

Spain's Grupo Palacios partners with EVERY for new products

18 June 2024 | News

Grupo Palacios, the world's number one producer of string chorizo and Spanish omelette, announces a plan to incorporate EVERY's hen-less liquid egg into a Spanish omelette



Grupo Palacios, the world's number one producer of string chorizo and Spanish omelette, announces a plan to incorporate EVERY's hen-less liquid egg into a Spanish omelette

Grupo Empresarial Palacios Alimentación (Palacios) – the world's largest producer of string chorizo and Spanish omelettes and Spain's leading producer of frozen desserts – announced they have formalised a commercial agreement with The EVERY Company (EVERY), a trailblazer in crafting highly functional ingredients without the use of animals. This partnership marks a significant milestone for the food industry as Palacios will incorporate EVERY Egg, the world's first chicken egg created without hens, into its flagship Spanish omelettes and the research and development of new products.

EVERY Egg made its prestigious debut at the 3-Michelin-Star restaurant, Eleven Madison Park, where its exceptional quality and versatility were showcased across a variety of dishes. From the delicate textures of a French omelette and the rich depths of a crême brûlée to the intricate layers of a chawanmushi and the innovative twist in a foaming cocktail, EVERY Egg has proven its culinary prowess, mirroring the traditional hen egg in both taste and functionality.

Palacios – which began as a local butcher shop in Albelda de Iregua, La Rioja, Spain before transforming itself into the world's leading producer of Spanish omelettes – has been at the forefront of integrating breakthrough innovations into traditional recipes. Palacios has a firm commitment to innovation, and proof of this is the start of this collaboration: quality, tradition and innovation go hand in hand. “We were genuinely amazed by the delicious taste and culinary versatility of EVERY Egg,” the Company says. “Its ability to seamlessly blend into a wide range of dishes while maintaining the authentic taste and texture of a high-quality hen egg is remarkable.”