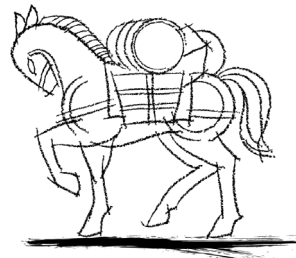


CONSERVAS



A P R I O R I

SPECIALTY FOOD
IMPORTING & DISTRIBUTION



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CONSERVAS

IN AMERICA, MOST CANNED SEAFOOD ON GROCERY SHELVES IS NOT HAND-PACKED BY ARTISANS. SO IT'S NO SURPRISE THE CONVIVIAL SPIRIT SURROUNDING CONSERVAS IS ABSENT HERE. OUR AIM IS TO CHANGE THIS.

JUST AS CURING FRESH MEAT CREATES DELICACIES LIKE SALAMI AND PROSCIUTTO, CONSERVAS IS NOT MERELY ABOUT PRESERVATION. IN SOME COUNTRIES, A CULTURE OF CONNOISSEURSHIP SURROUNDS THE INDUSTRY, AND ITS CREATIONS ARE TO BE APPRECIATED RIGHT OUT OF THE CAN, OFTEN WITH FRIENDS AND LIBATIONS.



ABC+

Lisbon, Portugal

Innovative, experimental, and extremely small scale, ABC+ is breathing new life into the world of conservas. As tinned fish gain popularity, giant companies are eager to consolidate, push production, and limit creativity in the name of scalability. Tried and true recipes for sardines in EVOO, lemon, tomato, etc. are reliable but limiting in potential. ABC+ builds on tradition by developing new and elevated recipes preserved in a distinctive round can. Discover their alphabetic range of ever expanding creativity, and circle back regularly for this fish tale's unfolding chapters.



Codfish in
Caldeirada Sauce
ABC-11010
8 / 120 g



Horse Mackerel
in Brava Sauce
ABC-12010
8 / 120 g



Horse Mackerel
in Ravigote Sauce
ABC-12020
8 / 120 g



Horse Mackerel
in Virgem Sauce
ABC-12030
8 / 120 g



Mackerel Fillets
Moqueca Sauce
ABC-14010
8 / 120 g



Mackerel Fillets
Aglio e Olio Sauce
ABC-14020
8 / 120 g



Octopus in
Caldeirada Sauce
ABC-15010
8 / 120 g



Small Sardines in
Brava Sauce
ABC-16010



Trout Fillets
Capers Sauce
ABC-17010



Trout Fillets
Curry
ABC-17020
8 / 120 g



Trout Fillets
Dill & Pickles
ABC-17030
8 / 120 g



Trout Fillets
EVOO & Lemon
ABC-17040
8 / 120 g



Trout Fillets
Onion Relish
ABC-17050
8 / 120 g



Trout Fillets
Aglio e Olio Sauce
ABC-17060
8 / 120 g



ATI MANEL

Lisbon, Portugal

Ati Manel, originally formed in 1922 by its namesake, exemplified the Portuguese tradition of freshly canned seafood through the late 1950s. When Luís Mendonça, already a successful artist, discovered his great-grandfather's weathered canning relics more than 60 years after the business passed with Manel into family lore, he was inspired to resurrect the legacy. While researching notes from fishermen and international purveyors, it became clear that close, personal relationships were just as important to Manel as sourcing high quality, local, and raw materials in his tins. Luís has re-captured uniquely distinct flavors and feelings that have set the table again, inviting us all to join the Manel family's tradition in a tin.



Garfish in Olive Oil
ATI-11100
8 / 120 g



Garfish in Spiced Olive Oil
ATI-11200
8 / 120 g



Mackerel Fillets in Olive Oil
ATI-12100
8 / 125 g



Sardines in Olive Oil
ATI-13100
8 / 125 g



Sardines in Olive Oil & Lemon
ATI-13200
8 / 125 g



Sardines in Tomato Sauce
ATI-13300
8 / 120 g



Sardines in Spiced Olive Oil
ATI-13400
8 / 120 g



Tuna Fillets in Olive Oil
ATI-14100
8 / 120 g



Spiced Tuna Fillets in Olive Oil
ATI-14200
8 / 120 g



Octopus in Garlic Sauce
ATI-15100
8 / 110 g



Squids in Ink
ATI-16100
8 / 110 g



Mussels in
Pickled Sauce
ATI-17100
8 / 110 g



Spiced Mussels
in Pickled Sauce
ATI-17200
8 / 110 g



Razor Shells
in Brine
ATI-18100
8 / 110 g



Small Scallops in
Caldeirada Sauce
ATI-19100
8 / 120 g



Smoked
Mackerel Pate
ATI-21100
8 / 75 g



Smoked
Sardine Pate
ATI-21200
8 / 75 g



Smoked
Tuna Pate
ATI-21300
8 / 75 g



Spiced Smoked
Mackerel Pate
ATI-21400
8 / 75 g



Spiced Smoked
Sardine Pate
ATI-21500
8 / 75 g



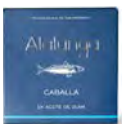
Spiced Smoked
Tuna Pate
ATI-21600
8 / 75 g



ARTESANOS ALALUNGA

Reocin, Spain

The vast majority of tinned fish produced in Spain, while often positioned as “artisan,” are created by large commercial factories. Alalunga is on the opposite end of this spectrum, where brothers Alvaro and Pablo keep no secrets. The two brothers left former jobs to answer the call of the Cantabrian Sea, where seasonally sourced fish are tinned on the spot in their warehouse down the street. Alalunga prides themselves on sustainability, tradition, and modern innovation to capture and tin fish only when seasonally appropriate. Each tin is numbered, putting the traceability of each catch in your hands as you open and enjoy the bounty of Cantabria.



