



Rogério Leal

CATALOGUE





PRODUCING NATURAL VALUE

02

— TRADITION & INNOVATION

At Rogério Leal, we always focus on constant innovation: from "tailor made" raw materials to traditional products, everything we do is made according to the customer and consumer's demands



Rogério Leal is active in the production of margarines, oils and fats for food production, from the food industry to traditional bakeries, pastries, confectionary and HoReCa channel.

Always in search of higher levels in quality, Rogério Leal has achieved the NP ISO 9001:2008 and the NP ISO 22000:2005 certifications that regulates the production of margarines, spreads and fats: also, Rogério Leal obtained the Halal certification, by the Instituto Halal de Portugal, and the Kosher certification, by the Comunidade Judaica de Belmonte.

Throughout its history, Rogério Leal has developed a range of products to the pastry, bakery and confectionary professionals, with brands like Leal, Sol y Prove, and to the catering and hospitality sectors, with Banquete and Pastora labels. From margarines to spreads, from oils to fats, all 100% vegetable, our activity and the contribution of our customers has enabled us to achieve a top position in Portugal 'market, as well as in the CPLP countries (Comunidade de Países de Língua Portuguesa).

According to the World Health Organisation's recommendations, Rogério Leal has reduced the "trans fat" levels below 2% in their range of margarines and fats to pastry and confectionery products, maintaining excellent plasticity, taste and texture.



to spread
with taste

100% VEGETABLE,
EASY TO SPREAD

A vegetable margarine, healthy and creamy, excellent to spread on bread, toasts and cakes



PASTORA

Vegetable Spread for Bread

—

100% vegetable, pleasant taste and butter aroma,
easy to spread

—

2 KG PACK

Carton: 8 packages

Layers per pallet: 5

Pallet: 30 Cartons x (8 x 2Kg) = 480Kg

Euro-Pallet: 800 x 1200 x 1200mm



PASTORA

Vegetable Spread for Bread

—

100% vegetable, pleasant taste and butter aroma,
easy to spread

—

500 G PACK

Carton: 16 packages

Layers per pallet: 8

Pallet: 64 Cartons
(16 x 500G)=512Kg

Euro-Pallet
800 x 1200 x 1350mm



250 G PACK

Carton: 24 packages

Layers per pallet: 8

Pallet: 64 Cartons
(24 x 250G)=384Kg

Euro-Pallet
800 x 1200 x 1300mm





uma delícia de sabores

—
FRYING, COOKING,
SEASONING AND ENJOYING

100% vegetable oils and margarines, to a healthy, well
balanced diet, according to the World Health Organization



