

VALLISER



Since 1999



Our Origins

Every story has an origin; ours has a place, a time, and the passion for what we believe in.

At Valliser, we have been crafting artisanal quince paste for over 25 years, following the family recipe that defines us.

From the heart of Catalonia, one of Spain's most beautiful regions — bordered by France to the north and the Mediterranean Sea to the east — we create an authentic quince paste that embodies flavour, texture, and tradition. For over a decade, our products have crossed borders, reaching the most discerning palates of the gourmet world.

Our quince paste is a tribute to slow time, to the pleasure of tasting without hurry, and to the experience of a product that transcends the everyday.





The Essence of Valliser

At Valliser, our essence lies in breaking convention through tradition: **artisanal personality, respect for the raw ingredients, and a culinary vision that combines quality, texture, flavour, and authenticity.**

Every jar of quince paste is born from **exceptional ingredients**, carefully selected to offer a unique balance of sweetness, freshness, and aroma



Quinces from Navarra and Lleida
Exceptional quality and flavour



Cane sugar
Natural sweetness and intense taste



Lemons from Murcia
Freshness and acidity

Our quince paste has been awarded the **Gold Medal at the Superior Taste Awards and the Great Taste distinction in London**, recognizing its sensory excellence among chefs and experts around the world. It is a product that invites discovery, tasting, and enjoyment in its purest gourmet expression.



Our craftsmanship

It's impossible to imagine our quince paste without **art, care, and patience**.

We respect the traditional recipe while seeking perfection in every detail: slow cooking, smooth texture, and an intense flavour that preserves all the essence of the fruit.

By combining tradition and technique, we achieve **an elegant, sophisticated product with a unique personality**, perfect for the finest delicatessen shops and gourmet spaces.

Each jar reflects our commitment to the essential: **respect, creativity, and authenticity** — a quince paste that turns a simple bite into an unforgettable experience.





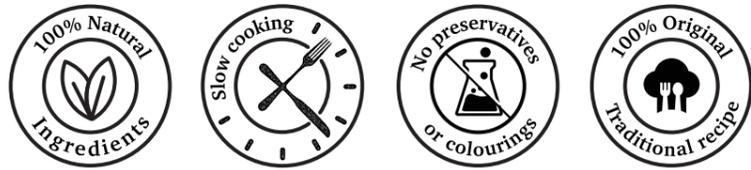
The Quinces

From small-scale growers who keep the countryside tradition alive, our quinces combine intense flavour and perfect texture, reflecting the Mediterranean diet and a respectful approach to the land.

Our assortment blends tradition and innovation: classic quince paste, with a fresh touch of orange, with chocolate, with walnuts, and versions adapted to current trends such as fructose-based or organic quince paste — all made with 100% natural ingredients for a healthier and more responsible consumption.

Artisanal Quince Paste Classic

Pure, natural, and delicious —
a journey to the heart of tradition



Block 3kg
Ref. AR00001



Superior Taste
Awards 2025



Tray 350g
Ref. AR00005



Tray 200g
Ref. AR00035
Ref. AR00206 (Exp.)



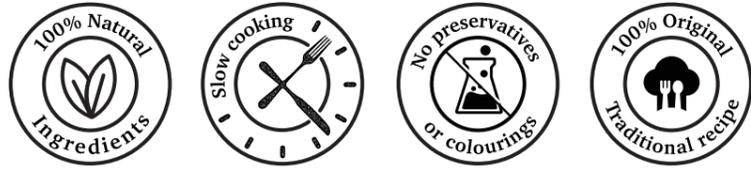
Self-service display
available for 200 g trays.

Quince Paste with Walnuts

Tradition with a crunchy twist



Chandler walnuts, carefully selected for their quality



Block 3kg
Ref. AR00011



Great Taste de Londres 2025



Tray 350g
Ref. AR00010



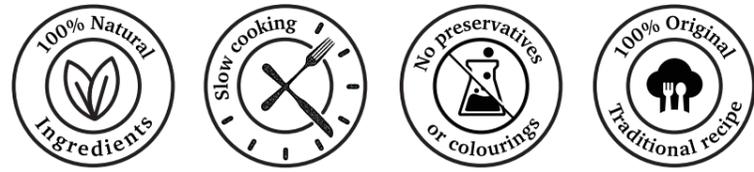
Tray 200g
Ref. AR00200 (Exp.)



Self-service display available for 200 g trays.

