



We are a family business with over 40 years of experience growing spices (black pepper, turmeric, ginger) and borojo.

Our farm ando process plant are Organic Certified with ACERT (1).

A few years ago, we decided to add value to our production and that of other organic (2) and ecological (3) producers. We have the best herbs and spices for you.

We have been awarded at the Great Taste Awards (4), in the United Kingdom, in the years 2023 and 2024, for our Panama's Black Pearls (black pepper).

- 1.ACERT Panama's Organic Products Control and Certification Authority Supervised by MIDA (Panama's Ministry of Agricultural Development)
- 2. Organic Certification granted to agricultural producers who have undergone a control process, restricting the use of contaminants that harm the environment or the health of consumers.
- 3. Organic Crops managed agronomically without the use of chemicals or pesticides, but not certified organic.
- 4. Great Taste, an international food competition held annually in the United Kingdom, organized by The Guild of Fine Food. https://gff.co.uk/

Scanme





We use QR codes* that allow users to obtain traceability information about the product they are purchasing.

This information is stored on the website: www.especiasvalmar.com



Awards

We have participated for two consecutive years in the Great Taste Awards in the United Kingdom, a prestigious international food competition. Our Panama's Black Pearls and Panama's White Pearls have been awarded. Discover them!



Panama's Black Pearls







Panama's Black Pearls







We participated in the 2023 and 2024 Great Taste International Competition in the UK, where our Panama Black Pearls were recognized with 1 star (2023) and 2 stars (2024). This award highlights their quality among more than 14,000 participating ingredients. The product description mentions their "clean, warm, woody, citrus notes" with a "bold, spicy, and peppery confidence," leaving a "clean and utterly joyful finish."



Organic Black Pepper 100% Panamanian





What is Great Taste?

Organized since 1994 by The Guild of Fine Food (https://gff.co.uk), more than 150,000 products have passed through this rigorous evaluation process. Each one is thoroughly blind-tested by selected chefs, cooks, buyers, retailers, restaurateurs, food critics, and writers.



Great Taste

Great Taste is the world's largest food and drink award scheme. Putting your product to our panel of \$00 experts is a great way to get feedback.

© Qualit of Fine Food.



Achiote



Spiles



Black Peper

Cinnamon





Tengibre

Cúrcuma



Spices



Chile Talapeño

Achiote



Native to Mexico, achiote (*Bixa orellana*) has been used for thousands of years as a medicine, colourant, cosmetic and in drinks and foods.

It's very popular with meats and a drink called Tascalate.

Organic Achiote. 100% Panamanian.



- Bixin, one of the components of achiote, protects eyesight from UV rays.
- It prevents aging thanks to its antioxidants.
- It improves digestion and relieves stomach pain.
 It controls diabetes, as it regulates insulin and blood glucose.
- It cares for the skin and is used to heal wounds, burns, and irritations. It is also used as an insect repellent and sunscreen.





Camarones en Salsa de Achiote

Especias Valmar. Localizados en Gariché, Chiriquí; durante 35 años hemos cultivado y procesado especias, siendo la pimienta nuestro cultivo...

- Especias Valmar / Feb 26, 2023

Black Pepper



Black pepper (*Piper nigrum*), the Queen of spices...

Thanks to its delicious flavour and its preservative properties, it was as valuable as gold in the 15th century. Mainly used on meats, it's so versatile that it can be used in desserts, cookies, and even beverages.



Organic Pepper. 100% Panamanian



- It helps eliminate fat, thus stimulating weight loss.
- It improves skin pigmentation in people with vitiligo.
- It is antibacterial and has antioxidants.
- It aids digestion and prevents fluid retention.
- When used externally, it relieves the pain of rheumatoid arthritis.
- It is used in tea to combat coughs.
- When combined with other aromatic herbs and spices, it allows for better absorption of nutrients and maximizes their benefits.





Dip de Pimienta idelicioso!

Especias Valmar. Localizados en Gariché, Chiriquí; durante 35 años hemos cultivado y procesado especias, siendo la pimienta nuestro cultivo...

- Especias Valmar/Feb 20, 2021

Black Pepper



Black Pepper powder (piper nigrum) is a popular and versatile spice, known for its warm, spicy flavour.

Its fine texture and powerful flavour make it an essential ingredient in cooking, used to enhance the flavour of meats, soups, salads, and other dishes.





