



FISP110

**ALLERGENS**

**Fish and products thereof.
NOGMO.**

DON BOCARTE ORGANIC CANTABRIAN ANCHOVIES

With generations of 'know-how'..... Don Bocarte are tinned Spring anchovies caught at their very best in the ports of Santoña, Gijón or Ondarra in the Cantabrian Sea (Bay of Biscay). They are cured in salt for 8-10 months and specially preserved for optimum flavour. The artisanal manufacturing process is carried out by hand by exceptionally skilled workers and takes place in the beautiful port town of Santoña by the Cantabrian sea.

About the product: Excellent bouquet. Extraordinary point of salt.

Origin: Santoña (Cantabria, Spain)

Country of Origin : Bay of Biscay. FAO 27 (North East Atlantic). Sub-area VIIIc.

Scientific Name: *Engraulis encrasicolus*. **Spanish Local Name:** Anchoa del Cantábrico

Production method: Capture **Fishing technique:** Purse seines **Quality:** Extra (higher fat content and better flavour) **Season Caught:** April, May and June

Ingredients: Cantabrian Anchovy Extra (*Engraulis encrasicolus*), Organic EVOO and salt.

Artisanal Production method, all done BY HAND:

1. Salting
2. First Cleaning (gutted and head off)
3. Placing in barrels (a layer of salt between each level)
4. Pressing (to remove the fat)
5. Ageing in Cellars for 8-10 months,
6. Second Cleaning and Filleting (remove bones and bits bringing out their best appearance and texture)
7. Packing (in tins and preserve with a coupage of Organic EVOO, Arbequina as the main variety, from Masía El Maset).

Number of fillets: 6-7 **Unit Net weight:** 48g **Unit Drained weight:** 28g **Units in a case:** 24

Shelf life: 12 months from production date.

Opened life: Once opened, keep refrigerated and consume within 7 days.

Tip: make sure that the content is covered in the oil, otherwise the anchovies will dry out.

Storage conditions: Chilled, $\leq 5^{\circ}$ C

Primary packaging: tin **Secondary packaging:** carton sleeve

Serving suggestions: Remove from refrigerator 15 minutes before serving. Ready to eat product.