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"Ca la Manela" Fish shop Vic, Barcelona Year 1961



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Warning

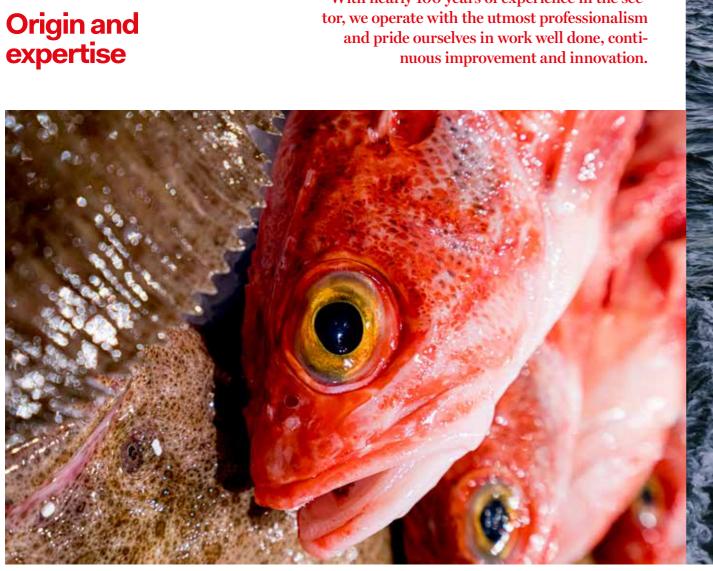
References in this catalog are only a representation of all items available. In Ferrer we are rigorous in the regularity of ervice, formats and quality of our products, however, in some cases many of them vary depending on market availability.

At Ferrer we are aware that our catalogue is aimed at professionals, and for that reason we have not wanted to distort the reality of the images. Therefore, all the products are shown without alterations, since we are proud of their quality.



Company

At Ferrer we are leaders in the import, processing and distribution of all types of fresh fish and frozen foods. With nearly 100 years of experience in the sec-







From the very beginning we have been driven by passion and specialisation in seafood products, which we buy daily from dozens of fish markets throughout the region and then we process and deliver to our customers with the highest freshness and quality.

In the frozen food sector, we purchase and import hundreds of seafood species directly from their place of origin (from the closest to the most remote fishing areas on the planet) to guarantee the best quality/price and provide stocks and regularity of service.

Our commercial offer is completed with a wide range of other types of food such as meat, vegetables, precooked food, desserts, ice cream, etc. always with the highest quality, an attribute on which we pride ourselves.

FERRER | FROZEN FOOD YOU CAN TRUST

Commitment to quality



Processing frozen factory



Frozen Factory

At the heart of our business, we are totally committed to guarantee the highest standards of quality and food safety in all our products. We make rigorous quality controls and have the latest product traceability systems as well as independently audited food accreditations giving you total confidence in our products.

In our frozen production room, we use the advanced processing and packaging technologies that allow us to meet and exceed the most demanding of customer's expectations (portioning, cleaning, different formats...) In addition to our Ferrer brand range of products, we can also produce specific products for customers under their own brand/label.

Storage capacity and distribution

Our large and modern fleet of vehicles deliver daily to our most of 13.000 customers from all over Catalonia, Aragon, Castellón, Valencia, Madrid and the South of France keeping the cold supply chain intact and providing the most reliable service for which we are renowned.

Via external logistics companies we export our products worldwide (Italy, Hong Kong, Santo Domingo...)

Our facilities provide us with the capacity to store over 3,000 sku's, in an area accommodating 10,000 pallets. We have the latest technologies (radio frequency and Voice Picking) for optimal management merchandise.

One of our tenets is guaranteeing quality and food safety in all our products. We carry out quality controls rigorously, and we employ traceability monitoring with the latest quality certifications.





Vehicle Fleet Vic. Barcelona

One of our maxims is to guarantee quality and food safety in all our products. We exercise strict quality controls, and we have traceability monitoring and the most current quality certifications.

