



The traditional taste.

About us

Cebollas Tara began its journey in 1984 by professionals with a long tradition growing and marketing onions. **Proud of our family ethos**, today we work both nationally and internationally, investing in technical and human resources that allow us to meet the demand of our customers and evolve beyond our borders.

We are committed to **excellence and quality** in all our processes in order to always offer the best possible service at any time of the year.

We are a **renowned company** in both the **production and commercialization of onion and garlic**, working for top-end customers with a high and constant volume of demand.

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The
incomparable
quality that makes
us unique.





Our history

Our history

1984

The company Cebollas Tara, S.L. is founded, and we start the production in the facilities at Paiporta (Valencia)

2005

We open facilities in Requena, moving our activity from Paiporta

1990

We start our activity as exporters

2007

We expand our product range to include garlic. We open new facilities in Tenerife to serve our product to the islands. These new facilities are created under the company name Allium Zona, S.L.

2000

We become an inter-supplier of Mercadona, S.A., the Spanish supermarket chain

2002

We expand our activity to Albacete, the main onion and garlic producing area in Spain

2020

We convert from an inter-supplier to a specialist Totaler supplier for Mercadona, S.A.



Our facilities

Cebollas Tara is a very large facility equipped with the **highest quality machinery** and technology alongside a **highly professional team**, fulfilling orders to a superior standard for our very demanding customers.



Specialists in garlic and onion. **Passionate** about our work.

225

employees

30.000

sqm (facilities)





4 / 5



+61.000
Tn (annual production)



Quality from the very start



We preserve the **spirit** “
of the **countryside**
together with the most
sustainable technology.





Our global vision.

Without limits or borders



The growth of **Cebollas Tara** at a national level soon led to the internationalization of the company. Able to meet the logistic and quality requirements of each country, we overcame the challenge to become a trusted supplier to customers in Europe (UK and Germany, mainly), North America (USA), Central America (Puerto Rico and Panama), South America (Peru), West Africa (Senegal and Ivory Coast), the Far East (Hong Kong and Taiwan) and Oceania (New Zealand).

We continue working with the **same enthusiasm** we have had since our humble beginnings. Ever expanding our customer base and growing the number of consumers of our products **day by day**.

Our products



Sweet onion



1 Kg bag / net



Spanish varieties:

June to September-October.

Imported varieties Peru, Senegal and Mexico:

September-October to May.



Bulbs generally flat / oblong / oval with few thin outer skins of light color (golden-yellow). Flesh white-to yellowish color, smooth flavor, and mild pungency.



Onion with less skins than other varieties, which makes it very tasty for fresh consumption, both in salads and as a garnish in main dishes. It can also be used as an ingredient in different culinary preparations (stews, creams, purées...).



Red onion



500 gr net / 1 Kg bag / net



Spanish varieties:

From June to December



Conical / global shaped bulbs with red outer skins of different shades (depending on variety). Intense purple flesh, strong flavor and high pungency.



Onion much admired for its color and strong flavor, can be consumed both fresh and used in cooking.



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The **traditional taste**, in several varieties and the formats you need.



250 gr net / bag



French onion available all year round.



Oblong / elongated bulbs with coppery brown outer skins. Pinkish-white flesh, strong flavor and very pungent.



Onion highly admired for its flavor and powerful aroma, especially suitable for preparations and garnishes.



Shallot



1 Kg bag / net



Spanish varieties:
From July to January.



Spherical / conical shaped bulbs with white outer skins. White flesh, strong flavor and high pungency.



Much admired for its intense flavor, suitable as an ingredient in many dishes.

White onion



Packaging



Calendar



Features



Culinary use

Our products



1 Kg bag / net



Spanish varieties:
June to March.



Bulbs generally flat / oblong / oval with few thin outer skins of pinkish color. Pinkish-violet color flesh delicate like its flavor with a low pungency.



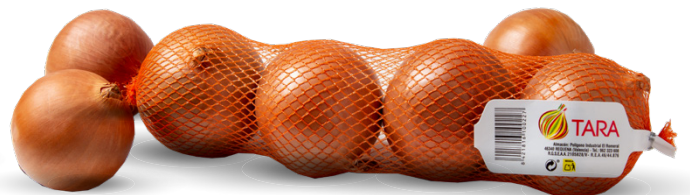
Much admired for its flavor and color, both in salads and as a garnish in main dishes.



Figueres onion



Yellow / Brown onion



500 gr nets / 2 Kg bag / nets



Spring Varieties
May to June.

Medio grano varieties:

July to August-

Grano varieties:

September to April.



Global shaped bulbs with coppery brown outer skins in different shades (depending on variety). White flesh, strong flavor and high pungency.



Excellent onion for all kinds of uses, from fresh consumption to any kind of processing.



Purple garlic



Mesh / Bulk box / Bag /
Customized on request



Marketable all year round,
starting its cycle in July.
Origin Spain.



The bulb has a flattened shape formed by cloves, each of them covered by a protective tunic of intense purple color, typical of the variety, and the whole bulb, in turn, covered by characteristic whitish external skins. The cloves are white, with intense flavor and high pungency.



Product highly appreciated for its distinguished quality, with a lively aroma and flavor, to be consumed both fresh and in preparations, being the basis of a large number of traditional dishes.

Spring garlic



Mesh / Bulk box / Bag / customized on request



From June to December. Origin Spain.



It has a larger size, which makes it more appealing. The cloves have a mild flavor and smell. It is an earlier variety. There are two varieties, white and violet, the color of the outer skins of the clove.



Ideal ingredient for all kinds of uses and preparations due to its aroma and flavor.



Packaging



Calendar



Features



Culinary use



CONTACT



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