- Stimulates digestion: Helps improve the digestive process by stimulating enzymes in the stomach.
- Antioxidant properties: Contains piperine, which fights free radicals and protects cells.
- Improves nutrient absorption: Facilitates the absorption of essential vitamins and minerals.
- Anti-inflammatory effect: Helps reduce inflammation and relieve muscle or joint pain.
- Accelerates metabolism: Promotes metabolic processes, contributing to fat burning.
- Antibacterial properties: Helps fight bacteria and improve intestinal health.





iVegetales Brujos! by Patricia Miranda Allen

Especias Valmar. Localizados en Gariché, Chiriquí; durante 35 años hemos cultivado y procesado...

Especias Valmar/Feb 20, 2021

Cimmon



Cinnamon is very versatile; you can even use it on meats, and it's a delicious combination; although if you're a traditionalist, use it in desserts and drinks.



Ecologic Cinnamon. 100% Panamanian.



- It contains antioxidants.
- It controls bad cholesterol levels.
- It is a powerful anticoagulant.
- It stimulates brain function, reduces inflammation, and relieves pain.
- It is antiseptic, bactericidal, antiparasitic, and antifungal.
- It stabilizes blood glucose levels.





Buñuelos iel postre ideal!

Especias Valmar. Localizados en Gariché, Chiriquí; durante 35 años hemos cultivado y procesado especias, siendo la pimienta nuestro cultivo...

- Especias Valmar/jan 10, 2021



Ginger (*Zingiber officinale*), has an exotic and delicious taste. We inherited it from Asia, and its spicy flavour is widely used in foods, drinks, and desserts. Try it! No cold can resist a good ginger tea.



Organic ginger 100% Panamanian



- It is a natural anti-inflammatory.
- Improves throat conditions.
- Increases body heat.
- Accelerates metabolism.
- Prevents heart disease.
- Improves circulation.
- Controls nausea and helps the digestive system.
- It is a natural antioxidant and antiseptic.
- Stimulates libido.
- Eliminates toxins.
- Relieves muscle pain.













Talapeno Chili



The jalapeño chili is a spicy chili native to Mexico, popular for its flavour and moderate heat. It's used in salsas, tacos, and guacamole, and is rich in vitamin C and antioxidants. It's widely used in cooking to add a touch of flavour and heat to various dishes, such as salsas, guacamole, tacos, and salads.



Talapeño Chili. 100% Panamanian.





- Rich in vitamin C and antioxidants.
- Improves digestion: Stimulates the production of gastric juices.
- Speeds up metabolism: Spicy food can help you burn calories quickly.
- Anti-inflammatory properties: Can reduce inflammation in the body.
- Cardiovascular benefits: Helps support heart health.
- Natural analgesic: Capsaicin relieves pain.





Chile Jalapeño

Chile Jalapeño - 100% Panameño Es uno de los chiles más famosos de la cocina mexicana es el chile jalapeño y recibe este nombre porque...

Especias Valmar

Turmeric

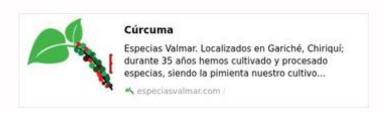


Turmeric (Curcuma longa) has no limits, only your imagination does... Known for centuries, it is used in meat dishes, garnishes, salads, desserts, tea, and beverages. It is an excellent natural colourant for food and textiles. It is also widely used for medicinal and cosmetic purposes.

Organic Turmeric. 100% Panamanian.



- It is an effective anti-inflammatory.
- It improves circulation.
- It relieves arthritis pain.
- It has a protective effect on the liver.
- It can help lower LDL cholesterol and triglyceride levels in the blood. It reduces glucose levels.
- It has a skin-rejuvenating and antibacterial effect, eliminates toxins, and keeps skin healthy.
- It increases memory retention and clarity and is a natural antidepressant.







Herbs

Our aromatic herbs offer a unique combination of freshness, quality, and beneficial properties, ideal for the agri-food industry. With applications in gastronomy, beverages, and cosmetics, they are the perfect ingredient for innovative products.



Culantro

Hibiscus Flower



Lemongrass

Tilo



Herbs

Culantro



Culantro (*Eryngium foetidum*) is an herb used in various cuisines, especially in Latin America, the Caribbean, and Southeast Asia. Its flavour is very similar to cilantro, but much stronger and more intense. Culantro leaves are long, with serrated edges, and are used fresh or dried.







- Rich in vitamin A (benefits vision and skin). Rich in vitamin C (strengthens the immune system).
- Contains iron, calcium, phosphorus, and potassium, essential for bone health, fluid balance, and overall bodily functions.
- Provides fiber, aiding digestion.
- Anti-inflammatory and Antioxidant.
- Digestive: Improves digestion and relieves stomach problems such as gas and cramps.
- Antibacterial: Has properties that can fight minor infections.



Aderezo de Culantro

Especias Valmar. Localizados en Gariché, Chiriquí; durante 35 años hemos cultivado y procesado especias, siendo la pimienta nuestro cultivo...

