

# Product Selection

## CANTABRIAN ANCHOVIES



**RR 50 Octavillo**  
8/9 fillets  
18 units  
Net weight: 50 g.  
Drained weight: 30 g.  
Available in AOVE



**RR 90 Cuarto club**  
15/16 fillets  
18 units  
Net weight: 90 g.  
Drained weight: 55 g.



**HANSA**  
12/14 fillets  
15 units  
Net weight: 115 g.  
Drained weight: 58 g.  
Available in AOVE



**RO 100 Tira pequeña**  
22/26 fillets  
24 units  
Net weight: 115 g.  
Drained weight: 60 g.



**RO 170 Pandereta**  
28/32 fillets  
20 units  
Net weight: 180 g.  
Drained weight: 125 g.



**Tarrina MARIPOSA**  
32/36 double  
"butterfly" fillets  
6 units  
Net weight: 680 g.  
Drained weight: 410 g.

## BONITO DEL NORTE / WHITE TUNA



**HANSA**  
White tuna belly  
12 units  
Net weight: 150 g.  
Drained weight: 110 g.



**HANSA**  
White tuna slices  
12 units  
Net weight: 150 g.  
Drained weight: 98 g.



**RO170**  
White tuna belly  
12 units  
Net weight: 180 g.  
Drained weight: 125 g.



**BP**  
White tuna fillets  
12 units  
Net weight: 230 g.  
Drained weight: 165 g.  
Available in AOVE



**BG**  
White tuna fillets  
12 units  
Net weight: 340 g.  
Drained weight: 250 g.



**BK**  
White tuna fillets  
6 units  
Net weight: 900 g.  
Drained weight: 600 g.

## SEAFOOD CONSERVES FROM GALICIAN WATERS



**Mussels in vinegar dressing**  
6/8 pieces, 18 uds.  
Net weight: 111 g.  
Drained weight: 69 g.



**Razors clams in olive oil**  
6/8 pieces, 18 uds.  
Net weight: 111 g.  
Drained weight: 63 g.



**Cockles in brine**  
25/35 pieces, 18 uds.  
Net weight: 111 g.  
Drained weight: 63 g.



**Scorpion Fish**  
12 units  
Net weight: 110 g.



**Spider Crab**  
12 units  
Net weight: 110 g.



**Sea Urchin**  
12 units  
Net weight: 110 g.

## NEEDLEFISH



**RR 125 Needlefish**  
18 units  
Net weight: 118 g.  
Drained weight: 80 g.



**RO 280 Needlefish**  
16 units  
Net weight: 280 g.  
Drained weight: 200 g.



**Trays**  
10 units  
Net weight: 260 g.  
Drained weight: 180 g.



**Tarrina**  
8 units  
Net weight: 700 g.  
Drained weight: 550 g.



**Cooked octopus**  
Size 2  
15 units  
Net weight: 200/250 g.



**Pasteurized Belly Tuna**  
15 units  
Net weight: 120/160 g.



Conservas  
**ANGELACHU**



Conservas  
**ANGELACHU**

SANTOÑA

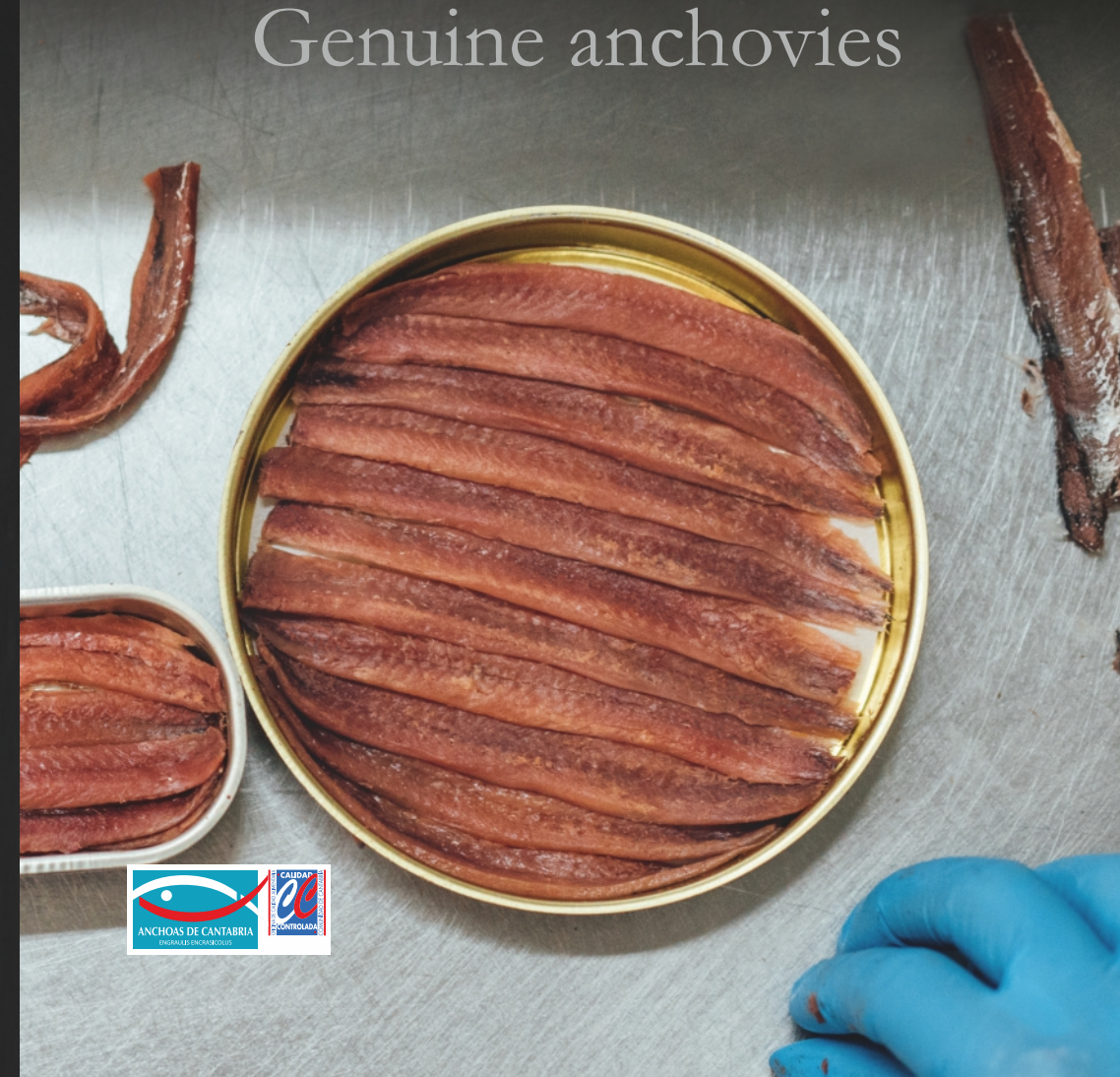
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Conservas  
**ANGELACHU**

Genuine anchovies





