



Carta Magna

Premium & natural finish gourmet food

As lover of the good and the pure taste we like to substand a real culture of fine food to the mass of trivial and flavorless products of the food industry. We are specialised on the production and distribution of high class natural finish deli food.

Our quality standards are very high, but also naturalness and sustainability in cultivation and production are vital criteria to us. Some of our delicacies carry the European seal for organic food.

Only taste and freshness are important. Our products neither contain preservatives nor colorants or artifial flavors. Our high aspiration to quality is at your advantage as a quarantee for the satisfaction and the gusto of your clients.

*Catalogue for the trade in Germany
April 2019*

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Truffle products

The authentic taste of fresh truffle is the base of our delicious truffle products.

Truffle butter with white truffle

Finest butter creme with pieces of white truffle. Gives all dishes a inimitable taste. Simply a delectation. Jar: 75 g

Truffle oil with white truffle

Very intense, cold pressed extra vergine olive oil flavored with white Alba truffle. A top quality which refines many delicious dishes. Bottle: 250 ml / Spray 100 ml

Truffle oil with black truffle

Very intense, cold pressed extra vergine olive oil flavored with black Périgord truffle. A top quality which refines many delicious dishes. Bottle: 250 ml / Spray 100 ml

Truffle sauce

Our truffle sauce is composed of various minced trufflesorts and mushroom in finest olive oil. Jar: 180 g / 500 g

Cep creme

A classic for modern as well as for traditional cuisine: A cep cream with a dash of finest olive oil. Jar 160 g / 460 g

Cep creme with white truffle

A cep cream with a little dash of finest olive oil, flavored with white truffle. Jar 160 g / 460 g

Balsamico Modena flavored with truffle

For this liquid delicacy real balsamic vinegar (Aceto Balsamico di Modena IGP) is paired with the aroma of black truffle. The taste, splendferously intense, refines salads and of course it is a perfect ingedrient for fine cuisine. Bottle: 250 ml

March truffle whole, small calibration

March truffles taste like very ripe Alba truffles. Suitable for shredding as well as for delicious sauces, pasta, risotto and bruschetta. Jar: 18 g / 80 g

Summer truffle Carpaccio

Very thin truffle slices are great for making perfect truffle sauces, pasta, risotto and salads. Jar: 80 g / 180 g

Summer truffle whole, small calibration

Summer truffle finely shredded or thinly sliced are very well suitable for yummiest sauces, pasta, risotto and salads. Jar: small calibration 25 g, big calibration 100 g / 200 g

Truffle honey flavored with truffle, on a basis of wild honey

Our truffle honey with its full aroma is the sweet temptation per se. As spread and for bake and cooking. Jar 120 g

Truffle jus from Périgord truffle

Our truffle sauce is composed of various minced trufflesorts and cep in finest olive oil. Jar: 200 ml

Truffle polenta

Our truffle polenta is made out of finest corn flower and dried truffles. Use like normal polenta. Can: 350 g

Truffle rice

For our truffle rice we only take the best rice: Finest Carnaroli rice from Lombardy refined with slices of dried truffles. As risotto or as side dish for many delicious dishes. Can: 350 g



Vinegar

Our fruit pulp & vinegar based condiments are just incredible: Purer or more authentic in aroma isn't possible! We manufacture our condiments only with the freshest fruits. The aroma of this noble vinegar is so authentic that the expression "fruit vinegar" got a new definition here. Our vinegar neither contains artificial flavors nor preservatives or colorants. All sorts come in sytlish bottles with each 250 ml.



Apricot



Blackberry



Cassis



Fig



Green apple



Garlic



Lemon



Mango



Passion fruit



Pear with vanilla



Raspberry



Red pepper



Shallot



Tomato



Tomato with Basil



Tomato-Chili



Oil

Flavoured olive oil

Flavoured olive oil is an important ingredient for ambitious cuisine. Its unique taste and the healthy components make olive oil being the queen of all cooking oils. Base of our flavoured olive oils are single olive orchard fruits from Latium in Italy. All olives are hand picked and the oil is pressed in a tiny but very modern oil mill immediately after harvest. Our flavoured olive oils contain only olive oil and one single condiment like vanilla or lemon in the very best quality. We press one kilo of lemons with each kilo of olives! Volume 250 ml.

