



**ORENCIOHOYO**  
fábrica de pimentón

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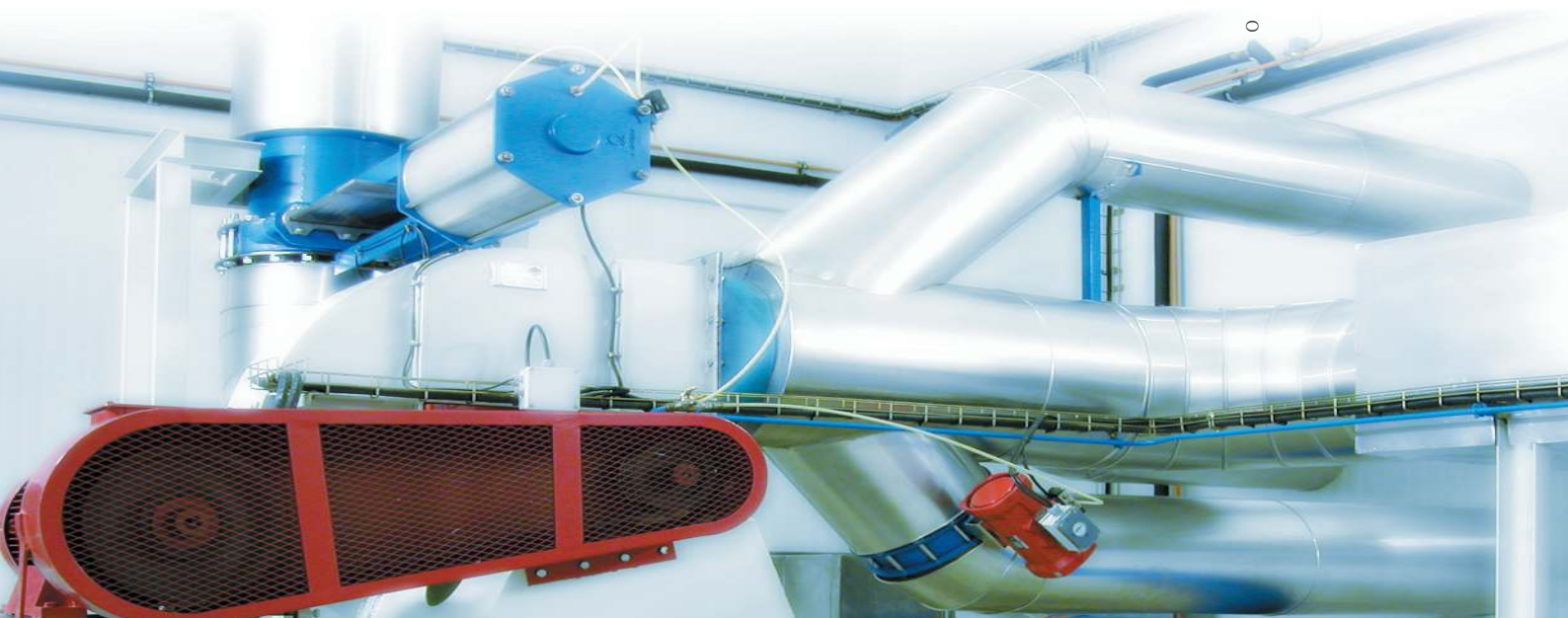
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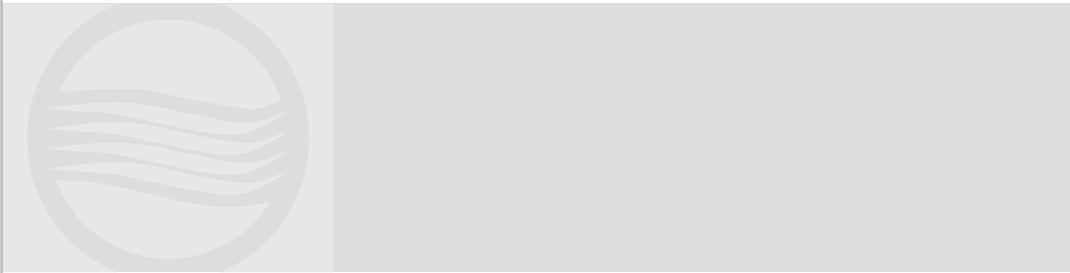
**ORENCIOHOYO**