Especias Valmar / Feb 22



Hibiscus Flower



Hibiscus flower (*Hibiscus sabdariffa*) is known by many names, including: Roselle, Bissap, Flor de Jamaica, Saril and Karkadé. It is of great culinary importance and is used in cocktails, jams, jellies, desserts, salads, and delicious, traditional beverages. It is an excellent natural colourant for food and textiles.



Ecological Saril. 100% Panamanian.





- It is an effective anti-inflammatory.
- It is high in antioxidants.
- It promotes fat metabolism.
- It helps circulation.
- It reduces glucose levels.
- The infusion is even considered a great cure for hangovers!





Lemongrass



Lemongrass (*Cymbopogon*) is commonly used as a leaf in infusions, but not many people know it's also used in Asian cuisine (Thai and Vietnamese), giving it a delicious, slightly spicy flavour. It's also popular in mixology, adding a special touch, as in a classic gin and tonic.





- It is used to relieve headaches and migraines.
- It has incredible analgesic and antiinflammatory effects.
- Its oil is used to combat anxiety and seizures.
- It helps lower blood glucose and fever.
- It has antimicrobial properties.
- It is used as an insect repellent.





Natillas de Hierba de Limón

Especias Valmar. Localizados en Gariché, Chiriquí; durante 35 años hemos cultivado y procesado especias, siendo la pimienta nuestro cultivo...

- Especias Valmar / Feb 26, 2023

Tilo



Tilo (*Dianthera pectoralis*) is very popular for medicinal use, mainly in relaxing infusions, and is also used in poultices on the skin.





- It is used as a disinfectant and wound healing agent.
- A very effective sedative and muscle relaxant.
- It is an expectorant and astringent.
- It is used to relieve fever.
- It has analgesic effects.



Tilo

Tilo - 100% Panameño El tilo, es muy popular como uso medicinal, principalmente en infusiones relajantes, lo que permite descansar plenamente....

Especias Valmar





Blends

A unique fusion of flavours and aromas that awaken the senses and provide a unique experience for the palate. Each blend has been carefully created to offer a perfect combination of select ingredients, which not only enrich the flavour but also provide health benefits.



Black Pepper with Rosemary

Cacao con Especias



Golden Milk

Rends

Hibiscus flower with Spices



Black Pepper with Rosemary



Coarse pepper with rosemary is a blend that combines the spicy flavour of black pepper with the fresh touch of rosemary. In addition to enhancing dishes, it offers health benefits.





Black Pepper's Properties:

- Stimulates digestion.
- Contains antioxidants that fight free radicals.
- Improves nutrient absorption.
- Acts as an anti-inflammatory.

Rosemary's Properties:

- Stimulates blood circulation.
- Has antioxidant and anti-inflammatory properties.
- Relieves digestive problems.
- Improves memory and concentration.





Carne Asada a la Pimienta con Romero

Especias Valmar. Localizados en Gariché, Chiriquí; durante 35 años hemos cultivado y procesado...

🔨 Especias Valmar/Feb 17, 2023

Black Pepper Powder with Rosemary



Pepper powder with rosemary is an aromatic blend that combines the spicy and warm flavour of pepper powder with the fresh, herbaceous and slightly woody note of rosemary.

Organic Black Pepper 100% Panamanian



- Stimulates digestion.
- Antioxidant properties: Both ingredients are rich in antioxidants that combat cellular aging.
- Anti-inflammatory: Pepper powder and rosemary have anti-inflammatory properties.
- Improves circulation: Rosemary promotes more efficient blood circulation, benefiting cardiovascular health.
- Accelerates metabolism.





Bruschetta caprese y especias

Especias Valmar. Localizados en Gariché, Chiriquí; durante 35 años hemos cultivado y procesado especias, siendo la pimienta nuestro cultivo...

- Especias Valmar/Feb 2, 2021

Cocoa with Spices



Its flavour is present in processed foods made from the fruit and retains some euphoric and stimulating properties. Thus, it helps combat moments of stress or low mood thanks to the pleasurable sensation it secretes in our brain. It also helps regulate blood pressure and cholesterol.





Properties:

- It is associated with analgesic, antiinflammatory, and antimicrobial effects.
- It helps increase skin elasticity and hydration, thanks to its flavonoid content.
- It provides vitamins A and B, as well as minerals such as calcium, phosphorus, iron, magnesium, copper, and potassium.
- It contains folic acid and thiamine (B1), which help regulate metabolism.
- It prevents cardiovascular disorders.
- It stimulates the body's defenses.





