



• Son Mas •

Ametlles
de Randa

WELCOME

to Son Mas Ametlles de Randa S.L.

Son Mas Ametlles de Randa S.L. – Son Mas for short – is a project close to our hearts. In Mallorca, we have made it our mission to preserve and revive traditional Mallorcan almond varieties. In the sun-drenched fields at the foot of the Randa Mountains, we cultivate old, characterful varieties such as Jordi, Guarim, and Duranet with great care. Compared to the international varieties that are common today, these old Mallorcan varieties have a particularly intense aroma thanks to the mineral-rich red soil. Their further development is particularly close to our hearts.

In addition, we support projects on the Spanish mainland in close cooperation with local growers. Here, we specifically influence cultivation and variety selection. Since 2024, we have also been expanding the production of dried figs and pistachio nuts – products with a long tradition and high sensory quality. Our product specifications ensure that all products comply with EU requirements for quality and food safety, thus creating the basis for legally compliant and high-quality trade.

Thanks to Spain's geographical proximity to Africa, we have been involved in West Africa for several years. There, we support local growers in implementing our specifications, thus enabling them to comply with European standards.



OUR PRODUCTS

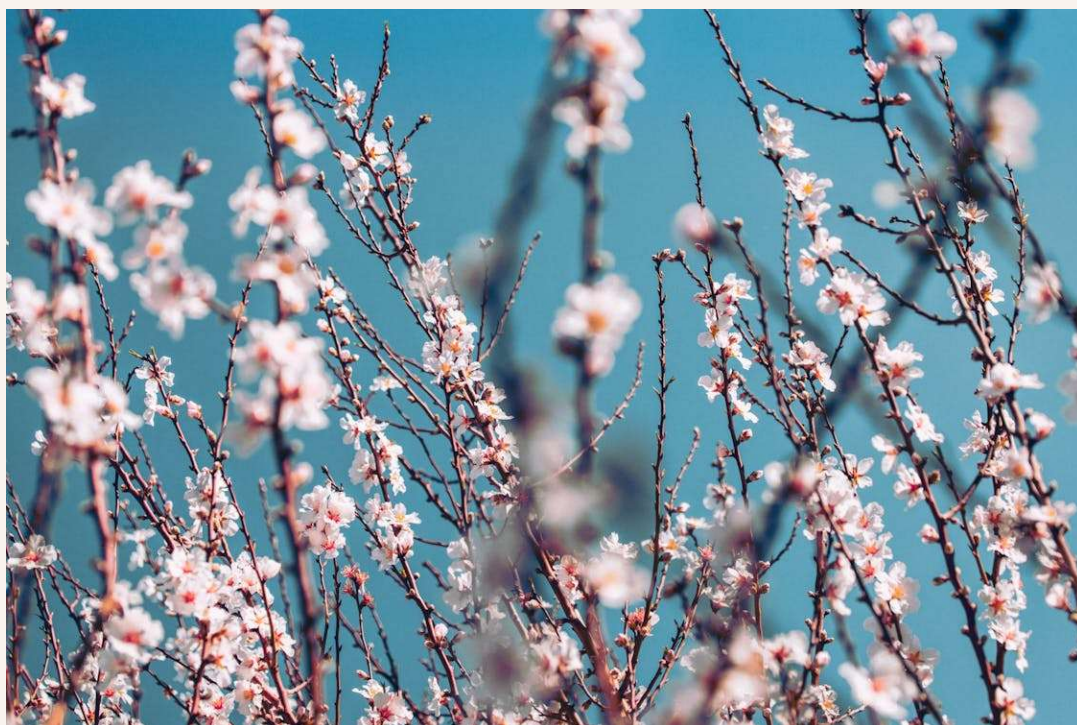
Almonds

Pistachios

Figs

Almonds

For more than a thousand years, almonds have flourished in Spain's Mediterranean landscapes, where mild winters, hot summers and mineral-rich soils create ideal growing conditions. Drawing on this deep-rooted heritage, we select time-honoured Spanish varieties known for their naturally sweet flavour, crisp texture and high oil content. Each crop is cultivated with contemporary, EU-compliant farming and post-harvest practices that preserve purity and traceability from tree to table. Enjoy them straight from the bag, roast them for gourmet snacks, or incorporate their delicate marzipan notes into confectionery and plant-based drinks—our Spanish almonds bring the legacy of generations to today's discerning palate.