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o f f i c i a l c a t a l o g u e



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*We remain true to our origins and, in turn, committed to the continuous improvement, the innovation and the sustainable development.*

*This is a firm oriented to cover the needs of our clients, always offering the best quality of our products and services; we thank the human team of professionals who are able to react and adapt to the different environments and markets, and meet the most demanding quality parameters of the markets, both national and international.*

*So, this is ORENCIO HOYO, S.L.*

*At present, with an agile, innovative and sustainable development Orencio Hoyo, S.L. keeps on looking ahead into the future.*

*A really exciting and promising future on other product lines and international markets, where the capacity for expansion of this familiar firm conveys its products and the new business.*

*A challenge that Orencio Hoyo, the head of his family and from its establishment in 1967, he decided to face, by leading a modern and state-of-the-art firm: a human team able to both develop and innovate, by adapting to the needs and challenges demanded by his clients and markets. The second generation keeps on and develops his work in that search for a sustainable development and expansion of the firm, according to the current requirements from the globalization, markets and clients.*

*For all this, we show gratitude for the confidence put on our human team and in our products and services; and we guarantee our commitment to keeping on struggling to offer you the best quality and the distinction of our products and our firm, within the frame of sustainability and the care for the environment that has always distinguished us.*

*Yours respectfully,*

**Orencio Hoyo Pérez**  
Founder and honorary chairman

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Certified Firm:  
**Orencio Hoyo, s.l.**







ORENCIOHOYO



a firm for the

# QUALITY



We are privileged for being able to develop our activity in such an unrivalled frame as the one offered by the land of La Vera, on the north side of Extremadura.

Only this place can have a microclimate able to preserve, with all its richness, the nature to which our firm owns all its raison d'être.



Settle down in a

# unique

environment



The very nature that can hold, as no one else, the authenticity of our paprika, awarding it with a factor of quality.

Orencio Hoyo forms part of this land and is integrated into it, offering its clients its fruits, the best ones.

We only select

# THE BEST

P A P R I K A



ORENCIOHOYO  
fabrica de pimentón





Our fertile lands produce peppers in quantity and quality, based on the selected seeds that we supply to our producers, obtaining a unique fruit, all of which conveys confidence on the final product.

Our crops are scrupulously selected:

Before the harvest, by giving the farmers advice on farming techniques, on how to fertilize and dry, and on advanced methods of production in order to refine to the limit the final product.

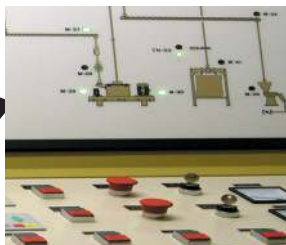
After the harvest, by carrying out a last discard according to a number of parameters based on the size, the ripeness and cleaning of the peppers.

This is the only way to guarantee a successful harvest and an authentic final product.



take a look at our

# FACTORY



**ORENCIOHOYO**  
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Discover a factory devoted to produce the best pimentón de La Vera, which was designed in the middle of a technological revolution.

**Orencio Hoyo s.l.** has entered with decision in this 21<sup>st</sup> century.

This technological time inspires us to the point of assuming that form of understanding both the evolution and the progress.

Our main satisfaction is to achieve the full confidence of our clients in a firm devoted to their cause.





