfect crops.

Our responsibility is to guarantee the quality along the entire processing chain. This is achieved with rigorous and continuous sampling and analysis of every lot starting at the entrance with the raw material, through the medium and to the finished product, together with a quality process and control HACCP and ISO 9001:2008.

Only the highest quality paprika raw material is fed into our production lines. The result is a Paprika powder that has a bright red colour, sweet taste, fresh flavour and aroma, significant low bacteria count and absolute purity.

Products



100% Pure paprika Powder
Paprika with no designation of origin
Código Taric: 09042090
TARIC Denomination: Crushed or ground fruits of genus capsicum or pimenta



Packaging of paprika 5kg aluminium / 25kgs bags - 100% Pure paprika
Paprika with no designation of origin
Código Taric: 09042090
TARIC Denomination: Crushed or ground fruits of genus capsicum or pimenta



Whole spanish paprika pods "American ball"
Paprika with no designation of origin
Código Taric: 09042090
TARIC Denomination: Crushed or ground fruits of genus capsicum or pimenta



Paprika powder 3 tins
Paprika with no designation of origin
Código Taric: 09042090
TARIC Denomination: Crushed or ground fruits of genus capsicum or pimenta



Sweet Drop
Canned vegetables

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item is not reachable.

Organic citrus fruit

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item is not reachable.

Other natural spices in general

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item is not reachable.

Citrus fruit

Promotions



100% PURE PAPRIKA POWDER

Paprika spice health benefits.

Did you know that Paprika has medicinal benefits?

Paprika is a spice made from dried sweet peppers & is a great option to add flavor to the dishes.

La pastora paprika powder 100% natural, 100% pure, 100% nutritional.

Nothing more. Nothing less.

Openly. Simply.

From Sep 1, 2015 to Sep 1, 2017