

FOOD EVOLUTION – SAUCES & CONDIMENTS



Brand: Maria Dolores SIENTE MEXICO

Code: 10 – 10-10

Product: Mole

Producer: Maria Dolores GmbH

Country of reference: Switzerland

Reference Trend: Exotic cuisine – New Sauces – Mexican Gastronomy

Source: Clobus - Geneve

Selling proposition: Mole is a sauce that is considered to be Mexico's national dish. Its sophisticated and delicious taste gives a sensation thanks to ingredients like chocolate, cinnamon, and chili peppers. Among numerous regional variations of mole, many of them have more than twenty ingredients. Mole is traditionally served warm over chicken or turkey, but you can also use it to garnish tortilla chips or warmed-up nopalitos. In 1986, María Dolores left her native Mexico to settle in Switzerland. Authentic products such as the typical Mexican sauces or “salsas,” however, were hard to come by. Maria Dolores started cooking her salsas according to old family recipes. In 1995, she began to sell her creations at market stalls in Zurich and Bern, followed by selected delis across the country. Today, Maria Dolores regularly returns to her native Mexico to produce her salsas and other specialties such as “mole” or “nopalitos”, a delicacy made from nopal cactus pads, right at the source. Everything is freshly made with carefully selected premium ingredients – without any preservatives, artificial colors or flavor enhancers.

References: Maria Dolores GmbH
Luetisaemetstrasse 100 CH-8706 Meilen

INGREDIENTS AND NUTRITIONAL VALUE:

100% NATURAL, NO PRESERVATIVES, MADE IN MEXICO

Ingredients: Pasilla chilli, ancho chilli, mulato chilli, sugar (4%), water, SESAME SEEDS, banana, PEANUT (3%), zwieback, onion, sunflower oil, chocolate, corn tortilla, WALNUT (1%), apple, raisins, cocoa, garlic, cinnamon, thyme, salt

Nutritional Information (100g): Energy 438kJ(94cal), Fat 6g, Carbohydrates 13g, Protein <0.5g