Mackerel in
Olive Oil
ALG-13110
6 / 138 g



Albacore Taran-
tello in Olive Oil
ALG-21110
6 / 138 g



Albacore Loins
w/ Onion and
Green Pepper
ALG-21130
6 / 138 g



Albacore Loins
in Tomato Sauce
ALG-21150
6 / 138 g



European Hake
in Olive Oil
ALG-41110
6 / 138 g



European Hake
in Green Sauce
ALG-41120
6 / 138 g



Hake Cheeks in
Olive Oil
ALG-41140
6 / 138 g



Seabass in Olive
Oil
ALG-45120
6 / 138 g



Seabass with
Pesto Sauce
ALG-45140
6 / 138 g



Cuttlefish in Ink
ALG-51110
6 / 138 g

CONSERVAS DE CAMBADOS

Pontevedra, Spain

The riches of Northern Spain are not monetary; the real treasures lie in the surrounding seas. Since 1985, Conservas de Cambados has operated their own cannery in Galicia where the Pontevedra river meets the Ria de Arousa estuary. This estuary is the largest in Galicia and ideal for bivalves and cephalopods. With practices that set the artisanal standard, and being mindful of long term sustainability, Conservas de Cambados honors the traditions of both kitchen and sea.



Garfish
Especialidades Line
Special Order
CDC-14010
10 / 115 g / 4-6 Pcs



Small Sardines
in Olive Oil
CDC-16010
10 / 115 g / 20-25 Pcs



Small Sardines
in Olive Oil
CDC-16020
10 / 115 g / 20-25 Pcs



Small Sardines
in Olive Oil
CDC-16030
10 / 115 g / 20-25 Pcs



White Tuna Belly Fillets
in Olive Oil
CDC-21010
10 / 111 g



White Tuna
in Olive Oil
CDC-21020
10 / 111 g



Baby Eels
in Olive Oil
CDC-43010
10 / 111 g



Octopus
in Olive Oil
CDC-52010
10 / 111 g



Octopus
in Galician Sauce
CDC-52020
10 / 111 g



Stuffed Squids in Ink
CDC-53010
10 / 111 g / 6-8 Pcs



Razor Shells in Brine
CDC-62010
10 / 111 g / 4-6 Pcs



Clams
CDC-63010
10 / 111 g / 10-14 Pcs



Clams
CDC-63020
10 / 111 g / 20-30 Pcs



Cockles in Brine
CDC-64030
10 / 111 g / 30-40 Pcs



Mussels in Pickled
Sauce
CDC-65010
10 / 111 g / 4-6 Pcs



Mussels in Pickled
Sauce
CDC-65020
10 / 111 g / 6-8 Pcs



Mussels
in Pickled Sauce
CDC-65030
10 / 111 g / 8-12 Pcs



Small Scallops
in Galician Sauce
CDC-67010
10 / 111 g / 20-25 Pcs



Barnacles in Brine
CDC-71010
10 / 111 g



Sea Urchin Caviar
CDC-83010
14 / 80 g



Squid Ink in Jar
CDC-94010
6 / 90 g

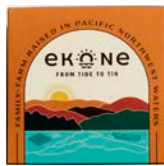
EKONE OYSTER Co.

Shelton, Washington

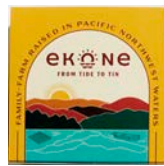
A Chinook word meaning “Good Spirit,” Ekone evokes the ethos of Taylor Shellfish Farms. Fifth generation oyster farmers from Willapa Bay in the southwest corner of Washington, the Taylor family harvest impeccable oysters - shucked and in shell, and to our delight, tinned smoked oysters and mussels. Here, where the cold waters of the Pacific meet the waterways flowing from Willapa Hills, is the cleanest, most productive coastal ecosystem in the continental United States; producing, in our opinion, the best tinned oysters around.



Original
Smoked Oysters
EKO-11100
12 / 3 oz.



Habanero
Smoked Oysters
EKO-11200
12 / 3 oz.



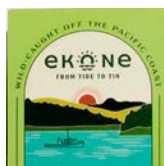
Lemon Pepper
Smoked Oysters
EKO-11300
12 / 3 oz.



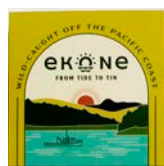
Smoked Mussels
EKO-12100
12 / 2.75 oz



Pacific Giant Octopus
EKO-12200
12 / 3 oz



Albacore Premium Tuna
EKO-12300
12 / 3.5 oz



Smoked Albacore Tuna
w/ Lemon
EKO-12400
12 / 3.5 oz



Smoked Coho Salmon,
EKO-12400
12 / 3.5 oz

ESPINALER

Barcelona, Spain

Espinaler began as a small tavern in Barcelona in 1896. With time, Espinaler extended beyond simply serving these delicacies to creating a house sauce and sourcing their own seafood in Galicia. Espinaler makes selections at the peak of each season and hand packs tins to ensure the utmost care is taken. These selections, paired with Espinaler's own aperitif sauce, will transport you to the Galician coast. Add a glass of vermouth, and you'll be back at the very beginning in Taverna Espinaler.