Cacao con Especias

Cacao con Especias (jengibre y canela) El cacao es originario de la América tropical, el que utilizamos en nuestra mezcla es 100% panameño, oriundo d...

Especias Valmar

Hibiscus with spices



It is a natural beverage, rich in nutrients and antioxidants, and has a sweet and sour flavour that makes it a popular choice on Panamanian tables.





Properties:

- Rich in antioxidants.
- Anti-inflammatory properties: Spices like cinnamon and ginger have anti-inflammatory properties.
- Aids digestion: Ginger is known for its digestive effects. Has diuretic properties.
- Regulates blood pressure: Saril has properties that can help reduce blood pressure.
- Refreshes and revitalizes: As a hydrating and refreshing drink, saril chicha with spices is ideal for combating the heat.
- Antibacterial properties.





Golden Milk



It's a drink made with turmeric, ginger, cinnamon, and pepper, which, when combined with plant-based milk, becomes a powerful anti-inflammatory. You can sweeten it with honey or a natural sweetener.





Properties:

- It has antioxidant, antiseptic, and analgesic benefits.
- It strengthens the immune system and helps prevent disease.
- It helps control cholesterol levels, reduces triglycerides and prevents arterial blockages.
- It is good for digestive health, helps regulate metabolism and contributes to weight loss.
- It acts as a liver purifier and detoxifier.
- It is ideal for brain health and memory.
- It has positive effects on skin problems.
- It helps with neurological disorders.





Leche Dorada

La Leche Dorada - 100% panameña Es una bebida hecha a base de cúrcuma, pimienta, canela y pimienta, que al combinarse con leche vegetal se...

Especias Valmar



Our Specials

Our specialty products offer a unique experience for lovers of authentic flavours.

Made with 100% high-quality Panamanian ingredients, they combine intense and delicate flavours that surprise and delight the palate. Perfect for special occasions or to enjoy the best of nature.



Bombs

Borojó





Borojó's Chocolates

Borojó's Tellys



Gur Specials

Bombs

This chocolate offers a unique and explosive experience for the palate. With a fresh peppercorn coated in dark chocolate, the contrast between the spicy intensity of the pepper and the rich depth of the chocolate creates an irresistible combination.

Fresh pepper adds a spicy touch that awakens the senses, while dark chocolate envelops the flavour with its smoothness and a touch of bitterness that perfectly balances the spiciness.







And if you want to elevate the experience even further, pair it with a good red wine: the pairing is spectacular, enhancing the flavours and creating a harmony of sensations in the mouth that you won't want to miss. A true delight for lovers of intense flavours and surprising combinations.

namanían.



Borojo (*Borojoa patinoi*) is a native fruit of Panama, known for being a powerful natural energizer. Whether fresh or powdered, it's ideal for making smoothies and shakes. When combined with other fruits, you can enjoy exquisite and revitalizing flavours.



Organic Borojo. 100% Panamanian



- It provides a good amount of dietary fiber.
- It is a source of calcium, which strengthens bones, teeth, and gums.
- It is a source of phosphorus, improving cognitive processes and memory.
- It improves oxygen transport.
- It improves the function of the heart, nervous system, and digestive system.
- It is rich in vitamins B, C, and antioxidants, benefits the skin, and combats anemia.
- It is used to lower blood pressure.





Borojó's C

These borojo chocolates combine the intensity and benefits of borojo with the smoothness of chocolate.

Those made with borojó powder and dark chocolate offer a unique contrast between the tangy, energizing flavour of borojó and the richness of chocolate, creating a surprising experience for the palate.



hocolates



On the other hand, milk chocolate and borojo jelly bonbons provide a softer and creamier option, in which the sweetness of milk

chocolate merges with the softness and freshness of borojo jelly...

The result is a combination of textures and flavours that transport you to a unique sensory experience.

namanian.





Borojo jelly is a delicious and nutritious product made from the pulp of borojo, a tropical fruit known for its energizing and healthy properties.

Its flavour is a combination of sweet and sour, with a slightly fruity touch that makes it ideal for accompanying desserts, breads, or even as an ingredient in drinks.

100% Pa



- Natural energizer: Provides an energy boost thanks to its carbohydrate and nutrient content.
- Rich in antioxidants: Protects cells from oxidative damage
 - Improves digestion: Helps regulate the digestive system and relieves constipation.
 - High vitamin content: Rich in vitamins A and C, essential for healthy skin, immune system and vision.
 - Reduces inflammation, benefiting those with joint or muscle pain.

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Your healthy option

You can find us at...

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ACERT – Panama's Organic Products Control and Certification Authority - Supervised by Panama's Ministry of Agricultural Development (MIDA) - Organic Certification.