BANQUETE

Vegetable Spread for Cooking

—

100% vegetable spread, for cooking and spreading

—

1 KG BLOC

Carton: 16 blocks

Layers per pallet: 7

Pallet: 42 cartons x (16 x 1 Kg) = 672 Kg

Euro-Pallet: 800 x 1200 x 1400mm



BANQUETE

Vegetable Spread for Cooking

—

100% vegetable spread, for cooking and spreading

—

250 G BLOC

Carton: 32 blocks

Layers per pallet: 4

Pallet: 72 cartons x (32 x 250G) = 576 Kg

Euro-Pallet: 800 x 1200 x 1000mm



BANQUETE

Sunflower Oil

Sunflower oil, well balanced for frying and seasoning

5 LT BOTTLE

Carton: **3 bottles**

Layers per pallet: **4**

Pallet: **48 cartons** x (3 x 5Lt) = 662,5Kg

Euro-Pallet: 800 x 1200 x 1575mm



BANQUETE

Cooking Oil

Cooking oil, for frying and seasoning

5 LT BOTTLE

Carton: **3 bottles**

Layers per pallet: **4**

Pallet: **48 cartons** x (3 x 5Lt) = 662,50 Kg

Euro-Pallet: 800 x 1200 x 1575mm

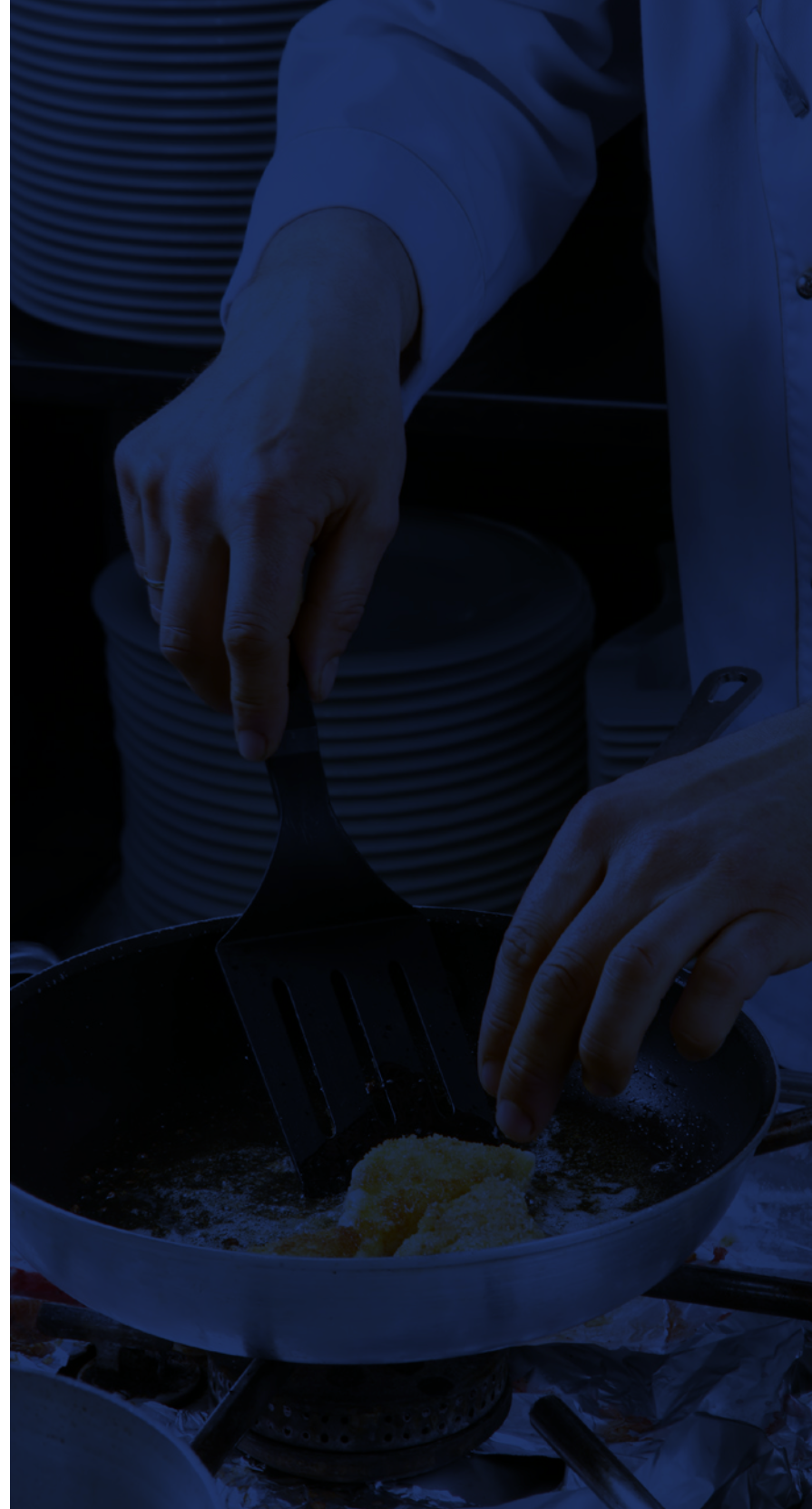




Deep Frying

GOLDEN AND CRISPY FOOD

Vegetable fat frying is the top quality in frying; it preserves the natural flavour of foods, making them golden and crispy



FRIPROVE

Vegetable Fat Frying

Vegetable fat frying with top quality; preserves the natural flavour of foods

10 LT BUCKET

Layers per pallet: 4

Pallet: 44 baldes x 10 Lt = 396 Kg

Euro-Pallet: 800 x 1200 x 1450 mm





your best ally

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—
MARGARINE PROVE, ADD IT
WITH YOUR CREATIVITY

100% vegetable margarine, free of hydrogenated fats;
the ideal plasticity and consistency for baking, pastry
and confectionery



PROVE

Puff Pastry Margarine

—

Margarine suitable for all standard puff pastry products

—

2 KG PLATE

Carton: **5 plates**

Layers per pallet: **10**

Pallet: **80 cartons** x (5 x 2 Kg) = 800 Kg

Euro-Pallet: 800 x 1200 x 1300 mm



2Kg

PROVE

Croissant Margarine

—

Specially developed for laminated dough: it adds taste and value to croissants

—

2 KG PLATE

Carton: **5 plates**

Layers per pallet: **10**

Pallet: **80 cartons** x (5 x 2 Kg) = 800 Kg

Euro-Pallet: 800 x 1200 x 1300 mm



2Kg



PROVE

Melange 10% Margarine

Melange combines margarine's advantages with traditional butter taste: with 10% butter content, for flaky croissants and puff pastry, excellent plasticity and volume, with a pleasant butter flavour and aroma