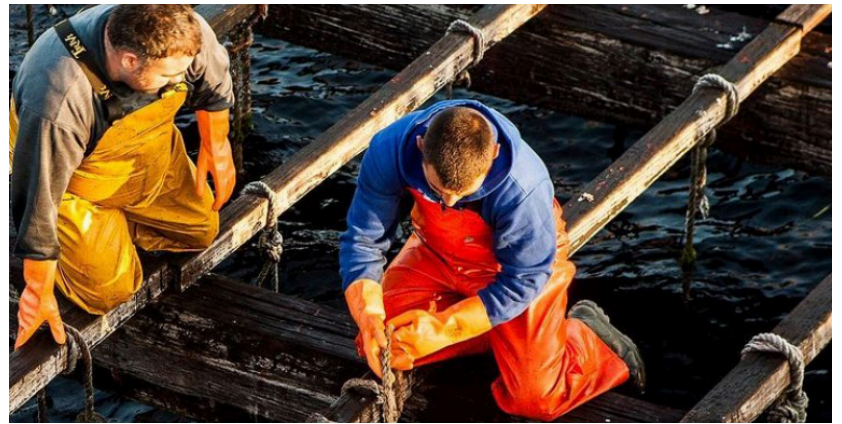
PREMIUM LINE



Baby Eels
in Olive Oil
ESP-01430
6 / 90 g



Baby Sardines
in Olive Oil
ESP-01160
6 / 125 g / 20-25 Pcs



Bonito Ventresca
ESP-01220
6 / 120 g



Cockles
ESP-01640
6 / 120 g / 25-30 Pcs



Cockles
ESP-01641
6 / 120 g / 30-40 Pcs



Mussels
in Pickled Sauce
ESP-01650
6 / 120 g / 6-8 Pcs



Razor Clams
'Salvora Island'
ESP-02620
6 / 120 g / 5-7 Pcs



White Clams
ESP-01630
6 / 120 g / 6-8 Pcs



White Clams
ESP-01631
6 / 120 g / 8-10 Pcs

CLASSIC LINE



Baby Sardines
in Spicy Sauce
ESP-02160
8 / 125 g / 10-12 Pcs



Baby Squids
in Olive Oil
ESP-02530
8 / 110 g / 6-8 Pcs



Spicy Squid
in Olive Oil
ESP-02531
8 / 120 g



Bonito
in Pickled Sauce
ESP-02230
8 / 120 g



Bonito
in Olive Oil
ESP-02220
8 / 120 g



Yellowfin Light Tuna
Belly in Olive Oil
ESP-02260
8 / 112 g



Bonito White Tuna Belly
in Olive Oil
ESP-02240
8 / 120 g



Cockles
ESP-02640
8 / 120 g / 25-35 Pcs



Mussels
in Pickled Sauce
ESP-02650
8 / 115 g / 13-18 Pcs



Mussels
in Spicy Sauce
ESP-02651
8 / 120 g



Octopus
in Olive Oil
ESP-02520
8 / 115 g



Razor Clams (Trimmed)
ESP-02621
8 / 120 g / 4-6 Pcs



Razor Clams
ESP-02622
8 / 120 g / 5-8 Pcs



Scallops
in Galician Sauce
ESP-02670
8 / 115 g



White Clams
ESP-02630
8 / 120 g / 25-30 Pcs



Mussel Pate in Spicy
Sauce
ESP-84010
8 / 90 g



Octopus Pate w/ Garlic
ESP-84020
8 / 90 g



Octopus Pate in Spicy
Sauce
ESP-84030
8 / 90 g



Scorpion Fish Pate
ESP-84040
8 / 100 g



Asparagus
from Navarre
ESP-94010
12 / 370 g



Olives
Stuffed w/ Anchovy
ESP-94110
15 / 350 g



Whole Piquillo
Peppers Lodosa
ESP-94020
12 / 225 g



Sauce
ESP-93010
12 / 92 mL



Spicy Sauce
ESP-93020
12 / 92mL



Sauce
in Large Bottle
ESP-93030
6 / 750mL



All I Oli Sauce
ESP-93050
6 / 185g



Salsa Brava
ESP-92010
6 / 185g



Salsa Romesco
ESP-92020
6 / 185g



FANGST

Copenhagen, Denmark

A century ago, there were numerous small canning companies along the coastlines of the Nordic waters. Over the last decades, almost all have disappeared, and proud traditions have been lost. Yet some of the finest fish and shellfish in the world still swim here. With respect for nature and gastronomic craftsmanship, FANGST from Denmark has set sail to re-discover and explore the abundance of seafood in the Nordic waters and to revive and renew the local culture for canned seafood.



SILD No. 1 Norwegian Sea Herring
Smoked w/ White Pepper & Ramson
FAN-12010
10 / 100 g



Brisling No. 1 Nordic Sardines
Smoked w/ Heather & Chamomile
FAN-16010
10 / 100 g



Brisling No. 2: The Nordic Sardine
Smoked over Beech Wood
FAN-16020
10 / 100 g



Brisling No. 4: The Nordic Sardine
w/ Allspice & Clove
FAN-16030
10 / 100 g



Færøsk Laks Faroe Islands Salmon Flash
Grilled in Cold Pressed Rapeseed Oil
FAN-31010
10 / 110 g



Færøsk Laks No. 2 Faroe Islands Salmon
w/ Sea Buckthorn & Lemon Verbena
FAN-31020
10 / 110 g



Fangst Regnbue Ørred Smoked
Freshwater Trout w/ Juniper
& Lemon Thyme
FAN-47010
10 / 110 g



Hjertemusling Limfjord Cockles in
Cold Pressed Rapeseed Oil
FAN-64010
10 / 110 g



Blåmuslinger No. 1 Limfjord Blue Mussels
Marinated w/ Dill and Fennel Seeds in
Cold Pressed Rapeseed Oil
FAN-65010
10 / 110 g