Quince Paste with Orange

The perfect balance between sweetness, freshness, and the subtle bitterness of orange



100% natural orange, freshly pressed

Block 3kg
Ref. AR00024



Superior Taste Awards 2026



Tray 350g
Ref. AR00025 (Exp.)



Tray 200g
Ref. AR00199 (Exp.)



Self-service display available for 200 g trays.

Quince Paste with Chocolate

Double delight



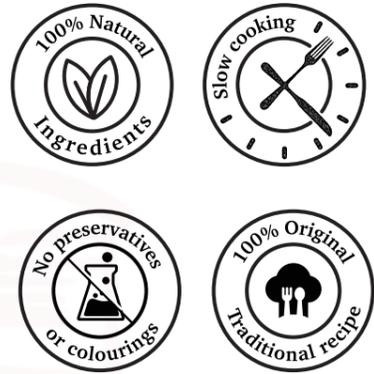
Made with 70% cocoa



Low glycemic index

Quince Paste with Fructose

Natural sweetness, authentic flavour

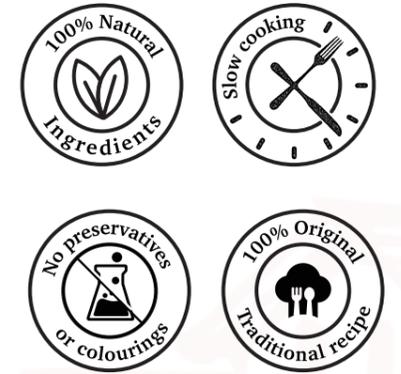


Tray 350g
Ref. AR00019

Block 3kg
Ref. AR00020



Tray 350g
Ref. AR00009



Block 3kg
Ref. AR00012

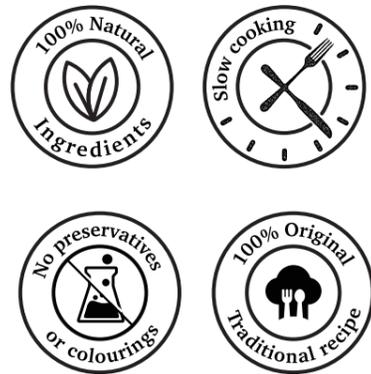


Organic Quince Paste

Savor the essence of nature



Certified organic quality and origin



Tray 350g
Ref. AR00026

Block 3kg
Ref. AR00027



Product References and Formats

SKU	Flavour	EAN Product	Box		Pallet	
			Box Units	EAN Box	Pallet units	
Block 3Kg						
AR00001	CLASSIC	8414606880720	4	18437028790009	200	
AR00011	WALNUT	8414606880744	4	18437028790016	200	
AR00024	ORANGE	8414606880751	4	18437028790023	200	
AR00012	FRUCTOSE	8414606880737	4	18437028790030	200	
AR00020	CHOCOLATE	8414606880768	4	18437028790047	200	
AR00027	ORGANIC	8414606880775	4	18437028790054	200	
Tray 350G						
AR00005	CLASSIC	8414606880911	12	18437028790122	1056	
AR00010	WALNUT	8414606880935	12	18437028790139	1056	
AR00025	ORANGE	8414606880942	12	18437028790146	1056	
AR00009	FRUCTOSE	8414606880928	12	18437028790153	1056	
AR00019	CHOCOLATE	8414606880959	12	18437028790160	1056	
AR00026	ORGANIC	8414606880966	12	18437028790177	1056	
Tray 200G						
AR00035	CLASSIC	8414606881017	20	18437028790184	1540	
RTS Display	AR00206	CLASSIC	8414606881017	12	38437028790188	1200
RTS Display	AR00199	ORANGE	8437028790217	12	18437028790214	1200
RTS Display	AR00200	WALNUT	8437028790224	12	18437028790221	1200

Social Responsibility

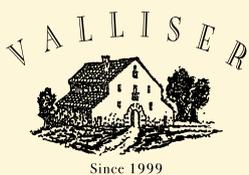
At Valliser, we collaborate with **Sant Joan de Déu Hospital**, one of the most important pediatric centers in **Europe**, to support **prenatal research and child health**.



Long ago, the “golden quince”
was said to be the fruit of
the gods, a treasure served
at the most distinguished
Mediterranean feasts.

With its golden light and
enchancing aroma, it became a
symbol of pure delight.

At Valliser, we keep that spirit
alive, crafting creations where
tradition becomes art.



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