2 KG PLATE

Carton: **5 plates**

Layers per pallet: **10**

Pallet: **80 cartons** x (5 x 2 Kg) = 800 Kg

Euro-Pallet: **800 x 1200 x 1300 mm**



PROVE

Cake “Bolo Rei” Margarine

A soft pastry margarine, with yellow colour and flavour, suitable for cakes, tarts, biscuits, buns: offers to the final products wonderful golden colour

1 KG BLOCK

Carton: **16 blocks**

Layers per pallet: **7**

Pallet: **42 cartons** x (16 x 1 Kg) = 672 Kg

Euro-Pallet: **800 x 1200 x 1300 mm**



PROVE

Creams Margarine

A soft and white pastry margarine, suitable for creams, cakes, biscuits, petits fours and tarts: great whipping characteristics, offering a full and fine creamy texture

1 KG BLOCK

Carton: **16 blocks**

Layers per pallet: **7**

Pallet: **42 cartons** x (16 x 1 Kg) = 672 Kg

Euro-Pallet: **800 x 1200 x 1300 mm**



PROVE

Cocoa Cream

Cocoa cream, ideal for coatings and decorations

8 KG BUCKET

Layers per pallet: **4**

Pallet: **44 buckets** x 8 Kg = 352 Kg

Euro-Pallet: **800 x 1200 x 1450 mm**



PROVE

Cocoa Cream ChocoProve

—
Cocoa cream, for fillings in baking ovens

—
12 KG BUCKET

Layers per pallet: 4

Pallet: 44 buckets x 12 Kg = 528 Kg

Euro-Pallet: 800 x 1200 x 1450 mm



PROVE

Vegetable Fat for Bread Making

—
Vegetable fat, more life and better softness in bread

—
9,5 KG BUCKET

Layers per pallet: 4

Pallet: 44 buckets de 9,5 Kg = 418 Kg

Euro-Pallet: 800 x 1200 x 1450 mm





industrial products

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RESEARCH & DEVELOPEMENT

Rogério Leal always accompanies his clients, with top quality products and “tailor made” solutions, following our customers’ needs



INDUSTRIAL PRODUCTS

Shortening 301

100% special vegetable fat, to use in cookies, biscuits, biscuits and wafers

20 KG CARTON

Layers per pallet: 6

Pallet: 36 cartons x 20 Kg = 720 Kg

Euro-Pallet: 800 x 1200 x 1700 mm



INDUSTRIAL PRODUCTS

Shortening 300

100% vegetable fat, to use in cookies, biscuits, biscuits and wafers

20 KG CARTON

Layers per pallet: 6

Pallet: 36 cartons x 20 Kg = 720 Kg

Euro-Pallet: 800 x 1200 x 1400 mm



INDUSTRIAL PRODUCTS

Palm Oil

(RSPO certification is possible)

—

Liquid palm oil, for cookies, biscuits and pastry

—

LIQUID

Stainless steel tanker up to 25.000 KG



INDUSTRIAL PRODUCTS

Palm Olein

—

Palm olein, high quality product in frying

—

LIQUID . Stainless steel tanker up to 25.000 KG

20 LT BUCKET

Layers per pallet: **3**

Pallet: **33 buckets** x

20 Lt = 594 Kg

Euro-Pallet:

800 x 1200 x 1250mm

25 LT CANISTER

Layers per pallet: **3**

Pallet: **33 cans** x

25 Lt = 742,50 Kg

Euro-Pallet:

800 x 1200 x 1550mm



INDUSTRIAL PRODUCTS

Coconut Oil

■

Coconut oil, liquid or solid (refined and/or hydrogenated) e solid

■

LIQUID . Stainless steel tanker up to 25.000 KG

SOLID

20 KG Carton

Layers per pallet: 6

Pallet: **36 cartons** x 20 Kg = 720 Kg

Euro-Pallet: **800 x 1200 x 1675mm**



INDUSTRIAL PRODUCTS

Tailor Made

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Our products can be manufactured in line with specifications of each costumer, and their special needs



PRODUCING NATURAL VALUE

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