Blåmuslinger No. 2 Limfjord Blue Mussels
Smoked in Cold Pressed Rapeseed Oil
FAN-65020
10 / 110 g



GIFT BOX



4 Pack Gift Box
(Sardine No. 1, Mussel No. 1,
Salmon, Trout)
FAN-94010
10 / 4 ea

Empty 4 Pack Gift Box
FAN-99999
10 / 4 ea



Fangst Nordic Explorer
(10-Pack Sampler)
FAN-94020
1 / 1 ea

CONSERVAS GUEYU MAR

Asturias, Spain

“Abel Alvarez is not a chef. He is an artist, an innovator, and above all an asador (grill master). His restaurant of the same name sits on Playa de Vega where the stars of each dish are caught and transformed. Simplicity is king at Gueyumar, where the ingredients are minimal, local, and intentional. Woods selected for their aromatic qualities create fire for the brasa (grill) on which each fish is kissed. Some go to lunch service at the restaurant, while others are preserved in a can for you to savor whenever the moment strikes.”



Chargrilled Smoked
Sardine Tails in EVOO
GYU-16010
12 / 5.3 oz



Chargrilled Smoked
Sardine Tails in Escabeche
GYU-16020
12 / 5.3 oz



Chargrilled Smoked Sardine
Tails in Spicy Escabeche
GYU-16030
12 / 5.3 oz



Chargrilled Bonito
(Albacore) in EVOO
GYU-22010
10 / 5.3 oz



Chargrilled Red Tuna Neck
(Morrillo) in EVOO
GYU-24010
10 / 5.3 oz



Chargrilled Red Tuna
Belly in EVOO
GYU-24020
10 / 5.3 oz



Chargrilled Red Tuna
Tenderloin (Lomo Negro)
GYU-24030
10 / 5.3 oz



Chargrilled Red Tuna
Loin (Lomo Blanco)
GYU-24040
10 / 5.3 oz



Chargrilled Octopus
in EVOO
GYU-52010
10 / 5.6 oz



Chargrilled Squid
in Ink Sauce
GYU-53010
10 / 6 oz



Chargrilled Razor Clams
in EVOO
GYU-62010
10 / 5.3 oz



Chargrilled Spicy
Cockles (Pequeño)
GYU-64010
12 / 5 oz



Chargrilled Sardine Pate
GYU-84010
10 / 2.8 oz



Chargrilled Albacore
Tuna Pate
GYU-84020
10 / 2.8 oz



IASA

Pellezzano, Italy

Ittica Alimentare Salerno combines tradition and attention to detail with innovative preservation techniques and high quality selection. Mediterranean branzino and dorade are line caught, grilled or steamed, and hand packed to mimic the texture and flavor of freshly caught and cooked fish served by a Southern Italian Nonna. IASA's magic touch presents a preserved fish that feels and tastes as though it's been freshly prepared the same day.



Branzino Grilled Sea
Bass in Olive Oil
IAS-11100
9 / 145 g



Mediterranean Dorade
in Water
IAS-11150
9 / 145 g



Spicy Anchovies
in Olive Oil
IAS-11180
6 / 200 g



Colatura Anchovy Extract
IAS-11200
6 / 100 mL



ACCOMPANIMENT



Hot Crushed Pepper
in Olive Oil
IAS-11300
12 / 100 g

Hot Crushed Pepper in Oil
BULK *Special Order*
IAS-91300
6 / 540g

JOSÉ GOURMET

Lisbon, Portugal

Jose Gourmet combs the coasts of Portugal and Spain to find seafood of distinction. They believe in the principles of fair trade, often paying in advance and never negotiating for better pricing. The artwork of Luis Mendonça on the packaging is meant to pay homage to these fishermen and canneries who rely on manpower and life long dedication to their trade.



