

FISH



FIST028



#### ALLERGENS

FISH and products thereof.

# Güeyumar Wood Fire Grilled Sardines Loins in Escabeche

Güeyu Mar (The eye of the sea) is a small restaurant by the beach (Playa Vega), owned by husband and wife: Abel and Luisa. Together, they have managed to preserve the essence of awarded Güeyu Mar unaltered on their limited production of tinned “grilled” fish products. Each tin captures the flavour, aroma and texture of their signature-Wood fire grilled cuisine.

**About the product:** Sardine´s loins from Asturias or Rias Baixas (Galicia). Hand cut, and Wood fire grilled in oak´s wood and then preserved in Escabeche made with Cider vinegar and EVOO Castillo de Canena.

**Origin:** Ribadesella(Asturias, Spain)

**Country of Origin:** Spain **Scientific Name:** Sardina Pilchardus **Origin & Fishing Method:** FAO27, Bay of Biscay. Captured. Purse Seine.

**Product presentation:** Cleaned and Boneless.

**Net weight:** 150g **Drained weight:** 105g

**Number of pieces per tin:** 8-10 **Number of units per case:** 48

**Primary packaging:** tin **Secondary packaging:** paper

**Ingredients:** Sardines(Loins) (Sardina Pilchardus) and Escabeche (EVOO, vinegar, onion, paprika and spices).

**Warnings:** Although care is taken when preparing the sardines some bones may remain.

**Storage:** Store in a cool, dry and ventilated place. It does not need refrigeration.

**Shelf life:** 5 years from production date

**Opened shelf life:** Once opened, keep unused contents refrigerated in a covered, non-metallic container and consume within 4 to 5 days.

**Serving suggestions:** No cooking preparation needed, just open and enjoy the amazing flavour.