



# CATALOGUE

MIGAYA EXPORT

2024



“

*"A Sweet Tribute To Our Origin"*

*We were born paying homage to a sculpture from Gijón, Asturias, giving it the shape of a biscuit. We did it to turn it into an iconic sweet of the city. We are convinced that few memories are as intense as those that are stored "in the palate".*

*What if we reinvent those flavours that take us to places and moments in our lives? Casadiellas, rice pudding, cheesecake, almond, barquillo biscuit...*

*At Migaya we have decided to pay homage to each one of them, creating an artisanal snack that respects the essence and tradition of its flavours.*

# OUR ORIGINS

MIGAYA was born after the union of a couple of entrepreneurs who want to make Asturias known and the enormous potential that our land has, through confectionery. Asturias is a region located in the Northwest of Spain. The land where the mountains and the sea live together in harmony and love.

Here we say "LLAMBIONES" to sweet and dessert lovers, and yes, we confess we are! We want to show a different idea, based on tradition and Asturian confectionery, with a nod to the different towns, their origins, their history, monuments and sculptures, with the ingredients of the land with which desserts that are difficult to forget are made.


We are currently a small company that begins its journey in 2020, but we hope to grow with you and be able to pass on this sweet idea that we are passionate about. Spain is a country of flavours and also the desserts with a wide variety of treasures per region. It is full of grandmother´s homemade flavours and secrets. From MIGAYA we dare to share this secret from national and regional desserts to our "Rocks".

These flavours bring us memories and happiness. That is what is life about. Isn´t it?




# OUR TEAM

A team where each member plays a fundamental role




Laura García

Responsable de Marketing y RRSS




Alejandro Montes

Asesor y creador de productos de Migaya




Rubén García

Responsable comercial



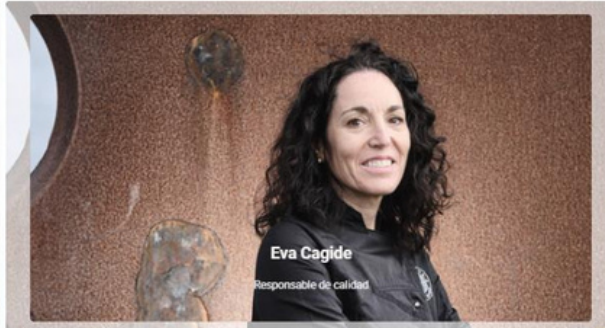
Rosa Ana Cortina

Responsable de producción



Pablo Espina

Responsable de compras y logística



Eva Cagide

Responsable de calidad

# ALEJANDRO MONTES THE PASTRY CHEF CHAMPION

Here we begin to talk about the pastry chef Alejandro Montes (1987), a pastry chef with an extensive professional career, who for 20 years has passed through various workshops and schools in Spain and France and has achieved some of the most prestigious titles

- 2006 Best Young Master Pastry Chef in Spain.
- 2007 Best Master Chocolatier of Spain
- 2010 European Pastry Champion.

From 2010 to 2020 he was pastry chef and co-owner of one of the most emblematic pastry shops in Madrid, the renowned Mama Framboise, which delighted thousands of people for a decade. In 2020 he arrives at Migaya first as a friend and later as a professional advisor to leave his good work in our brand products, he transfers his essence to MIGAYA

This is how MIGAYA appears, as we know it today, a brand that was born to create original products with Asturian ingredients and with the best quality.

As part of the MIGAYA team, he is always working on new projects. New "rocks" were created with the most emblematic and special flavours of desserts from each of the regions of Spain.



# WHERE WE ARE

Migaya is an artisan workshop, located in Gijón, Asturias



# BRAND VALUES

## **100% NATURAL INGREDIENTS**

*TOP QUALITY RAW MATERIALS. KM-0.*

## **100% ARTISAN PRODUCTION HANDMADE.**

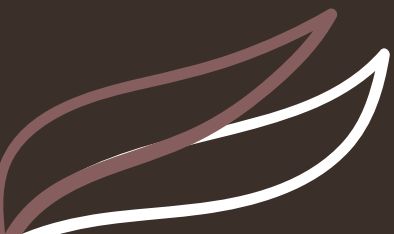
*COMPLETELY HANDCRAFTED ELABORATION*

## **100% AUTHENTIC PRODUCTS WE ARE UNIQUE.**

*CREATIVE PASTRY THAT REINVENTS TRADITION*

## **100% TRADITIONAL FLAVORS POPULAR RECIPES.**

*THAT ARE TRANSFORMED IN SNACKS FULL OF TRADITION*



# MIGAYA ROCKS



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# MIGAYA ROCKS

## 5 Different Flavours



# MIGAYA ROCKS



# GREAT TASTE AWARD



We have submitted this unique product to the Great Taste Awards and received a bronze. The Great Taste Awards have great international recognition with a jury of more than 500 people of different nationalities.