Cockles in Brine
JOG-11000
8 / 110 g / 25-30



Codfish in
Olive Oil and Garlic
JOG-11010
8 / 120 g



Fried Mussels
in Marinade
JOG-11050
8 / 110 g / 7-10



Garfish in Extra
Virgin Olive Oil
JOG-11070
8 / 120 g



Mackerel Fillets
in Olive Oil
JOG-11100
8 / 125 g



Octopus in Olive Oil
with Garlic
JOG-11200
8 / 120 g



Sardines in
Tomato Sauce
JOG-11340
8 / 125 g



Sardines with Lemon
& Olive Oil
JOG-11360
8 / 125 g



Razor Shells in Brine
JOG-11260
8 / 110 g / 6-8



Sardines in Extra
Virgin Olive Oil
JOG-11320
8 / 125 g



Small Mackerel in
Olive Oil
JOG-11380
8 / 90 g



Small Sardines in
Extra Virgin Olive Oil
JOG-11400
8 / 90 g



Smoked Small
Mackerel in Olive Oil
JOG-11550
8 / 120 g



Smoked Small
Sardines in EVOO
JOG-11600
8 / 90 g



Smoked Salmon
in EVOO
JOG-11655
8 / 90 g



Smoked Sardines
in EVOO
JOG-11658
8 / 120 g



Smoked Trout Fillets
in Olive Oil
JOG-11660
8 / 105 g



Spiced Small Sardines
JOG-11665
8 / 90 g



Spiced Small
Mackerel in Olive Oil
JOG-11670
8 / 120 g



Spiced Calamari
in Ragout Sauce
JOG-11700
8 / 120 g



Spiced Octopus
in Olive Oil
JOG-11800
8 / 120 g



Stuffed Squids
in Ink
JOG-11830
8 / 110 g



Tuna Fillets
in Olive Oil
JOG-11860
8 / 120 g



Ventresca "Tuna"
in Olive Oil
JOG-11900
8 / 120 g



Mackerel Pate
JOG-21100
8 / 75 g



Pickled Tuna Pate
JOG-21150
8 / 75 g



Sardine Pate
JOG-21200
8 / 75 g



Spiced Mackerel Pate
JOG-21300
8 / 75 g



Spiced Sardine Pate
JOG-21400
8 / 75 g



Spiced Tuna Pate
JOG-21500
8 / 75 g



Trout Pate
JOG-21600
8 / 75 g



Tuna Pate
JOG-21700
8 / 75 g

OLIVE OIL



Olive Oil
D.O.P. from Alentejo
JOG-51100
8 / 250 g



Olive Oil
with Lemon
JOG-51200
8 / 250 g



Olive Oil
with Piri-Piri
JOG-51300
8 / 250 g



Olive Oil
with Rosemary
JOG-51400
8 / 250 g



JAM



Carrot & Orange
JOG-61100
12 / 250 g



Pumpkin with Nuts
JOG-61200
12 / 250 g



Red Berries
JOG-61300
12 / 250 g



Red Peppers
JOG-61400
12 / 250 g

CERAMICS



Blue Jade
JOG-81100
12 / 1 ea



Peppermint
JOG-81200
12 / 1 ea



Bordeaux
JOG-81300
12 / 1 ea



White
JOG-81400
12 / 1 ea



Yellow
JOG-81500
12 / 1 ea

PACKS



'31 Views of Jose Gourmet'
Book
JOG-91010
8 / 1 ea



JOSE 4 Pack:
Mackerel Fillets, Small Smoked
Sardines, Spiced Sardines,
Sardines in Tomato Sauce
JOG-94010
8 / 4 Tins



Paté 4 Pack:
Sardine, Spiced Mackerel,
Spiced Sardine, Spiced Tuna
JOG-94020
8 / 4 Tins



JOSE 12 Pack
Sardines, Mackerel, Codfish,
Mussels, Calamari
JOG-94110
8 / 12 Tins

LES MOUETTES D'ARVOR

Concarneau, France

The Brittany coast is home to the Gonidec family and their cannery, named after the native seagulls, Les Mouettes d'Arvor. Their early focus on tuna and mackerel preservation in 1959 has expanded to a broader range of offerings with the same dedication with which the family began. Be sure not to miss the selection of seafood rillettes using ingredients like green peppercorn, mustard, herbs, and fresh cheese. The French coast never tasted so good, nor has it ever been this accessible.



Anchovies in EVOO
LMA-11010
6 / 100 g



Mackerel in Muscadet
Wine & Herbs
LMA-13020
8 / 174 g



Mackerel in Mustard
& Crème Fraîche
LMA-13030
8 / 169 g



Mackerel w/
Organic Seaweed
LMA-13040
8 / 176 g



Natural Mackerel
Fillets
LMA-13050
8 / 176 g



Sardines in EVOO
LMA-16010
6 / 115 g



Sardines in EVOO w/
Basil & Thyme
LMA-16020
6 / 115 g



Sardines in EVOO w/
Lemon Confit & Chili Pepper
LMA-16030
6 / 115 g



Sardines w/
Butter & Garlic
LMA-16040
12 / 115 g



Sardines w/ Butter &
Sea Salt from Guerande
LMA-16050
12 / 115 g



Sardines w/ Citrus
LMA-16060
24 / 115 g



Sardines w/
Espelette Pepper
LMA-16070
24 / 115 g



Sardines
w/ Seaweed
LMA-16080
24 / 115 g



Sardines Vintage Ville
Bleue 2019
LMA-16100-19
6 / 115 g



Sardines Vintage Ville
Bleue 2020
LMA-16100-20
6 / 115 g



Sardines Vintage Ville
Bleue 2021
LMA-16100-21
6 / 115 g



Sardines Vintage 2020
Season
LMA-16110-20
6 / 115 g



Sardines Vintage 2021
Season
LMA-16110-21
6 / 115 g



Sardines Vintage Ville
Bleue 2022 Season
LMA-16110-21
6 / 115 g



White Tuna in Brine
w/ Lemon
LMA-21010
24 / 160 g



White Tuna in EVOO
LMA-21020
24 / 160 g



White Tuna in EVOO
w/ Lemon & Thyme
LMA-21030
24 / 115 g



Tuna w/ Organic Lemon
Confit in Ginger,
LMA-21040
24 / 115 g



Skipjack in Brine w/
Basil
LMA-25010
24 / 160 g



Skipjack in
Catalane Sauce
LMA-25020
24 / 160 g



Natural Cod Liver
LMA-41010
24 / 120 g



SEAFOOD RILLETTES



Langoustines w/ Tigernuts
LMA-84010
12 / 125 g



Mackerel
w/ Mustard Sauce
LMA-84020
12 / 125 g



Salmon w/ Lemon Dill
LMA-84030
12 / 125 g



Scallops
LMA-84040
12 / 125 g



Tuna & Fromage Frais
LMA-84050
12 / 125 g

MARIA ORGANIC

Libson, Portugal

Honoring a vibrant tradition hailing from Portugal, Maria Organic puts quality and sustainability at the forefront of everything they do. With a dedication to using only the finest organic ingredients and upholding traditional methods of sustainable fishing and preparation, Maria Organic ensures each product is a true labor of love. The packaging is not only about aesthetics; it's a bold statement of Maria Organic's intrinsic values.



