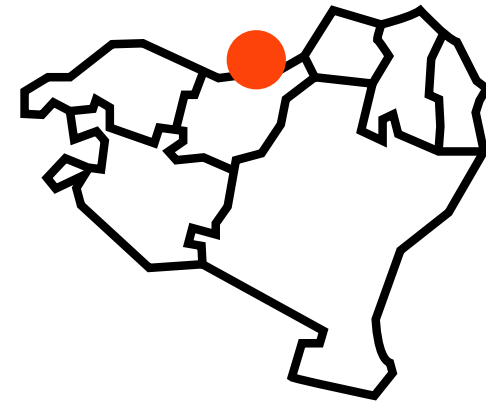


## NARDIN



The history of Conservas Nardín goes back to the origins of my family. I am Mila Oliveri, founder, together with my husband, of Conservas Nardín. Since my childhood I have seen my family connected to the art of salting. I come from a family of Sicilian origin. My ancestors were from the Sciacca province of Agrigento, a town with a great tradition of salted anchovies.

It was well known throughout the world that the best quality anchovy came from the Cantabrian coast, so at the beginning of the 20th century, my great-grandfather Giuseppe Oliveri came to settle here as manager of a Sicilian company to teach the art and technique of salting. The three generations that have gone before me have dedicated their lives to the art of anchovy salting and always worked for external companies.

25 years ago my husband, Sebastián, and I decided to create our own company and we founded Conservas Nardín, whose name is a small tribute to my grandfather Leonardo, whom everyone affectionately knew by the diminutive Nardín.

Canned fish straight from the Bay of Biscay



# NARDIN

The white tuna ( Thunnus Alalunga ) is one of the most appreciated tunas from the Cantabrian Sea. It is also known as albacore tuna, famous for its texture and exceptional flavour, characteristics that make it unmistakable.

The production begins with the fishing for white tuna, traditionally fished in the Bay of Biscay, captured one by one by rod. In this way, we promote sustainable fishing, guaranteeing the sustainability of the seas in our commitment to the marine ecosystem .

At Conservas Nardín we select the best tuna on a daily basis during the season, exclusively buying the quantity that we will make during the day to keep its quality and flavour intact.

## FORMATOS

|             |  |                  |
|-------------|--|------------------|
| Cristal Jar |  | 1850g net weight |
| Cristal Jar |  | 430g net weight  |
| Can         |  | 115g net weight  |

# LONGFINNED TUNA



# NARDIN

The white tuna belly is, due to its texture and flavour, one of the most appreciated parts of the tuna, and at Nardin we want these to be kept when it reaches your table, using a process of traditional canning.

Then, the same day, the tunas are cleaned, and the tuna bellies packed one by one with our specially selected olive oil to enhance their flavour.

During a maturing process of at least 2 years, our tuna belly is supervised by our master canners to select when they are at the optimum point of texture and flavour, so that you have a product of excellent quality with an unmistakable flavour and texture at your table.

Information on allergens : this product contains Fish and fish-based products.

This product is a preserve, so it does not need to be cold, but it must be kept in a cool and dry place.

Maximum preferred consumption : 5 years

## FORMATS

|             |  |                 |
|-------------|--|-----------------|
| Cristal Jar |  | 240g net weight |
| Can         |  | 295g net weight |

# LONGFINNED TUNA BELLY



# NARDIN

The Cantabrian anchovies from Conservas Nardín are one of the most highly regarded semi-preserves for their flavour and texture.

In our preserves, we only use the highest quality anchovies, the *Engraulis Encrasicolus*, purchased in the Getaria fish market, directly from the fishermen who catch them in the Bay of Biscay.

These are fished at the optimal time, during the spring months. During the season, we select the highest quality and ideal size, based on the extensive experience of our canning masters.

To maintain the quality and flavour of our Cantabrian anchovies, we only buy those that we can produce during the same day, in this way they maintain their flavour and texture ensuring maximum quality.

Our Cantabrian anchovies are packaged with the highest quality olive oil, to preserve all their flavour until they reach your table.

## FORMATS

|                     |  |                 |
|---------------------|--|-----------------|
| Can olive oil       |  | 50 g net weight |
| Can extra olive oil |  | 100g net weight |

# ANCHOVIES in OLIVE OIL



# NARDIN

We use the best quality anchovies as raw material, fished without damaging the piece, and processed in our facilities as quickly as possible so that they maintain their characteristic whiteness and texture.

The same day as their purchase, they are cleaned and marinated in our spiced vinaigrette I, the house recipe passed down generation after generation. The end result is an anchovy with a firm texture, a subtle vinegar flavour that, accompanied by a good oil, melts in the mouth.

Information on allergens : This product contains Fish and fish-based products.

This product is semi-preserved, and as such, it must be kept in the refrigerator at a temperature between 0° and 4°.

Maximum preferred consumption : 4 months

## FORMATS

|         |  |                  |
|---------|--|------------------|
| Can     |  | 100 g net weight |
| Plastic |  | 180g net weight  |

# ANCHOVIES in VINEGAR



# NARDIN

Getaria's smoked products are the result of years of effort and enthusiasm to bring a product to market following Nardin's commitment to traditional processing and exclusive raw materials from the Cantabrian Sea captured in season.

The same day as your purchase we prepare them without preservatives or additives, entirely at the company. In addition, we smoke it with natural smoke, giving it a unique and distinguished aroma.

The Gold star awarded by the prestigious Great Taste Awards 2011 is proof of the recognition of the quality of this very special product for Conservas Nardin.

Surprise your guests with our smoked anchovies!

Information on allergens : this product contains Fish and fish-based products.

This product is semi-preserved, and as such, it must be kept in the refrigerator at a temperature between 0° and 4°.  
Maximum preferred consumption : 4 months

## FORMATS

|     |  |                  |
|-----|--|------------------|
| Can |  | 100 g net weight |
| Can |  | 255g net weight  |

# SMOKED FISH FROM GETARIA ANCHOVIES



# NARDIN

Our smoked mackerel, commonly known as verdel, comes from specimens caught only in the Cantabrian Sea through traditional and sustainable fishing, respecting the marine ecosystem. In Nardín, we buy only in the campaign season, and in the case of mackerel, it is in the month of March when we obtain the specimens with the best percentage of optimum fat for the natural smoking process without preservatives or additives.

This 100g can is ideal for 4 people.

We obtain a mackerel with a smooth, tasty meat with a light and wonderful touch of smoke that does not overwhelm, which delights all palates including those which are not fond of smoked fish.

The smoked mackerel Nardín has been awarded the Great Taste Award 2018 seal, thus corroborating the quality and flavour of our smoked products.

Information on allergens : this product contains Fish and fish-based products.

This product is semi-preserved, and as such, it must be kept in the refrigerator at a temperature between 0° and 4°.

Maximum preferred consumption : 4 months

## FORMATS

|              |  |                  |
|--------------|--|------------------|
| Can          |  | 100 g net weight |
| Vacum packed |  | 75g net weight   |

# SMOKED FISH FROM GETARIA MACKEREL