## Anchovies in vegetable oil

The anchovies (*Engraulis encrasicolus*) are butterflied into two fillets joined by the tail. They are pickled and then covered in vegetable oil and packed in individual tin trays, making them easy for ready consumption. They are also available in packaging sizes for large scale consumption. These plastic containers are designed for catering and are easy to open and to store. A traditional olive oil, chopped garlic and parsley dressing may be also be added.

  
Conservas  
ANGELACHU®



## White tuna in olive oil

Bonito del Norte / White tuna is marketed in various cuts and forms of presentation: fillets, fine slices and belly. We only use fresh white tuna seasonally caught by artisan methods and our production is limited. In this way excellence of quality is even further assured. Cooking and handling are undertaken with great care, so that the fish conserves its natural characteristics and properties to the full. In addition, it is allowed to rest and is stored for a year before going on the market, thus reaching the optimum moment for consumption.

## Cantabrian Anchovies

Angelachu anchovies bear the CC Quality Control Seal 'Anchovy of Cantabria', as they fulfil the three requirements: they are natural products from the Cantabrian Sea (*Engraulis encrasicolus*), caught in the fishing season in springtime and produced exclusively in Cantabria.

The production process begins with the salting, eviscerating and packing of the fish in barrels. The utmost care is taken in their handling. With the same tenderness, once they have reached the optimum period of maturation, the next phase commences: hand-scrubbing, which involves removing the skin of each fish, as they are removed from the salting one by one. This conserves the properties and characteristics of the fresh product in their entirety. They are then cut, washed in cold water and drained. The last phases of the process are filleting and packing in olive oil. These are artisan anchovies, genuine anchovies.

## Seafood conserves from Galician Waters

Cockles in brine, mussels in vinegar dressing and razors clams in olive oil are all molluscs which are full of flavour and high in protein content. They provide Omega 3, vitamins, mineral salts and have high nutritional value.

## Octopus

The cooked octopus legs are vacuum packed individually, which facilitates ease of consumption. They can be sliced and laid on a bed of boiled potatoes, sprinkled with paprika, dressed with extra virgin olive oil and a few grains of coarse sea salt added.

Perfect for searing on the griddle or for char-grilling, and also for serving with vinaigrettes and other dressings.