SPANISH ALMONDS WE OFFER

Marcona Type



Belona

Marinada Type



Marinada

Guara Type



Vario



Guara

Lauranne Type

Comuna Type



Divers

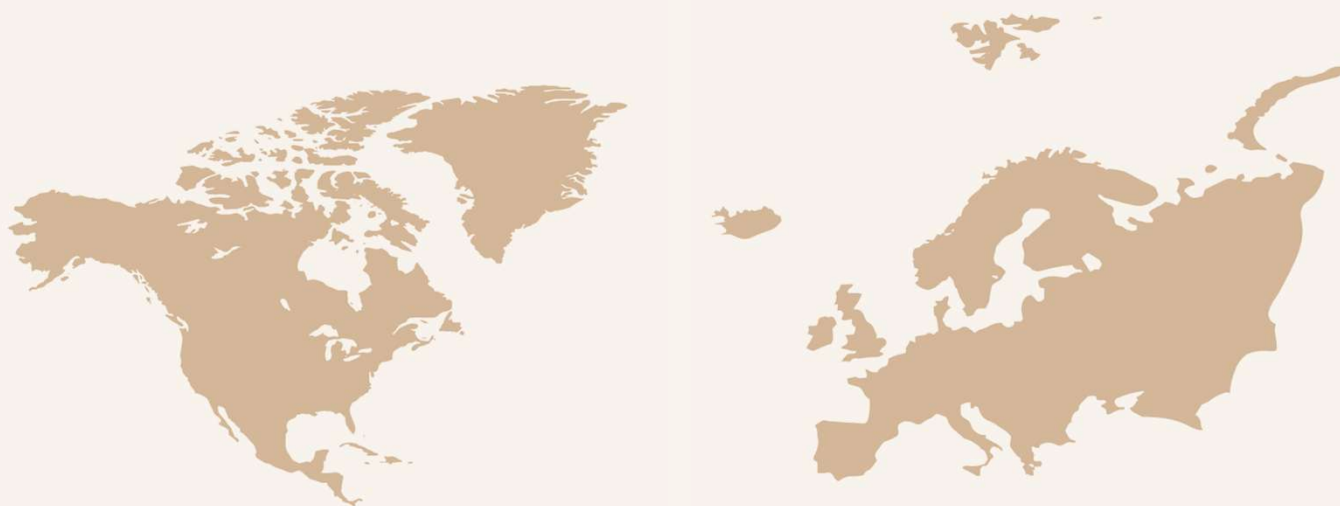
60%

Oil content

48 %

SIZE COMPARISON

USA – Germany (count per oz)	Spain (kernel length)	France – Italy (count per 100 g)
17 – 18 p./oz	17 – 18 mm	38 – 40
18 – 20 p./oz	15 – 17 mm	37 – 38
20 – 22 p./oz	14 – 15 mm	36 – 37
23 – 25 p./oz	13 – 14 mm	35 – 36
27 – 30 p./oz	12 – 13 mm	34 – 35
30 – 38 p./oz	11 – 12 mm	33 – 34
35 – 40 p./oz	10 – 11 mm	32 – 33
40 – 45 p./oz	9 – 10 mm	31 – 32
45 – 50 p./oz	8 – 9 mm	30 – 31





BELONA

Almendras Belona
70100

USP

Premium kernels | Rich in flavor
and oil | Ideal for gourmet
confectionery

ORIGIN

Spain

TASTE

Sweet, delicately buttery, with a
soft bite and a lingering
creamy-nutty finish

LOOK

Compact, heart-shaped kernels
with a smooth, light-brown skin

SIZES

12-14 mm & 14+ mm

BLANCHED AVAILABLE?

Yes

Sales Information

Sales Price /KG

| tbd €

MOQ

| 5.000 KG

Packaging

| Big-Bag 500KG on EPAL EU pallet

BELONA - REFERENCE

Almendras Belona 14+ mm Con Piel



BELONA - REFERENCE

Almendras Belona 14+ mm Sin Piel





MARINADA

Almendras Marinada
70800

USP

Good kernels | Extended shelf
life| Ideal for snacks

ORIGIN

Spain

TASTE

Sweet, delicately buttery and rich
in monounsaturated fats

LOOK

Smooth-skinned kernels with a
darker brown hue, no doubles

SIZES

12-14mm, 14+ mm & 16+ mm

BLANCHED AVAILABLE?