Mackerel Fillets
in EVOO
MOG-11100
12 / 125 oz



Sardines in EVOO
MOG-11200
12 / 125 oz



Sardines in
Tomato Sauce
MOG-11300
12 / 125 oz



Small Sardines
in EVOO
MOG-11400
12 / 90 oz



Spiced Mackerel Fillets
in EVOO
MOG-11500
12 / 125 oz



Spiced Small Sardines
in EVOO
MOG-11600
12 / 90 oz



Tuna in EVOO
MOG-11700
12 / 120 oz



Tuna Fillets in Light Brine
and Thyme-Lemon
MOG-11800
12 / 120 oz

OLASAGASTI

Markina-Biscay

Sicilian Salvatore Orlando first set foot on the Basque coast of Spain in the late 1800s and pioneered long-standing Italian salting techniques along the Cantabrian Coast, where he also fell in love and married a Basque woman, Simona Olasagasti. Today, the grandson of Salvatore and Simona, Matteo Orlando, is in charge of the factory at Markina, Bizkaia, maintaining centuries-old tradition and flying the flag for his grandmother's surname, Olasagasti.



Bonito del Norte
in EVOO
OLA-11100
8 / 120 g



Bonito del Norte
in EVOO
OLA-11200
12 / 270 g



Red Tuna
in EVOO
OLA-12100
12 / 270 g



Yellow Fin Tuna
in EVOO
OLA-13100
8 / 120 g



Yellow Fin Ventresca
Tuna Belly in EVOO
OLA-13200
12 / 120 g



Anchovies
a la Basque
OLA-21100
12 / 190 g



Tuna Fillets
w/ Onions
OLA-22100
12 / 200 g



Tuna Fillets
w/ Ratatouille
OLA-22140
12 / 200 g



Tuna Fillets
w/ Red Peppers
OLA-22160
12 / 200 g



Tuna Fillets
w/ Sun Dried Tomatoes
OLA-22200
12 / 200 g



Tuna Fillets
w/ White Bean
OLA-22300
12 / 200 g



Cantabrian Anchovy
and Tuna Paté
OLA-31100
12 / 110 g



Anchovy Fillets
in EVOO
Refrigerate for Quality
OLA-41100
18 / 48 g



Anchovy Fillets
in EVOO
Refrigerate for Quality
OLA-41200
12 / 120 g

PATAGONIA PROVISIONS

Sausalito, California



Patagonia Provisions, the food division of Patagonia Inc. has a mission to save our home planet through food. That's why they partnered with Perez La Fuente, a fellow certified B Corporation, out of Galicia, Spain to create delicious canned products using seafood found lower on the ocean food chain and certified organic supporting ingredients. The Perez La Fuente family has been in the seafood business in Villanova de Arousa since the 1880s. Patagonia Provisions is dedicated to working with producers like Perez La Fuente who have a fierce commitment to responsibly sourced seafood, organic ingredients, and quality.



Lemon Herb Mussels
PAT-11100
10 / 4.2 oz



Savory Sofrito Mussels
PAT-11200
10 / 4.2 oz



Smoked Mussels
PAT-11300
10 / 4.2 oz



Lemon Caper Mackerel
PAT-12100
10 / 4.2 oz



Roasted Garlic Mackerel
PAT-12200
10 / 4.2 oz



Smoked Mackerel
PAT-12250
10 / 4.2 oz



Spanish Paprika Mackerel
PAT-12300
10 / 4.2 oz



Spanish Lemon
Olive White Anchovies
PAT-13100
10 / 4.2 oz



Spanish Roasted Garlic
White Anchovies
PAT-13200
10 / 4.2 oz

RAMÓN PEÑA

Galicia, Spain

Surrounded by the cool, clean waters of the Atlantic and the Old World spirit of Spain's Iberian Peninsula, there is no better place than Galicia for Ramón Peña to have mastered his technique. He insists on being the first to the morning fish auctions, purchasing only the absolute best of each day's catch. After cooking in fresh seawater, each offering is hand-packed into tins one tasty morsel at a time. Only small producers like Peña, who use time-tested artisan techniques, are able to capture the intrinsic flavors and preserve the incomparable texture of pristine seafood. There are so many ways to enjoy tinned seafood, but we like it best right out of the can with freshly baked bread and a glass of un-oaked white wine.



