MEMA

PREMIUM SPICES

2026 CATALOGUE

The taste of the world, *straight up.*

100 spices, herbs and blends made by Aromasol in Murcia. For grocers, retailers, food service, wholesalers and importers.

100 SPICES, HERBS AND BLENDS · CLEAR PET JARS AND BAGS



01 — THE BRAND

A world spice market, *in a single aisle.*

MEMA brings together French kitchen essentials and the flavours of North Africa, the Levant, India, Asia and the Americas. A red you spot from across the aisle, clear packaging that shows the spice, a multilingual label that speaks to your customers.

Quality *Flavours* *Authenticity*



02 — THE RANGE

6 collections, *100 products.*



Essential spices

18

The foundations of every cuisine



Herbs

16

Garden herbs and Mediterranean classics



Chillies & blends

18

Pure chillies and ready-to-use blends



World spices

20

Curries, masalas, ras el hanout, za'atar



Garlic, onion & bases

12

Garlic, onion, ginger, cinnamon



Peppers & salts

16

Peppercorns, berries and seasoned salts

03 — PRODUCTS

The full *range.*

Formats and sizes depend on the product: please ask us.

Essential spices 18

ES01	Turmeric	Curcuma
ES02	Sweet paprika	Paprika doux
ES03	Smoked paprika	Paprika fumé
ES04	Ground cumin	Cumin moulu
ES05	Cumin seeds	Cumin en graines
ES06	Ground coriander	Coriandre moulue
ES07	Coriander seeds	Coriandre en graines
ES08	Ground nutmeg	Noix de muscade moulue
ES09	Whole cloves	Clous de girofle
ES10	Green cardamom	Cardamome verte
ES11	Ground fenugreek	Fenugrec moulu
ES12	Fennel seeds	Fenouil en graines
ES13	Caraway seeds	Carvi en graines
ES14	Aniseed	Anis vert en graines
ES15	French four-spice blend	Quatre-épices
ES16	Yellow mustard seeds	Moutarde jaune en graines
ES17	White sesame	Sésame blanc
ES18	Nigella seeds	Nigelle

Herbs 16

HE01	Oregano	Origan
HE02	Thyme	Thym
HE03	Rosemary	Romarin
HE04	Basil	Basilic
HE05	Parsley	Persil
HE06	Chives	Ciboulette
HE07	Dill	Aneth
HE08	Tarragon	Estragon
HE09	Mint	Menthe
HE10	Bay leaves	Laurier en feuilles
HE11	Savory	Sarriette
HE12	Marjoram	Marjolaine
HE13	Sage	Sauge
HE14	Herbes de Provence	Herbes de Provence
HE15	Fines herbes	Fines herbes
HE16	Coriander leaves	Coriandre en feuilles

03 — PRODUCTS

The full *range.*

Formats and sizes depend on the product: please ask us.

Chillies & blends 18

PM01	Hot paprika	Paprika fort
PM02	Cayenne pepper	Piment de Cayenne
PM03	Chilli powder	Chili en poudre
PM04	Chilli flakes	Piment en flocons
PM05	Habanero chilli	Piment habanero
PM06	Chipotle chilli	Piment chipotle
PM07	BBQ blend	Mélange barbecue
PM08	Grill blend	Mélange grillades
PM09	Chicken blend	Mélange poulet
PM10	Kofta blend	Mélange kefta
PM11	Fish blend	Mélange poisson
PM12	Roast vegetable blend	Mélange légumes rôtis
PM13	Potato blend	Mélange pommes de terre
PM14	Chili con carne blend	Mélange chili con carne
PM15	Fajita blend	Mélange fajitas
PM16	Cajun blend	Mélange cajun
PM17	Gyros blend	Mélange gyros
PM18	Piri-piri blend	Mélange piri-piri

World spices 20

MO01	Mild curry	Curry doux
MO02	Hot curry	Curry fort
MO03	Madras curry	Curry de Madras
MO04	Garam masala	Garam masala
MO05	Tandoori	Tandoori
MO06	Tikka masala	Tikka masala
MO07	Ras el hanout	Ras el hanout
MO08	Couscous blend	Mélange couscous
MO09	Tagine blend	Mélange tajine
MO10	Baharat	Baharat
MO11	Za'atar	Za'atar
MO12	Sumac	Sumac
MO13	Dukkah	Dukkah
MO14	Shawarma blend	Mélange shawarma
MO15	Colombo curry	Colombo
MO16	Chinese five-spice	Cinq-épices
MO17	Berbere	Berbéré
MO18	Harissa powder	Harissa en poudre
MO19	Jerk blend	Mélange jerk
MO20	Paella blend	Mélange paella

03 — PRODUCTS

The full *range.*

Formats and sizes depend on the product: please ask us.

Garlic, onion & bases 12

AB01	Garlic powder	Ail en poudre
AB02	Granulated garlic	Ail granulé
AB03	Garlic & parsley	Persillade
AB04	Onion powder	Oignon en poudre
AB05	Onion flakes	Oignon en flocons
AB06	Dried shallot	Échalote déshydratée
AB07	Ground ginger	Gingembre moulu
AB08	Ground cinnamon	Cannelle moulue
AB09	Cinnamon sticks	Cannelle en bâtons
AB10	Red bell pepper flakes	Poivron rouge en flocons
AB11	Tomato powder	Tomate en poudre
AB12	Garlic & herbs	Ail & fines herbes

Peppers & salts 16

PS01	Ground black pepper	Poivre noir moulu
PS02	Black peppercorns	Poivre noir en grains
PS03	Ground white pepper	Poivre blanc moulu
PS04	White peppercorns	Poivre blanc en grains
PS05	Five-peppercorn blend	Mélange cinq baies
PS06	Pink peppercorns	Baies roses
PS07	Green peppercorns	Poivre vert en grains
PS08	Sichuan pepper	Poivre de Sichuan
PS09	Lemon pepper	Poivre citron
PS10	Steak pepper	Poivre à steak
PS11	Fine sea salt	Sel de mer fin
PS12	Herb salt	Sel aux herbes
PS13	Garlic salt	Sel à l'ail
PS14	Smoked salt	Sel fumé
PS15	Celery salt	Sel au céleri
PS16	Pink salt	Sel rose

04 — FORMATS

Two formats, *two uses.*



The jar

Clear PET jar: light, and it shows the spice. Several sizes depending on the product, for everyday use.



The bag

Clear labelled bag. Several sizes depending on the product, for refilling the jar or for kitchens that go through a lot.



A shelf *that stands out.*

Display cartons, gondola ends, roll-up banners: point-of-sale material arrives ready to sell, and MEMA red forms a block visible from the aisle.

05 — OUR FACTORY

From seed to jar, *under one roof.*

MEMA products are made by Aromasol (Dryflavour, S.L.) in Molina de Segura, Murcia. Cleaning, drying, grinding, blending, packing: the whole chain happens on site.

320+
products made, across all brands

30 t
milled per day

6
packing lines

1 site
integrated production



MEMA

— PREMIUM SPICES —

HOW TO ORDER

Let’s talk about *your spice aisle.*

Write to us via the form on memaspices.com or at contact@memaspices.com: we will get back to you with our trade terms, available sizes and details of our point-of-sale material.

Made by Aromasol · Molina de Segura, Spain · © 2026 Dryflavour, S.L. · MEMA Premium Spices