Yes

Sales Information

Sales Price /KG

| tbd €

MOQ

| 5.000 KG

Packaging

| Big-Bag 500KG on EPAL EU pallet

MARINADA - REFERENCE

Almendras Marinada 12-14 mm Con Piel



MARINADA - REFERENCE

Almendras Marinada 14+ mm Con Piel





GUARA

Almendras Guara
70800

USP

Good kernels | Sweet and
flavorsome | Keep aroma very
well after roasting

ORIGIN

Spain

TASTE

Naturally sweet, rich nutty flavor
with a pleasant crunch

LOOK

Rounded-to-heart-shaped
kernels, very few doubles

SIZES

12-14mm & 14+ mm

BLANCHED AVAILABLE?

Yes

Sales Information

Sales Price /KG

| tbd €

MOQ

| 5.000 KG

Packaging

| Big-Bag 500KG on EPAL EU pallet

GUARA - REFERENCE

Almendras Guara 12-14 mm Sin Piel



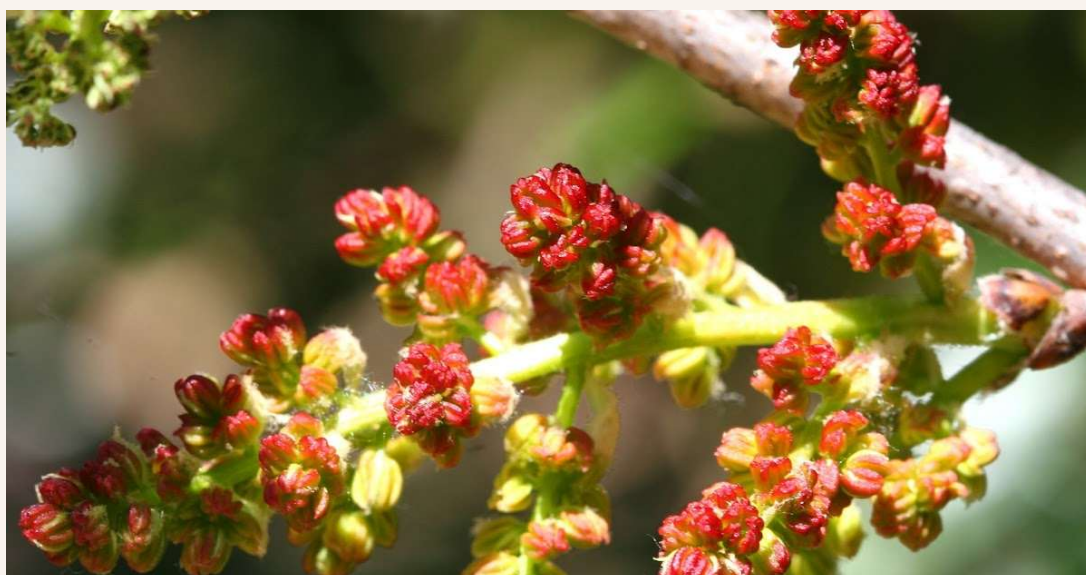
GUARA - REFERENCE

Almendras Guara 14+ mm Sin Piel



Pistachios

Since ancient caravans first carried pistachio seedlings westward from Persia, the “green gold” has thrived all along the Mediterranean. Today select orchards in Spain’s Castilla-La Mancha and Andalucía combine that time-honoured know-how with modern, EU-certified farming to produce kernels famed for their deep emerald hue, buttery sweetness and satisfying snap. Hand-picked at full maturity and naturally sun-dried, our pistachios arrive to you free of additives yet rich in plant protein, fibre and heart-healthy fats. Whether sprinkled over tapas, folded into gelato or enjoyed straight from the shell, they deliver the vibrant taste and trusted traceability today’s discerning customer expects.





PISTACHIO IN SHELL

Pistachos ES Kerman

51100

USP

Strong shell hinge and balanced
kernel-to-shell ratio | Minimal
breakage during roasting

ORIGIN

Spain

TASTE

Delicate, sweet-nutty profile with
a rich, buttery finish

LOOK

Medium-large, elongated nuts
with thin, light-tan shells that
split wide

SIZES

18/20 & 20/22

KERNELS AVAILABLE?

