



ABOUT US

CONSERVERA DE TARIFA is the result of the union of various artisan factories of the oldest fish preserves in oil in Tarifa, (a small town in the Andalucía region of Spain). The main ones were La Tarifeña S.L., Marina Real S.A. and Piñero y Díaz. The first was founded in 1910.

We can proudly say that we are the most traditional and artisanal fish cannery in the province of Cadiz.

In 2013 with the launch of our newest brand **CONSERVERA DE TARIFA** we've started our international expansion in two key markets, the United States and Europe. **CONSERVERA DE TARIFA** is consumed in many countries from France to the United States. Wherever it is found, the unmistakable flavor of traditional canned fish from Tarifa is a delight to all, both near and far.



PROCESSING

Our canned goods are prepared in an **ENTIRELY ARTISAN PROCESS AND ARE CHEMICAL FREE.**

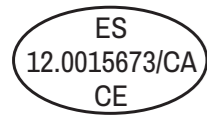
The fish are skinned and later canned **ENTIRELY BY HAND** in order to retain their organoleptic properties. We rely only on the ability and skill of our workers.

We maintain strict control and traceability on our canned products at all times. The cans undergo a sterilization process through a combination of temperature, pressure and time, which results in the absence of biological contamination and the ability to recommend consumption within **FIVE YEARS.**

We continue to use only **TRADITIONAL MANUFACTURING METHODS.** The stages of this process are the same as they were more than a century ago



CERTIFICATIONS



Industrial Conservera de Tarifa's Industrial Health Registration Number (NRSI): 12.0015673/CA



We own the IPG (Protected Geographical Indication) mark, a mark of origin that is attributed by the European Union to those agricultural and food products for which a certain quality depends on the geographical origin.



All of our products are endorsed by the Regulatory Board for the Protected Geographical Indications (PGIs) Mackerel and Bullet Tuna of Andalusia. This means that they are subject to the guidelines of strict rules and regulations that rigorously monitor not only the raw material (*Scomber Japonicus and Scomber Colias for Mackerel; Auxis Thazard and Auxis Rochei for Bullet Tuna*), but also the manufacturing process.

They are the only PGI denominations for these products recognized in Spain. It also guarantees an artisanal production process in accordance with standard EN 45011 of the Regulatory Board's Manual of Quality Procedures.



Certified Quality Symbol of the Andalusian Council.

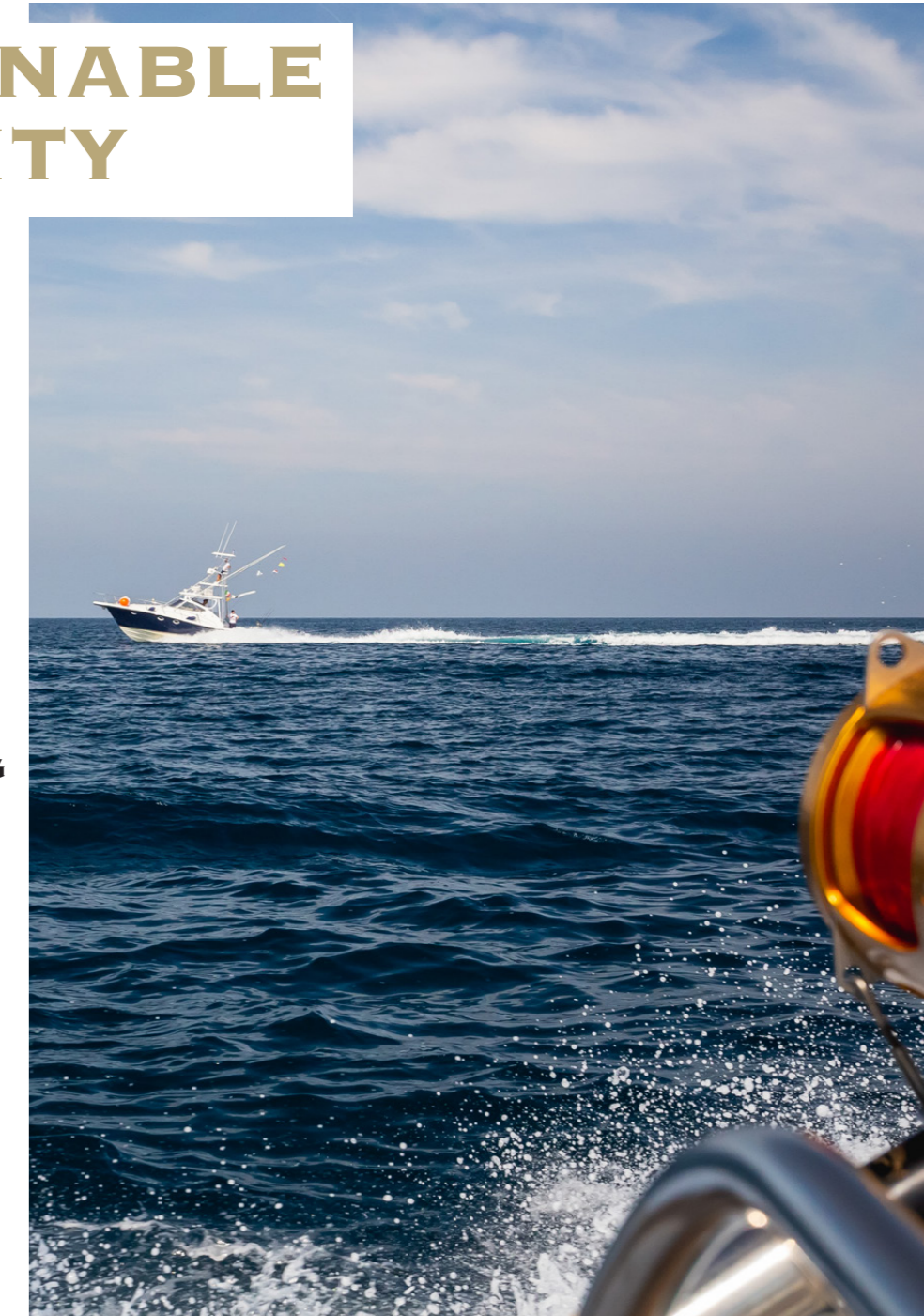
FISHING AND SUSTAINABLE DEVELOPMENT QUALITY

Our firm is among the canning industry companies endorsed by the Regulatory Board for the PGIs Mackerel and Bullet Tuna of Andalusia. This guarantees respect for fishing techniques as well as the **QUALITY AND SIZE OF THE SPECIES USED** in the manufacture of our prized canned goods.

