

Granbazán



CONSERVAS DE EXCELENCIA

EXCELLENCE PRESERVES IN FISH AND
SEAFOOD FROM GALICIA

**MARKETED BY
BODEGAS GRANBAZÁN**



Cambados, a town in the southwest of Galicia full of seafaring tradition

Selection of the best raw material.

Preserves of high quality artisan elaboration that give body and soul to these products from the best extraction areas of the famous Galician Rías.

Granbazán

NATURAL WHITE CLAMS



After being acquired in the fish market, purification processes are applied, preserving the characteristic flavor of the clams of the Galician Rías.

Then they are chipped one by one, their gills are removed and they are packed manually in the cans, filling with water and salt.

NATURAL WHITE CLAMS

INGREDIENTS:

Clams, water and salt

| | |
|----------------|--------|
| NET WEIGHT | 110 g |
| DRAINED WEIGHT | 70 g |
| FORMAT | OL-120 |
| UNITS | 14/16 |



Granbazán

NATURAL WHITE CLAMS



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Then they are chipped one by one, their gills are removed and they are packed manually in the cans, filling with water and salt.

NATURAL WHITE CLAMS

INGREDIENTS:

Clams, water and salt

NET WEIGHT

110 g

DRAINED WEIGHT

70 g

FORMAT

OL-120

UNITS

18/20



Granbazán

NATURAL COCKLES



We select and purchase the Cockles from the Galician Rias directly in the most prestigious Galician markets, choosing the largest and most quality product during the extraction campaign. These are purified with sea water, and once clean and without sand they are placed manually in the can to be perfectly presented. It is one of the great classics perfect to taste in your most special moments.

NATURAL COCKLES

INGREDIENTS:

Cockles, water and salt

NET WEIGHT
DRAINED WEIGHT
FORMAT
UNITS

111 g
63 g
OL-120
25/35



Granbazán

NORTHERN TUNA IN OLIVE OIL



Our cans contain "Northern Tuna" from the waters of the Bay of Biscay, caught during the summer seasons using traditional and respectful fishing gear. It is without a doubt the king of the tuna.

We select the best ones, cook them and process them by hand, perfectly classifying the different parts. Manually packed with olive oil

NORTHERN TUNA IN OLIVE OIL

INGREDIENTS:

Northern Tuna, olive oil and salt

NET WEIGHT
DRAINED WEIGHT
FORMAT

110 g
81 g
OL-120



Granbazán

BABY SQUID FILLED WITH THEIR INK



Captured with very special nets, this delicacy of the sea is rare and of high quality. We have chosen the optimum size in season, and we process them in a delicate and meticulous way to preserve their softness and texture.

Baby squids are washed and cleaned one by one manually and are packed with olive oil and their own ink.

BABY SQUID FILLED WITH THEIR INK

INGREDIENTS:

Baby Squid, tomato, ink extract, vinegar, sunflower oil, spices and salt

| | |
|----------------|--------|
| NET WEIGHT | 110g |
| DRAINED WEIGHT | 72g |
| FORMAT | OL-120 |
| UNITS | 4/6 |



Granbazán

BABY SQUID FILLED WITH OLIVE OIL



Captured with very special nets, this delicacy of the sea is rare and of high quality. We have chosen the optimum size in season, and we process them in a delicate and meticulous way to preserve their softness and texture.

The baby squid are washed, cleaned and desvicera one by one manually and are packed with olive oil.

BABY SQUID FILLED WITH OLIVE OIL

INGREDIENTS:

Baby squid, olive oil and salt

| | |
|----------------|--------|
| NET WEIGHT | 110g |
| DRAINED WEIGHT | 72g |
| FORMAT | OL-120 |
| UNITS | 4/6 |



Granbazán

FILLET OF MACKEREL IN OLIVE OIL



Southern mackerel is a canned classic. Much appreciated, with exquisite flavor and smooth texture. From the blue fish family, it has a rich content of proteins, vitamins and minerals, in addition to being an easily digestible food.