# Technical Sheet Example

## ROCK CHEESE CAKE

00009

Chocolate rock



### ROCK CHEESE CAKE

Cheesecake is one of the most emblematic desserts in northern Spain, with cheese in its different varieties present throughout our geography being the main protagonist.

Crunchy biscuit rocks, white chocolate, cheese and blueberries.



### FEATURES

- White chocolate rock
- Biscuit, waffle, cheese and blueberries
- Cheesecake flavor
- Patented and protected product
- Weight 180g
- 16 rocks approx per box



### Normative

- Royal decree 496/2010
- Regulation (EC) No. 1441/2007
- Regulation (EU) 1169/2011
- Sanitary registration RGSEAA 20.04767/0

## ROCK CHEESE CAKE

00009

Chocolate rock

### INGREDIENTS

Blend: White chocolate 29.6% (sugar, cocoa butter, skimmed milk powder, milk fat, emulsifier: soy lecithin, natural vanilla flavouring), biscuit (wheat flour, sugar, anhydrous milk fat, lactose (milk), milk proteins, salt, malt extract (barley), raising agent E500ii), dried whole blueberries (blueberries, sugar, sunflower oil), biscuit (wheat flour 74%, sugar, high oleic sunflower oil 9.5%, Glucose-Fructose Syrup, Whey Powder, Raising Agents (Ammonium Carbonates, Sodium Carbonates), Salt, Emulsifier (Soy Lecithins), Flour Treatment Agent (Sodium Metal Bisulfite), Flavouring), cocoa butter, natural flavor of goat cheese (milk and derivatives, maltodextrin), freeze-dried blue cheese 0.5% (milk, salt, milk enzyme, aging enzyme, rennet, Rabosso Passito wine and blueberries in the rind).

### NUTRITIONAL VALUES

Average nutritional values / 100 gr	
Energetic value	2025 Kcal / 8476 J
Fats	40 gr
of which saturates	17 gr
Carbohydrates	72 gr
of which sugars	52 gr
Protein	9 gr
Salt	< 0.1 gr

### ALLERGENS



### CONSERVATION AND EXPIRY

CONSERVATION	Between 14 and 18°C as optimal temperature
PREFERRED CONSUMPTION DATE	< 12 months

# Technical Sheet Example

## ROCK CHEESE CAKE

00009

Chocolate rock

### LEGISLATION

#### LEGISLATION AND SANITARY REGISTRATION NUMBER

Royal Decree 496/2010 of April 30, which approves the quality standard for confectionery, pastry, pastry and confectionery products

REGULATION (CE) N° 1441/2007 of the Commission, of December 5, 2007, which modifies Regulation (CE) N° 2073/2005 relative to the microbiological criteria applicable to food products.

REGULATION (EU) No. 1169/2011 of the European Parliament and of the Council of October 25, 2011, on food information provided to the consumer.

SANITARY REGISTRATION NUMBER RGSEAA: 20.04767/0

### FORMATS

#### 180 gr box of rocks



Approx 16 cheesecake rocks  
Weight 180 gr

#### Measures



#### 50 gr box of rocks (event format)



5 cheesecake rocks approx.  
Weight 50 gr

#### Measures



## ROCK CHEESE CAKE

00009

Chocolate rock

### COMMERCIAL INFORMATION

- Minimum order 30 boxes of the same flavor
- 8 Boxes per pallet. Total individual boxes: 240 ud
- Free shipping included to any point in mainland Spain
- Single channel box 410 X 410 X 410mm



410x410x410 mm



1000 x 1000 x 100 mm  
Length x height x width aprox





## MIGAYA EXPORTS LOGISTIC INFORMATION

The products must be transported in a Controlled Temperature (14- 18 grades)

**Dried Ice / to avoid any damage on the goods.**

### QUANTITIES

□ One pallet Big Case Rocas: 480 units( transport COLD TEMPERATURE/)



□ One pallet Mini Case Rocas: 2400 units in cases de 35 x 35 x35. Per pallet 24 cases with 100 units, in total 2400.



### OTHER PRODUCTS/ONLY AVAILABLE FOR EUROPE

- Chapinas Case: Same as large rocks

- Chaponas Case of 8 units: 1080 units. Case 35 x 35 x35. And per pallet, there are 24 cases that each carry 100 individual boxes, 1080 UNITS

- Chaponas Case 4 units: 2160 units. Case size 35 x 35 x35. And per pallet, there are 24 cases that each carrying 90 individual boxes, 2160 UNITS

- Chaponas Case 2 units: 4320 units. Case size 35 x 35 x35. And per pallet, there are 24 cases that each carry 180 individual boxes, 4320 UNITS.

# MIGAYA EXPORTS LOGISTIC INFORMATION





Dulce homenaje

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