Yes

Sales Information

Sales Price /KG

| tbd €

MOQ

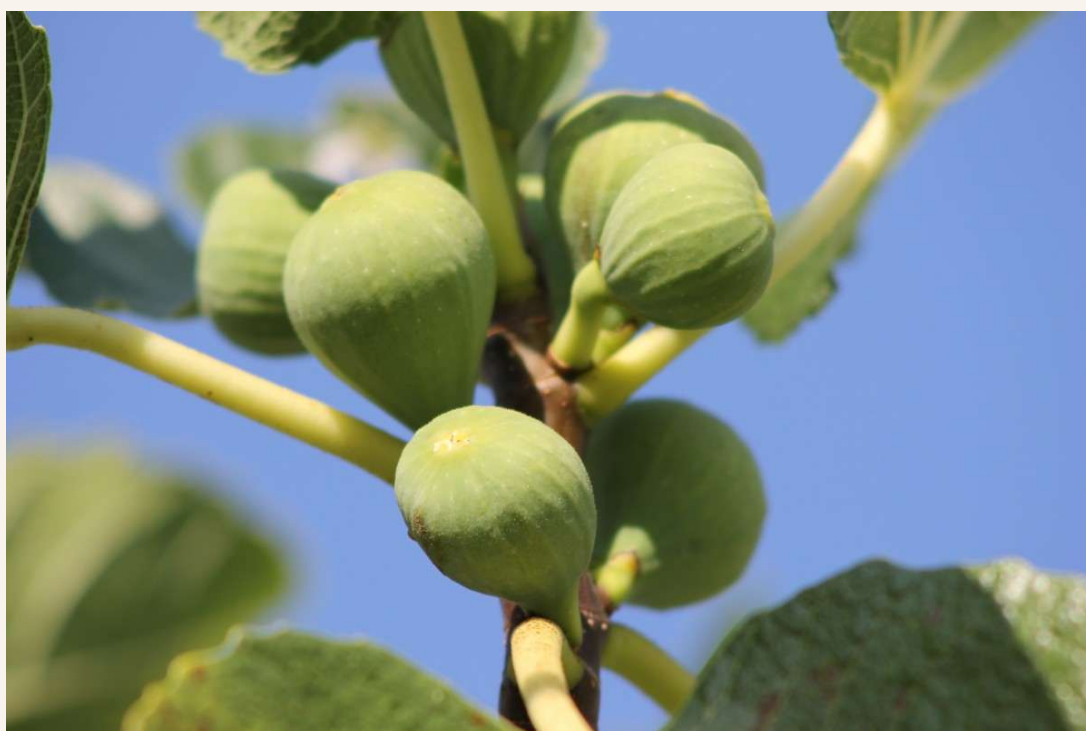
| 1.000 KG

Packaging

| 10KG/Carton a 48 Cartons on EPAL EU pallet

Figs

For centuries, fig trees have been part of Spain's rural tapestry, thriving in the warm, semi-arid valleys of Extremadura, Andalucía and Murcia where long, dry summers coax every drop of honeyed flavour into the fruit. Drawing on this legacy, today's growers combine traditional dry-farming techniques with modern, EU-certified handling to deliver plump, naturally sweet figs rich in fibre, antioxidants and essential minerals. Picked at peak ripeness, gently sun-dried and carefully packed without additives, our Spanish figs bring soft, velvety texture and caramel notes to cheese boards, baked goods, energy bars or simply wholesome snacking—offering the taste of Mediterranean heritage in every bite.





FIGS

Higos ES Cuello de Dama Blanca Despalillados
41204

USP

Renowned for its exceptionally thick, jam-like pulp | Almost “pancake-batter” texture

ORIGIN

Spain

TASTE

Intensely sweet, complex berry/honey profile

LOOK

Medium-large figs sporting pale brown-yellow skin

SIZES

5,6 & 7

DE-STAMMED POSSIBLE?

Yes

Sales Information

Sales Price /KG

| tbd €

MOQ

| 1.000 KG

Packaging

| 12,5KG/Carton a 42 Cartons on EPAL EU pallet