Conservera de Tarifa is committed to the sustainable development of its region by **USING NATURAL RESOURCES RESPONSIBLY AND BY RECYCLING WASTE MATERIAL.**

We devote significant resources to developing our products and to promoting employment and decent working conditions in the region.

We guarantee that 100% of our production of Ventresca and Tarantello of bluefin tuna comes from local catches, made in the Strait of Gibraltar with the **“GREEN STICK” TECHNIQUE**, respecting the marine ecosystem.



OUR PRODUCTS

ANDALUSIAN MACKEREL FILLETS

ANDALUSIAN BULLET TUNA FILLETS

TUNA CENTER LOIN

YELLOWFIN TUNA BELLY

WILD BLUEFIN TUNA BELLY AND TARANTELO

FROM THE STRAIT OF GIBRALTAR





ANDALUSIAN MACKEREL FILLETS

IN OLIVE OIL

SCOMBER COLIAS



Blue fish, high in protein and vitamins, low in fats and carbohydrates. It contains unsaturated fatty acids like Omega-3, which may help prevent cardiovascular diseases and cancer.

PACK OF 280 ML · 125 ML · JAR OF 212 ML





ANDALUSIAN BULLET TUNA FILLETS

IN OLIVE OIL

AUXIS THARZARD



Bullet tuna is a fish in the tuna family. It can reach 50 cm in length and weigh up to 1.5 kg. It is called “canutera” when it weighs less than 600 g. Fillets are pink in color, except for the “canutera”, which is grayish white; firm textured, and with a very distinctive taste and aroma that is different from other fish in the tuna family. Bullet Tuna is a delicious source of oleic, linoleic and Omega 3 fatty acids. It provides quality protein and mineral salts, is easy to digest and is an excellent source of vitamins and minerals.

PACK OF 280 ML • 125 ML • JAR OF 212 ML





TUNA CENTER LOIN IN OLIVE OIL

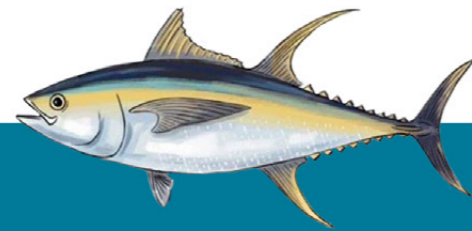
KATSUWOMUS PELAMIS



A type of tuna with firm red meat which delights the palate. Greatly appreciated in Japan where it is known as katsuo (カツオ or 鰹), a name from which the genus Katsuwonus is derived. The tuna center loin is pale pink. There are well defined layers of firm, juicy meat. Smooth flavor, but with a personality of its own, it's different from other types of canned tuna.

PACK OF 280 ML • 125 ML • JAR OF 212 ML





YELLOWFIN TUNA BELLY

IN OLIVE OIL

THUNNUS ALBACARES



The belly is the part of the abdomen, a coveted part for its flavor and texture. In addition, the excellent olive oil used as a preservative provides oleic acid. The union of the two gives rise to an extraordinarily beneficial food for health and very rich in omega-3s.

PACK OF 125 ML



OUR MASTERPIECES

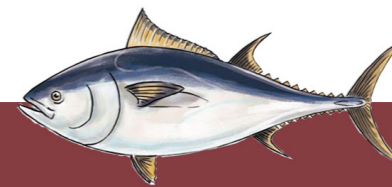
WILD BLUEFIN TUNA BELLY AND TARANTELO

FROM THE STRAIT OF GIBRALTAR

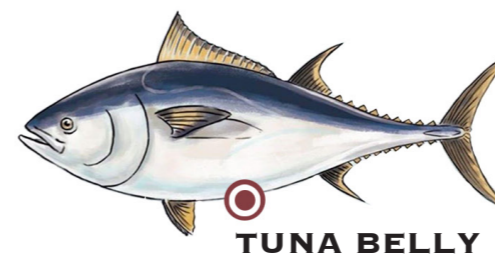
THUNNUS THYNNUS

Bluefin tuna from our range is caught with the Green Stick fishing technique. With the ikejime slaughtering method (a Japanese art), in addition to being more respectful for the species, avoids the rigor mortis of the tuna when it is caught, the formation of lactic acid is reduced which would give the fish a metallic flavor and decrease the final quality of the product.

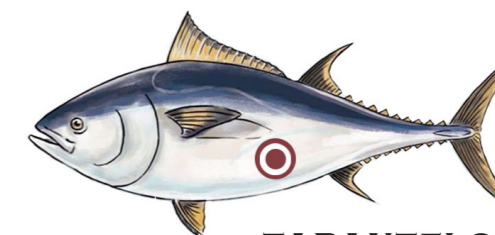
Ikejime is a quick slaughtering method that reduces the suffering of the fish, so that its organoleptic qualities remain intact and the color, flavor and texture of the meat are significantly improved.



PACK OF 280 ML



TUNA BELLY



TARANTELO



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