



Horno San José

Flavor and excellence since 1909

Horno San José is a family business with over 100 years of history founded in 1909 in Torrelavega, Cantabria, by Aquilina Gutiérrez Sánchez and Manuel Fernández González. We started with a small bakery and, after many years of work and work, we have developed our business and our range of products, which are highly appreciated by our customers.

Our goal has always been quality, taste, craftsmanship and product innovation.

Our commitment to quality is to scrupulously select the first first, the best cocoas in the world. We produce each product with meticulous care, following traditional recipes and processes to create natural products with an exquisite and authentic flavor. Our clear commitment to innovation means we have chosen state-of-the-art facilities to improve efficiency and find the best answers to market needs.

We currently produce a wide range of delicious products, including coffees, chocolates and instant cocoa.

Our traditional CHOCOLATE HOT and THICK, INSTANT COCOA TACHOCAO, our PURE CHOCOLATE bars WITH and WITHOUT ALMONDS and our CHOCOLATE COVER are a pleasure for the senses.

The best flavor, with or without sugar. Horno San José also offers the best Cantabrian PURE CHOCOLATE WITHOUT SUGAR AND WITHOUT ALMONDS and our exquisite INSTANT COCOA TACHOCAO 0% SUGAR, ideal for breakfast, snacks, smoothies and shakes that keep the intense flavor of the best chocolates.

All the products we make at Horno San José are made using traditional methods without preservatives and 100% natural ingredients.

Spanish-style hot chocolate

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Spanish-style hot chocolate	200 g.	30

Excellent thick hot chocolate with over 100 years of experience. We only select the best chocolates for our flagship product.

Perfect for enjoying with pastries.



Pure chocolate

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT (g)	UNIT/ BOX
Pure chocolate	150 g.	25

Exquisite chocolate with a hint of bitterness, made with a selection of the finest cacaos in the world.



Pure sugar-free chocolate

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT (g)	UNIT/ BOX
Pure sugar-free chocolate	150 g.	25

Our highest quality pure chocolate made with no sugar.



Pure chocolate with almonds

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT (g)	UNIT/ BOX
Pure chocolate with almonds	150 g.	25

Exquisite chocolate with a hint of bitterness combined with the best selection of Marcona-grade whole almonds.



Pure sugar free chocolate with almonds

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT (g)	UNIT/ BOX
Pure sugar free chocolate with almonds	150 g.	25

The best combination of sugar-free pure chocolate and the best selection of Marcona-grade whole almonds.



Couverture chocolate

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT (g)	UNIT/ BOX
Couverture chocolate	200 g.	20

Excellent couverture chocolate for making the finest desserts.



Powdered Spanish-style hot chocolate

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT (g)	UNIT/ BOX
Powdered Spanish-style hot chocolate	500 g.	16
Powdered Spanish-style hot chocolate (Box with 50 envelopes of 30g. - Total 1500g.)	50x30 g.	4

The authentic flavour of the best thick hot chocolate in a quick, simple and easy-to-use form.

It's never been so easy to enjoy chocolate and pastries.



Tachocao instant cocoa

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT (g)	UNIT/ BOX
Tachocao instant cocoa	700 g.	10

The perfect instant cocoa for breakfasts and snacks. Cacao and sugar in their purest states.



Tachocao 0% sugar-free instant cocoa

Transport: Ambient temperature - Shelf life: 18 months

PRODUCT	FORMAT/ UNIT (g)	UNIT/ BOX
Tachocao 0% sugar-free instant cocoa	400 g.	16

The perfect sugar-free instant cocoa for breakfasts and snacks that doesn't lose the intense flavour of the best cacaos.