Cockles in Brine
RAM-11100
12 / 130 g / 25-30 Pcs



Cockles in Brine
RAM-11120
12 / 111 g / 30-35 Pcs



Clams in Brine
RAM-11150
12 / 111 g / 18-20 Pcs



Garfish Needle
Sardines in Olive Oil
RAM-11200
12 / 130 g



Atlantic Horse
Mackerel in Olive Oil
RAM-11320
12 / 130 g



Mussels
in Pickled Sauce
RAM-11400
12 / 110 g / 8-10 Pcs



Octopus in Olive Oil
RAM-11460
12 / 130 g



Octopus
in Paprika Sauce
RAM-11500
12 / 138 g



Razor Shells
in Brine
RAM-11600
12 / 115 g / 4-6 Pcs



Sardines
in Olive Oil
RAM-11680
12 / 130 g / 25-30 Pcs



Sardines in Olive Oil
and Padron Pepper
RAM-11700
12 / 130 g



Sardines
in Sauce
RAM-11720
12 / 130 g



Sardines in Olive Oil
Without Skin & Bones
RAM-11760
12 / 130 g



Squids in Ink
RAM-11800
12 / 130 g / 6-8 Pcs

SILVER LINE



Mackerel
in Olive Oil
RAM-21080
15 / 110 g / 8-12 Pcs



Mussels
in Pickled Sauce
RAM-21100
15 / 110 g / 8-12 Pcs



Mussels
in Pickled Sauce
RAM-21120
15 / 110 g / 16-20 Pcs



Mussels in Spicy
Chili & Garlic Sauce
RAM-21130
15 / 110 g



Razor Shells in Brine
RAM-21150
15 / 115 g / 4-6 Pcs



Razor Shells
in Brine
RAM-21160
15 / 115 g / 6-8 Pcs



Sardines
in Olive Oil
RAM-21200
15 / 115 g



Sardines
in Galician Sauce
RAM-21210
15 / 115 g



Small Scallops
in Sauce
RAM-21240
15 / 115 g



Sea Urchin
RAM-21260
15 / 110 g



Bonito Tuna
in Olive Oil
RAM-21280
15 / 110 g



Yellowfin Tuna
in Olive Oil
RAM-21300
15 / 110 g



Yellowfin Ventresca
in Olive Oil
RAM-21400
15 / 110 g



Bulk Yellowfin Ventresca
in Olive Oil
RAM-91100
4 / 990 g

SCOUT CANNING

Toronto, Canada

With a career spent in Canada's most creative seafood kitchens, founder and Chef Charlotte Langley brings 100% North American coastline terroir to elevated pantries. Boasting trout, mussels, and even lobster (claw and knuckle meat in butter!), Scout's offerings express a unique sense of place and responsibility - they're certified B Corp (pending) and a proud member of 1% for the Planet.



Atlantic Canadian Lobster
SCO-11100
6 / 3.2 oz



Ontario Trout with Dill
SCO-21100
6 / 3.2 oz



PEI Mussels in Smoked Paprika & Fennel Tomato Sauce
SCO-31100
6 / 3.2 oz



Wild Pink Salmon
SCO-45100
12 / 5.3 oz



Smoked Wild Pink Salmon in Olive Oil
SCO-45200
12 / 5.3 oz



Wild White Albacore Tuna in EVOO
SCO-51100
12 / 3.2 oz



Wild White Albacore Tuna with Garden Herb Pesto
SCO-51200
12 / 3.2 oz



Wild Albacore Tuna
SCO-55100
12 / 5.3 oz



Smoked Wild Albacore Tuna in Olive Oil
SCO-55200
12 / 5.3 oz



WILDFISH CANNERY

Klawock, Alaska

Fishing is an essential part of life in the Alaskan seaside town of 796 on Prince of Wales Island where Wildfish has canned fish since 1987. Mathew Scaletta, fine dining chef and grandson of the founder, proudly uses wild caught, sustainable seafood straight from the fishermen and divers, his friends and neighbors. Mathew and his small crew prepare every peak-harvest piece, hand-sliced, brined in mouthwatering seasonings and smoked with indigenous alder wood before cooking to perfection in the can.



Smoked Herring
WFC-12010
12 / 6 oz



Classic Coho Salmon
WFC-32010
12 / 6 oz



Smoked Coho Salmon
WFC-32020
12 / 6 oz



Smoked Coho Salmon in Birch Syrup
Limited Edition
WFC-32030
12 / 6 oz



Smoked Pink Salmon
WFC-34010
12 / 6 oz



Smoked King Salmon
WFC-33010
12 / 6 oz



Smoked White King Salmon
Limited Edition
WFC-33020
12 / 6 oz



Smoked White King Salmon Belly
Limited Edition
WFC-33030
12 / 6 oz





Smoked Sockeye Salmon
WFC-35010
12 / 6 oz



Rockfish Escabeche
WFC-44010
12 / 6 oz



Rockfish in Sumac & Dill
WFC-44020
12 / 6 oz



Smoked Octopus
WFC-52010
12 / 6 oz



Smoked Octopus in
Bullwhip Hot Sauce
Limited Edition
WFC-52020
12 / 6 oz



Smoked Geoduck
Limited Edition
WFC-61010
12 / 6 oz



Pink Scallops
Limited Edition
WFC-67010
12 / 6 oz



Smoked Salmon Caviar
WFC-81010
12 / 1.76 oz



BARNACLE FOODS

Juneau, Alaska

Anchored to Alaska's wild coast, Barnacle Foods gathers the finest quality Alaskan kelp (yes, seaweed!) through sustainable wild harvest and rope-grown sea farms to make kelp infused pantry goods. Kelp is the first ingredient, boosting umami, adding richness and depth of flavor to unforgettable hot sauce, seasonings, salsas, and more. Along with kelp, you'll find other unique Alaskan ingredients like spruce tips and rhubarb preserved at peak flavor, grown under Alaska's midnight sun. Barnacle Foods shares foods that do good for our ocean and coasts, communities, and future.



Bullwhip Kelp
Hot Sauce
BNC-11100
12 / 5.5 oz



Bullwhip Kelp and
Serrano Hot Sauce
BNC-11200
12 / 5.5 oz



Kelp & Alaskan
Amber Ale BBQ Sauce
BNC-15100
12 / 12 oz



Everything Kelp
Seasoning
BNC-21100
12 / 2.4 oz



Furikake Kelp
Seasoning
BNC-21200
12 / 2.2 oz



Kelp Pinch Medium Flakes
BNC-21300
12 / 1.8 oz



Kelp Powder Small Flakes
BNC-21400
12 / 2.7 oz



Kelp Seasoning Popcorn Blend
BNC-21500
12 / 2 oz



Alaskan Rhubarb Jam
BNC-31100
12 / 4.6 oz



Alaskan Spruce Tip Jelly
BNC-31200
12 / 4.6 oz



CHILI BEAK

Salt Lake City, Utah

As the name would suggest, Chili Beak's oil-based hot sauce offers a deep, complex chili flavor. Unlike vinegar-based hot sauces, the heat here comes on slow while still packing a spicy punch. Proceed with caution. Item is highly addictive and we can't imagine eating eggs without it.