Selected, processed and packed manually in olive oil, it has an exceptional flavor and quality.

FILLET OF MACKEREL IN OLIVE OIL

INGREDIENTS:

Mackerel, olive oil and salt

| | |
|----------------|---------|
| NET WEIGHT | 115g |
| DRAINED WEIGHT | 84g |
| FORMAT | RR- 125 |
| UNITS | 4/6 |



Granbazán

PICKLED MUSSELS FROM THE RIAS BAIXAS



Our Granbazán mussels have been selected and are optimally sized to enjoy all their aromas and properties.

Cooked, chipped and fried with olive oil. Packed manually adding a traditional Galician pickled recipe full of flavor.

PICKLED MUSSELS

INGREDIENTS:

Mussels, olive oil, wine vinegar, laminated garlic, bay leaves, species and salt

| | |
|----------------|---------|
| NET WEIGHT | 110 g |
| DRAINED WEIGHT | 70 g |
| FORMAT | OL- 120 |
| UNITS | 6/8 |



Granbazán

PICKLED MUSSELS FROM THE RIAS BAIXAS



Our Granbazán mussels have been selected and are optimally sized to enjoy all their aromas and properties.

Cooked, chipped and fried with olive oil. Packed manually adding a traditional Galician pickled recipe full of flavor.

PICKLED MUSSELS

INGREDIENTS:

Mussels, olive oil, wine vinegar, laminated garlic, bay leaves, species and salt

| | |
|----------------|---------|
| NET WEIGHT | 110 g |
| DRAINED WEIGHT | 70 g |
| FORMAT | OL- 120 |
| UNITS | 7/10 |



Granbazán

NATURAL RAZOR CLAMS



Our razor-shells have been collected by hand using the spearfishing technique. In this way, the bivalve comes out in one piece without suffering any breaks or changes in structure. Product of the Galician Rías. After manual selection, they are scrubbed to remove the sand, chipped and cooked.

The hepatopancreas is discarded at the beginning of the process to reinforce the flavor of its meat, and they are manually packed with their own juice

NATURAL RAZOR CLAMS

INGREDIENTS:

Razor-shel, water and salt

| | |
|----------------|--------|
| NET WEIGHT | 110 g |
| DRAINED WEIGHT | 63 g |
| FORMAT | OL-120 |
| UNITS | 6/8 |



Granbazán

SARDINES IN OLIVE OIL



Fresh sardines carefully packaged manually.
Excellent texture and flavor.

Source of quality proteins and fats rich in
omega 3.

SARDINES IN OLIVE OIL

INGREDIENTS:

Sardine, salt and olive oil

| | |
|----------------|--------|
| NET WEIGHT | 115g |
| DRAINED WEIGHT | 84g |
| FORMAT | RR-125 |
| UNITS | 10/12 |



Granbazán

TUNA VENTRESCA IN OLIVE OIL



The ventresca is the softest and most delicate part of the Northern Tuna. Captured at the optimum moment of the campaign to preserve the optimal flavor.

We present it in fine fillets packed manually with olive oil.

TUNA VENTRESCA IN OLIVE OIL

INGREDIENTS:

Tuna Ventresca, olive oil and salt

| | |
|----------------|---------|
| NET WEIGHT | 110 g |
| DRAINED WEIGHT | 81 g |
| FORMAT | OL- 120 |



Granbazán

SMALL SCALLOPS IN SCALLOP SAUCE



The small scallop is a bivalve mollusk, very similar to the scallop, although smaller. The Granbazán scallops come from the rich Galician Rías.

After purification for the removal of sands, they are dehydrated and the hepatopancreas is removed. They are then packaged by adding scallop sauce, following the most traditional Galician recipes.

SMALL SCALLOPS IN SCALLOP SAUCE

INGREDIENTS:

Small scallop, sunflower oil, tomato, wine
Vinegar, spices and salt

| | |
|----------------|--------|
| NET WEIGHT | 110 g |
| DRAINED WEIGHT | 60 g |
| FORMAT | OL-120 |
| UNITS | 12/14 |