Olive oil with vanilla

The very best olive oil from Latium in Italy flavoured with finest vanilla from Madagascar. The olives as well as the vanilla are all hand picked and then processed extremely carefully.

Olive oil with lemon

Noble olives from the Latium in Italy and very aromatic lemons from Sicily are hand picked and then processed together in the oil mill. The fresh taste is just sensational. The oil is bio-certified and got the European bio logo.

Styrian Premium Pumpkin seed oil

Styrian Premium Pumpkin seed oil

The dried seeds of the Styrian oil pumpkin get crushed and carefully roasted when required. Because of the optimal treatment of the seeds the oil gets its typical nutty and very aromatic taste. Pumpkin seed oil is very sensitive to light. That is why we decided to offer our oil in tin cans and not in bottles. Volume 500 ml.



Mustard

Fresh, authentic and delicious!

Our mustard is not simple mustard. Produced using only the very best ingredients. The aroma is luscious, distinct and pure, underlined by a savory piquancy. The mustards neither contain artificial flavours nor colorants. All sorts come in stylish jars of each 250 g.

Balsamic vinegar & Honey

Basil

Cep

Espelette chili

Fig - Orange - Pine nuts

Grape must

Lemon zest & Thym

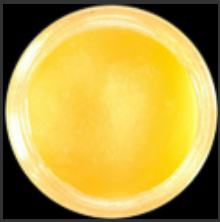
Pesto



Honey

We only select the best and finest types of honey from all over the world. The quality of these honeys is as important to us as the sustainability of its production. The responsible handling of nature is of highest importance to us. This is valid for the production of honey as well as for all other Carta Magna products. It is part of our business culture. Carta Magna is specialised on honey coming from small family owned apiaries. Some of our honey got a biological certificat and carries the EU-Bio-Logo. All jars of 250 g.

Honey is not only the oldest sweetener of the world. It is a microcosm full of fascinating smells and tastes which are brought to us by honey bees from various regions of our planet. Get tempted by our pure sorts of honey.



Blackberry bl.



Clover



Coffee blossom



Coriander



Date & forest



Erica heather



Eucalyptus



Lavender



Leatherwood



Manuka



Marmeleiro



Orange blossom



Pampas



Quillaya



Rain forest



Rosemary



Sweet Chestnut



Tropical blossom



Ulmo



Yucatán

Honey

Blackberry blossom honey, Tasmania

From the nectar of blackberry blossoms honey bees produce this honey which is a bit less sweet. The honey was stirred creamy and has a subtle aroma of blackberries. The origin of this honey are the cold and untouched forests of Tasmania.

Clover honey, New Zealand

On New Zealand's endless clover covered meadows honey bees collect the nectar and transform it into a light and very mild honey. Creamy and beige-yellow by color clover honey sprays the smell of buttery blossoms and a tiny touch of cinnamon.

Coffee blossom honey, Guatemala

Indian apiculturists harvest the honey which has been made from the honey bees by collecting the nectar from the white blossoms of coffee bushes. Coffee does grow very well in the temperate tropics. This honey has a light brown color. In its subtle and a little bit smoky smell one also finds the beautiful aroma of roasted coffee beans.

Coriander honey, Bulgaria

In the dry and karstic landscape of Bulgaria coriander blooms. The honey coming from the nectar of the white blossoms is pretty creamy. Its smell is elegant and a little bit buttery, underlaid by a spicy tone. In addition its aroma got a fine touch of mint and eucalyptus.

Date - forest honey, The Aegean

This honey is a very rare speciality. It does not only come from the nectar of date of royal palms. The bees also love to nibble from the sweet juice of ripe dates. That is how the aroma of this delicious present of nature comes into our honey. The royal palms grow up to 20 m high and they only give fruits once in two years.

Erica heather honey, Spain

Single-origin erica heather honey is a rare speciality because the blossoms of the erica only give very few nectar, even more she only grows in moist forests and moors. This honey is liquid pretty dark but brownish when crystallised. Its aroma is very powerful, heavy but gossamery.

