

# Product Selection



## CANTABRIAN ANCHOVIES



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



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



**HANSA**  
10/12/13-15 fillets  
15 units  
Net weight: 115 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.



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

## BONITO DEL NORTE / WHITE TUNA



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



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



**RR 125**  
White tuna slices  
18 units  
Net weight: 118 g.



**RR 125**  
White tuna belly  
18 units  
Net weight: 115 g.



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



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



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

## SEAFOOD CONSERVES FROM GALICIAN WATERS



**Pickled Mussels**  
6/8 y 8/12 pieces,  
18 uds.  
Net weight: 111 g.



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



**Natural Cockles**  
25/35 pieces,  
18 units  
Net weight: 111 g.



**Anchovies in olive oil**  
10/12 units  
Net weight: 145 g.



**Mullet in olive oil**  
4/5 units  
Net weight: 170 g.



**New Zealand mussels**  
18 pieces  
Net weight: 115 g.



**Sardines in olive oil (Small sardines)**  
16/20 pieces  
Net weight: 115 g.

## NEEDLEFISH



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



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



**Anchovy Fillets in Sunflower Oil**  
11/14 units  
Net weight: 125 g.



**Anchovy Fillets in Sunflower Oil**  
25/30 Double Units  
Net Weight: 700 g.



**Brine of anchovies**  
Net weight: 250 ml.



**Octopus**  
15 units  
Net weight: 200/250 g.

## PICKLED ANCHOVIES

## BRINE OF ANCHOVIES

## OCTOPUS



Conservas  
**ANGELACHU**

SANTOÑA

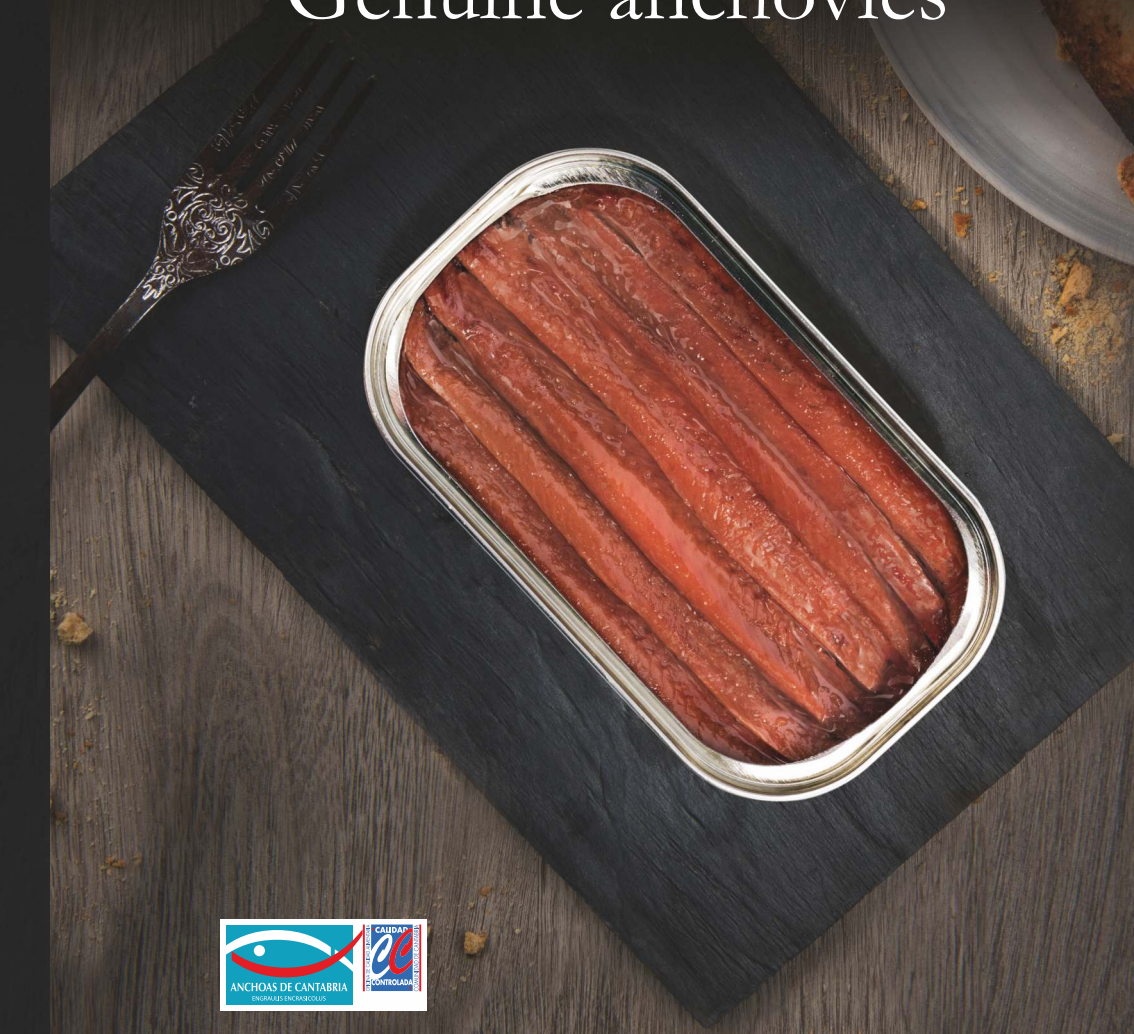
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Conservas  
**ANGELACHU**

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.

## 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.

Conservas  
ANGELACHU



## 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.