Original Chili Sauce
CHB-11100
12 / 6 oz



Habanero Chili Sauce
CHB-11200
12 / 6 oz



ESPINALER

Barcelona, Spain

Espinaler began as a small tavern in Barcelona in 1896. With time, Espinaler extended beyond simply serving these delicacies to creating a house sauce and sourcing their own seafood in Galicia. Espinaler makes selections at the peak of each season and hand packs tins to ensure the utmost care is taken. These selections, paired with Espinaler's own aperitif sauce, will transport you to the Galician coast. Add a glass of vermouth, and you'll be back at the very beginning in Taverna Espinaler.



Asparagus
from Navarre
ESP-41100
12 / 370 g



Olives
Stuffed w/ Anchovy
ESP-41200
15 / 350 g



Whole Piquillo
Peppers Lodosa
ESP-41300
12 / 225 g



Sauce
ESP-71100
12 / 92 mL



Spicy Sauce
ESP-71200
12 / 92mL



Sauce
in Long Neck Bottle
Special Order
ESP-72100
12 / 200mL



Sauce
in Large Bottle
ESP-73100
6 / 750mL



All I Oli Sauce
ESP-74100
6 / 185g



Salsa Brava
ESP-74200
6 / 185g



Salsa Romesco
ESP-74300
6 / 185g



IASA

Pellezzano, Italy

When Ittica Alimentare Salerno makes peperoncino piccante - a petite jar of hot Salerno peppers packed in olive oil - you go out of your way to get those peppers. The perfect accompaniment to IASA's meticulously preserved tinned seafood.



Hot Crushed Pepper
in Olive Oil
IAS-11300
12 / 100 g

Hot Crushed Pepper in Oil
BULK *Special Order*
IAS-91300
6 / 540g



JOSÉ GOURMET

Lisbon, Portugal

Jose Gourmet combs the coasts of Portugal and Spain to find seafood of distinction. They believe in the principles of fair trade, often paying in advance and never negotiating for better pricing. The artwork of Luis Mendonça on the packaging is meant to pay homage to these fishermen and canneries who rely on manpower and life long dedication to their trade.

OLIVE OIL



Olive Oil
D.O.P. from Alentejo
JOG-51100
8 / 250 g



Olive Oil
with Lemon
JOG-51200
8 / 250 g



Olive Oil
with Piri-Piri
JOG-51300
8 / 250 g



Olive Oil
with Rosemary
JOG-51200
8 / 250 g



JAM



Carrot & Orange
JOG-61100
12 / 250 g



Pumpkin with Nuts
JOG-61200
12 / 250 g



Red Berries
JOG-61300
12 / 250 g



Red Peppers
JOG-61400
12 / 250 g



CERAMICS



Blue Jade
JOG-81100
12 / 1 ea



Peppermint
JOG-81200
12 / 1 ea



Bordeaux
JOG-81300
12 / 1 ea



White
JOG-81400
12 / 1 ea



Yellow
JOG-81500
12 / 1 ea

MAMA AFRICA

Salt Lake City, Utah

Cathy Tshilombo-Lokemba, affectionately known as “Mama Africa,” produces intensely spicy, yet disarmingly tasty pili pili sauce. A refugee, former clothing designer, and restaurateur, “Mama Africa” creates the best authentic African hot sauce we’ve tried. Utah based and beloved by local folks, her family based recipe is as hot as they come



Pili Pili Hot Sauce
MAF-11100
12 / 1.5 oz



MILL PEPPER CO.

Kampot, Cambodia

From vine to mill, the Mill Pepper Co. partners with small farms in Cambodia to produce single origin Kampot Province pepper. Building on traditions used for more than 100 years, this rare peppercorn cultivar is organically farmed, vine ripened (or in the case of Salted Green Peppercorns, hand picked when green and bottled fresh (!) with Cambodian sea salt), and guarded by the Protected Geographical Indication denomination, the first Cambodian product to receive the coveted EU label. The vintage penicillin vials and minimal branding add an elegant touch of the freshest peppercorns for home kitchens and professionals alike.



Black Kampot Pepper
MPC-11100
6 / 100 ml



Green Salt Cured
Kampot Pepper
MPC-11200
6 / 100 ml



Red Kampot Pepper
MPC-11300
6 / 100 ml



White Kampot Pepper
MPC-11400
6 / 100 ml



BULK

Black Kampot Pepper
Special Order
MPC-91100
1 / 1 kg

Green Salt Cured
Kampot Pepper
Special Order
MPC-91200
1 / 1 kg

Red Kampot Pepper
Special Order
MPC-91300
1 / 1 kg

White Kampot Pepper
Special Order
MPC-91400
1 / 1 kg

RINCI

Marche, Italy

Sea fennel, known as “paccasassi” in the local dialect, is an aromatic succulent plant traditionally eaten in the Marche region of Italy. Luca, Francesco, and Alessandro, the founders of Rinci, cultivate fields of sea fennel, then hand-harvest the tender shoots and preserve the best leaves “sott’olio.” The result? A regional delicacy shining with unique marine flavor, with hints of fennel, lemon, and carrot. Enjoy, as the locals do, in a flatbread panino with mortadella. Or try our favorite use: anchovy and butter toast garnished with the rich, slightly acidic sea treat.



Pickled Sea Fennel
RIN-11100
12 / 200 g

