

# TINNED FISH



## A PRIORI

SPECIALTY FOOD  
IMPORTING & DISTRIBUTION



# TINNED FISH

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

JUST AS CURING FRESH MEAT CREATES DELICACIES LIKE SALAMI AND PROSCIUTTO, TINNED FISH 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.



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# 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

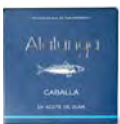




# ARTESANOS ALALUNGA

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 / 16-22 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.

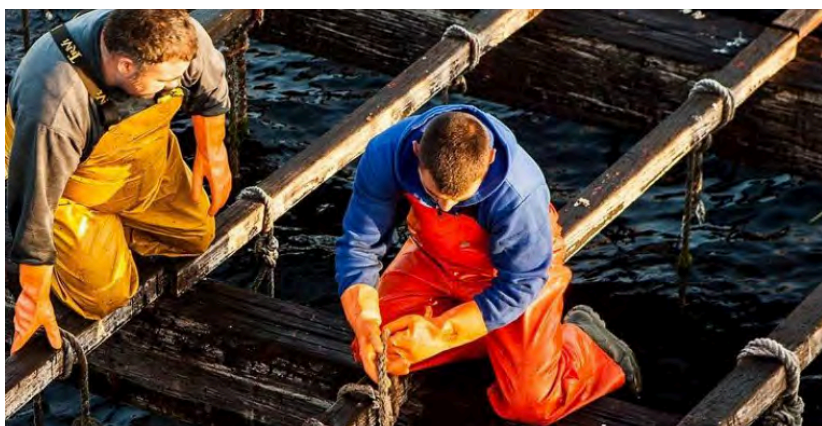
## PREMIUM LINE



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  
10 / 10 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

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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 the 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 Fraiche  
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



# HIGH MESA CHILI CO.

Salt Lake City, Utah

High Mesa Chile Co., a small batch company based in Salt Lake City, Utah, was born out of one man's simple desire for the comforting flavors of the Southwest. Flame roasted Fresno chiles are packaged in beautiful bottles; and while pretty from the outside, it's what's on the inside that counts. Classic and bold flavors, smoky sweetness, and a zesty finish that doesn't scorch the palate. This is it. Your classic breakfast hot sauce that belongs on every brunch menu in town, not to mention atop every tin of seafood.



Roasted Fresno Hot  
Sauce  
HMC-11100  
12 / 8 oz



Roasted Serrano Hot  
Sauce  
HMC-11200  
12 / 8 oz



Roasted Habanero  
Hot Sauce  
HMC-11300  
12 / 8 oz



Roasted Hatch Hot  
Sauce  
HMC-11400  
12 / 8 oz





# 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 the these fishermen and canneries who rely on manpower and life long dedication to their trade.

## OLIVE OIL

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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