Eucalyptus honey, Brazil

Our eucalyptus honey originates from the wide eucalyptus forests of Brazil. The spicy and caramel forest blossom honey is of a orange-brown color and liquid. Eucalyptus honey is very subtle and pleasant. The posh eucalyptus tone does not dominate the honey.

Lavender honey, Spain

Till the horizon the purple lavender fields spray at some of the Spanish shores. The honey made by their nectar is as delicious as precious because the honey bees are standing in strong concurrence to the perfume industry which calls for the blossoms. The smell of this mild honey mirrors the sweetness of the lavender.

Leatherwood honey, Tasmania

Leatherwood honey is an exquisite rarity for lovers of the outstanding. The white blossoms of the very high growing Tasmanian Leatherwood tree in the national parks of Tasmania bloom during six weeks. The dazzling smell and the lavish aroma of this honey reminds us of the perfume of exotic blossoms of tropical rain forests. Just elysian.



Manuka honey, New Zealand

In the outlying rain forests of New Zealand Manukas are standing, the tea trees of New Zealand. The incomparable and opulent honey is creamy with tones of toffee, white almond and a trace of bitter orange skin. Manuka honey has a strong antibiotic effect and is famous for its healing power.

Marmeleiro honey, Brazil

In the northeast of Brazil stand the Marmeleiro trees on a high plateau. Marmeleiro is a wild variety of quince whose aroma clearly finds its expression in the honey. The creamy and mild but intense fruity character of Marmeleiro honey makes it being amongst the very best honeys of the world.

Orange blossom honey, Spain

Nowhere on this planet better orange blossom honey is harvested than in Spain. The light yellow honey gets a bit whitish after cristallisation. The tender smell abducts the aficionado into a blooming orange grove.

Pampas honey, Argentina

The endless wideness of the pampas, the steppe fields of Argentina, is home of many hardwearing plants to which also flowering plants like clover or thistles belong. Out of the nectar of their blossoms honey bees produce a delicate and aromatic honey.

Quillaya honey, Chile

The evergreen Quillaya is member of the palilionaceae family. From the nectar of the star-shaped blossoms we gain a mild honey of dark color. The honey is creamy and got a caramel and nutty aroma.

Rain forest honey, Salvador

The rain forests of Salvador gift a special and just mouth-watering honey. Honey bees collect nectar from blossoms of multifarious plants. The creamy honey is reddish-brown. The uncomparable aroma gets underlined by a smoky and spice flavor.

Rosmary honey, Spain

The Mediterranean sun shines generously on the coasts of Spain. Wild rosemary bushes are growing there, they magically attract honey bees which love to nibble from the nectar. The pale, creamy honey has a fine, flowery aroma in which we easily find a universe of rosemary.

Sweet chestnut honey, Italy

The blossoms of sweet chestnuts in Tuscany dispense their nectar really wastefully. The very dark honey has a powerful and bittersweet aroma with a hint of sweet chestnut. Because of the high content of glucose sweet chestnut honey stays liquid for a quite long time.

Tropical blossom honey, Cuba



In the untouched tropical rain forests of Cuba honey bees collect the nectar of a good number of blossoms. There are the ones of the royal palms, of the Campeche, the Kapok tree and the wonder tree. The very mild honey got a dark and warm-spicy aroma. A little hint of caramel with a light shade of smoke, one has to try it.

Ulmo honey, Chile

The Ulmo tree is only growing in the cold rain forests of Chile. Out of the nectar of the white blossoms accrues a honey. Creamy and of a dark-yellow color Ulmo honey occurs with a intense and all the same fine chased aroma of star anise and a trace of bitter almond.

Yucatán honey, Mexico

Beekeeping is the only form of agriculture in the dry and hot wasteland in the north of the Yucatán peninsula. Especially the blossoms of the wild marguerites and the Dzidzilche give the nectar of this dark yellow, mild honey. A trace of dried apricot and a very fine smoky nuance are typical.



International markets

All products can be provided with labels in different languages.
Please send us your request by email.

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