



puntocuc

PRODUCT  
CATALOGUE





[www.puntocuc.com](http://www.puntocuc.com)

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The background is a dark, charcoal-colored surface with a pronounced, irregular pebbled texture, resembling leather or a high-quality faux leather. In the center of the image, there is a rectangular box with a thin white double-line border. Inside this box, the word "SEASONINGS" is written in a clean, white, sans-serif, all-caps font.

# SEASONINGS



# SEASONINGS



## LIQUID SMOKE

This dressing gives an authentic smoked taste. Is the result of the smoking process were all the toxic substances are removed in order to obtain a completely healthy product.

Is highly concentrated, that is why just a few drops: before, after or during cooking, are enough to turn any meal in a delight.

Is the perfect ingredient for red and white meat, cooked or raw food, for sauces and marinades between other creative uses.

### FLAVOR INTENSITY

Strong ■■■■



## SOLID SMOKE

The best choice to give an even smoky flavor to your meals.

This woody taste powder, sticks quickly to all types of meat, cold cuts, chesses and many other dishes.

The Solid Smoke can be applied before, during or after cooking.

It is natural, gluten-free, soluble in water and easy to use in specific quantities.

### FLAVOR INTENSITY

Moderate ■■■□



## SMOKED SALT

The best choice to give your dish an all-in-one smoked and salty flavor.

This seasoning can be added to raw or roast meat; before, during or after cooking it. It can also be used with creamy cheeses, cold meats and many other dishes.

### FLAVOR INTENSITY

Strong ■■■■

Internal code	Product description	Net Content	Units per box	Provenance	Shelf-life (months)
PC22SG	Liquid Smoke	70 cc	12	Argentina	24
PC54SG	Solid Smoke	30 g	12	Argentina	24
PC37SG	Smoked Salt	75 g	12	Argentina	24

# SEASONINGS



## TOMATO CLOUDS

A solid, dry powder that once you try it, it dissolves in your mouth and tastes like fresh tomatoes.

You can apply this ingredient sprinkling it over food, to decorate dishes or mixed with liquids, oils and vinaigrettes.

Moderate ☒ ☐ ☐ ☐



## GARLIC CLOUDS

With the delicious and unmistakable taste of garlic, this ingredient of solid, dry and impalpable consistency dissolves in your mouth.

Being 100% natural and soluble in water, the Garlic Clouds can be used in all recipes: mixed with oils, to prepare vinaigrettes, soups, mayonnaise and to give additional flavor to any type dish.

Its consistency allows this product to flavor dough and breads among its multiple uses.

## FLAVOR INTENSITY

Intense ☐ ☐ ☒ ☐

Internal code	Product description	Net Content	Units per box	Provenance	Shelf-life (months)
PC52SG	Tomato Clouds	30 g	12	Argentina	24
PC68SG	Garlic Clouds	30 g	12	Argentina	18





NUBES  
DE TOMATE

puntocuc

NUBES  
DE TOMATE  
ADEREZO A BASE DE EXTRACTO  
DE TOMATE EN POLVO  
PUNTO 30g



The background is a dark, textured surface resembling leather or a fine-grained material. In the center, there is a rectangular box with a thin white border. Inside this box, the word "CHIMICHURRI" is written in a bold, white, sans-serif font.

CHIMICHURRI



# CHIMICHURRI



## CLASSIC ARGENTINIAN CHIMICHURRI • EXPORT QUALITY

The flavour of the Classic Argentinian Chimichurri is intense, well seasoned and mildly spiced. It has a very aromatic smell that adds a rich accent to your dish.

The ingredients are carefully selected and in well balanced proportions to obtain its very special flavor. These are: garlic, chili pepper, oregano, parsley, salt and black pepper.

It's a great compliment to all kinds of meats, grilled or broiled and a good component for your fish dishes, emulsions, butter sauces, soups, casseroles, create dips or simply spread on your bread or bruschettas.

### FLAVOR INTENSITY

Intense ☒ ☒ ☒ ☐



## SMOKED CHIMICHURRI • EXPORT QUALITY

To the flavour intensity of the classic chimichurri, the Smoked Chimichurri adds a very distinct smoked flavour, obtained through a 100 % natural condensation process that avoids the unwanted burning substances created by the regular smoking process, without losing the smoked flavour that the wood burning process would have provided.

Its applications are the same as the Classic Chimichurri, but adding the “smoked” flavour to your roasts, grilled or barbecued meats.

### FLAVOR INTENSITY

Intense ☒ ☒ ☒ ☐



## HOT CHIMICHURRI • EXPORT QUALITY

The more spicy Hot Chimichurri flavour is intense and more penetrating. It has a stronger spicier smell, with the special addition of combining cayenne, black pepper and paprika. Other ingredients are: garlic, oregano, parsley and salt.