This industrial unit stores the whole paprika that arrives at our factory before being processed. It has a warehouse capacity up to 1 million kilograms, which allows it to meet the most demanding stock.



i n d u s t r i a l   u n i t   f o r   c o n d i t i o n i n g   a n d

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# PREPARATION

Then, the paprika is submitted to a strict process of sieving and selection, by removing any impurity in order to preserve the authentic essence of this product.

The particles of sand, dust, metals, ... are removed through a completely aseptic process in which the human intervention is only needed to start the machinery.



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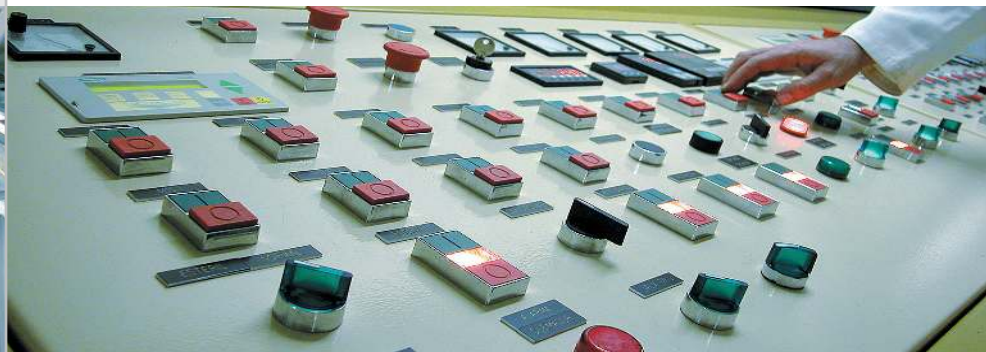
# GRINDING

The entire production capacity of ORENCIO HOYO, s.l., is concentrated on this sophisticated industrial unit for its final processing, where the technological factor reaches its maximal expression.

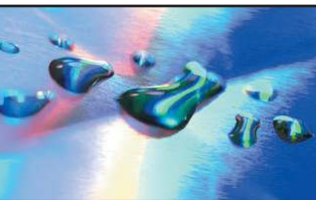
Our machines work perfectly synchronized; the whole process is computerized which allows us to obtain a production of 1.5 tons of paprika per hour.

This paprika - which is supervised from its stump, passes through a control of particles and ends up in this processing module-, obtains on the market a peerless quality for our clients.

For us, only a "five-star" product on its final phase of production is the only one that can deserve your confidence.







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# PRESERVING

AND AIR-CONDITIONED INDUSTRIAL UNIT



Our warehouse for cold and preservation, with a storing capacity up to 1.000 tons, preserves the paprika at controlled temperature and humidity, guaranteeing a perfect preservation for the product.

With a robotized systems for mobile shelving, we monitor at all times the stock capacity and the whole logistic system in connection with the input/output of paprika.





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## PACKAGING INDUSTRIAL

unit



The logistic operations of our firm start in this module, where the paprika powder is classified and put into assorted types of packages: sacks, cans bags... As always, its handling is controlled and automatized, without human intervention, in order to preserve at all times its cleaning, which is a constant factor during our production process.

# OUR BRAND

a whole philosophy



OUR BEGINNINGS

The Monastery of Yuste, where the Emperor Charles I came to spend his last days, is located 2 km away from Cuacos, the town where our firm is established.

Therefore, we wanted to pay tribute to this historical figure, by coining his name in our brand, and conveying the distinction of this truly great leader onto a product, likewise supreme for both its aroma and taste, in all your meat combinations or takeaway.



CURRENT IMAGE





Available on the following formats:

- 1/8 kg
- 1/4 kg
- 1/2 kg
- 1 kg

## CANS

And these varieties:

Mild, sweet&sour and hot.



Available on the following formats:

- 100 g
- 250 g
- 1 kg
- 5 kg

## BAGS

And these varieties:

Mild, sweet&sour and hot.



Available on the following formats:

- 5 kg
- 25 kg
- On request

## SACS

And these varieties:

Mild, sweet&sour and hot.



# LOCATION