This is ideal for the spice lover to add to a great steak, a leg of lamb or simply to enhance the taste of a tomato sauce, fajitas or baked potatoes.

### FLAVOR INTENSITY

Intense ☒ ☒ ☒ ☐

Internal code	Product description	Net Content	Units per box	Provenance	Shelf-life (months)
PCE01	Classic Argentinian Chimichurri	190 g	12	Argentina	24
PCE02	Smoked Chimichurri	190 g	12	Argentina	24
PCE03	Hot Chimichurri	190 g	12	Argentina	24



The background is a dark, textured surface resembling leather or a fine-grained material. In the center, there is a rectangular box with a double-line border. Inside this box, the word "DRESSINGS" is written in a bold, white, sans-serif font.

# DRESSINGS



# DRESSINGS



## ANDEAN VINEGAR WITH WILD BERRIES

This vinegar captures the original flavor of wild berries from The Andes.

The berries soaked in wine vinegar give a pleasant, intense and tasty result. The sweetness of blackberries, blackcurrants, raspberries, and strawberries combined with the wine vinegar gives a sweet-and-sour flavor, making every meal a different and delicious experience.

### FLAVOR INTENSITY

Strong ■■■■



## LIQUID SMOKE VINEGAR

The perfect combination of balsamic vinegar and our classic Liquid Smoke, with its flavor and aroma, results in an unforgettable experience for the palate.

### FLAVOR INTENSITY

Soft ■■■■

Internal code	Product description	Net Content	Units per box	Provenance	Shelf-life (months)
PC09SG	Andean Vinegar with Wild Berries	250 cc	12	Argentina	24
PC60SG	Liquid Smoke Vinegar	250 cc	12	Argentina	24



# DRESSINGS



## TRUFFLE OLIVE OIL

A blend of extra virgin olive oil and Italian truffles.

This unusual flavor obtained from the combination of olives and these extraordinary subterranean mushrooms will delight your senses.

### FLAVOR INTENSITY

Soft ☐ ☐ ☐ ☐



## WHITE TRUFFLE OIL

The white truffle oil is known as “white gold”. Its intense and aromatic flavor enhances any meal.

Rare and more sophisticated than the black version, is used in many restaurants to give a special aromatic touch to pasta, risotto and salads.

### FLAVOR INTENSITY

Strong ☒ ☒ ☒ ☒



## BLACK TRUFFLE OIL

A blend of sunflower oil and Italian truffles that gives a smooth impact in your mouth.

Just a few drops of this dressing can transform any recipe in a unique experience.

### FLAVOR INTENSITY

Strong ☒ ☒ ☒ ☒

Internal code	Product description	Net Content	Units per box	Provenance	Shelf-life (months)
PC51SG	Truffle Olive Oil	250 cc	6	Argentina	24
PC40SG	White Truffle Oil	250 cc	6	Argentina	24
PC56SG	White Truffle Oil	70 cc	12	Argentina	24
PC01SG	Black Truffle Oil	250 cc	6	Argentina	24
PC57SG	Black Truffle Oil	70 cc	12	Argentina	24







The background is a dark, textured surface, possibly leather or faux leather, with a repeating pattern of small, irregular, raised shapes. In the center, there is a rectangular box with a thin white border. Inside this box, the text "NERO DI SEPPIA" is written in a white, sans-serif, all-caps font.

NERO DI  
SEPPIA



# NERO DI SEPPIA

Nero di Seppia gives the black colour of the squid ink to these products.

Thanks to the process of slow drying at low heat,  
**Puntocuc** has preserved the nutritious properties of the wheat.

**Puntocuc** has respected the traditions of Italian gastronomy  
and selected the most aromatic ground wheat.



## FUSILLI NERO DI SEPPIA

It is a spiral-shaped pasta. Because of its shape, fusilli holds better liquids; that is why is ideal for dishes with sauce.



## PENNE NERO DI SEPPIA

It is a cylinder-shaped kind of pasta that gets its name from the Italian word "penne" that means feather. Because of its shape, captures better sauce flavors.

Internal code	Product description	Net Content	Units per box	Provenance	Shelf-life (months)
PC59SG	Fusilli Nero di Seppia	200 g	12	Argentina	24
PC58SG	Penne Nero di Seppia	200 g	12	Argentina	24







The background is a dark, textured surface resembling leather or a fine-grained material. In the center, there is a rectangular box with a thin white border. Inside this box, the word "DARE" is written in large, white, serif capital letters. Below it, the words "YOURSELF TO BE" are written in a smaller, white, sans-serif font. At the bottom of the box, the word "GOURMET" is written in large, white, serif capital letters, matching the style of "DARE".

DARE  
YOURSELF TO BE  
GOURMET