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MSC-C-58288

Seafood bearing this ecolabel comes from a sustainable MSC or ASC certified fishery or fish farm.

www.msc.org/es www.asc-aqua.org/es

FERRER
2223
FERRER
2223
FERRER
2223

Cold storage room Vic, Barcelona
 Customers
 Vehicle fleet
 Workers

 +14.000
 +200
 +400

Our headquarters in Vic (Central Office) and Mercabarna (located in Barcelona) are complemented by 4 additional branches in Madrid, Valencia, Figueras and Lérida.

SUSTAINABLE PACKAGING We bet on sustainability!

New more recyclable packaging across the range



Our new Skinpack:

- √ Ink-based "Paper-like" design custom / exclusive surface from Ferrer: can be washed / recycled.
- √ More natural / sustainable appearance
- √ Now with 18% less plastic
- √ From recycled material (minimum 30%)
- √ 100% recyclable mono material PET plastic base









100% RECYCLABLE TRAY

Help us to take care of the environment!





Skinpack

The skinpack container is a revolutionary packaging technology in which a perfect vacuum is made that providing maximum product durability, protection and hygiene, while achieving an optimal presentation and visual appeal in the freezer shelf.

NEW SKINPACK RANGE

Quality & technology

Advantages of Skinpack technology:

- \checkmark *The product is the protagonist*
- √ Optimal presentation and visual impact on the freezer
- √ Protects better and extends the final product shelf life
- √ Easy open corner
- √ 18% less plastic
- √ 100% recyclable base



Skinless and boneless

Salmo sala Norwegian

4295 | Skinless salmon supremes | 2 un. | 7×250g | P. Esc: 250g

Austral hake slices

2~3 un. | 8×290g | NDW: 255g Tranci di merluzzo australe



Peeled prawn 30~50 un. | 8×250g NDW: 185g Gamberi crudi sgusciati



Monkfish slices

2~3 un. | 9×250g | NDW: 220g Medaglioni di rana pescatrice



Cuttlefish dices 8×250g | NDW: 200g Dadini di seppia





Baccalà sotto sale

2 un. | 6×300g | NDW: 250g Suola europea H5



COD LOIN

Gadus morhua

Cod is classified as white fish, its fat content is low and provides a high amount of proteins of biological value.

Moreover, the cod meat is an important source of minerals.

Cod is one of the most consumed fish spices in the world is appreciated it has few fish bones and the meat is delice and very tasty.

4288 | Cod loins | 2~3 un. | 7×300g | NDW: 231g

Monkfish tails 2 un. | 5×400g | NDW: 400g

Code di raspo della Namibia



Big cleaned cuttlefish

2 un. | 6×400g | NDW: 360g Seppia pulita

4297

Cleaned cuttlefish

2~3 un. | 5×300g | NDW: 225 Seppia pulita





CUTTLEFISH

~ Sepia pharaonis ~

Our cuttlefish are elaborated in Indian origin and duly selected (Sepia pharaonis) and packaged already cleaned and individually frozen ready to cook!

Ideal grilled or chopped into rice dishes, "fideuás" or any type of seafood dish.

Cooked octopus slices 7×250g | NDW: 200g Tranci si polpo





MIXES & SALADS



Cooked king prawn tails

31~39 un.| 8×200g | NDW: 180g

Gamberi cotti



Cooked

peeled prawn



Seafood fish salad



Sauteed veg with prawns & smoked salmon





The sea products that present this ecolabel come from an MSC certified sustainable fishery. MSC-C58288 www.msc.org/es



Scallops

8×220g | NDW: 170g

Carne di cappasanta



Razor clam

8×250g | NDW: 250g

Cannolicchio



This practical tray also preserves all the quality of the product, protects it from the cold and provides maximum visibility and visual appeal on the shelf. It is very easy to defrost also: simply by placing the unopened tray under the tap in warm water for a few minutes and voila!



Mussel meat

40~60 un. | 8×200g | NDW: 180g

Cozze senza guscio della Galizia



4743 Tellina

8×250g | NDW: 250g

Telline



Vacuum

A packaging method that avoids glazing, preserving all the quality of the products Ferrer and also presents the product in a transparent, visible and attractive on the shelf.

In addition, they are very practical due to their size compact and easy to defrost (submerging in warm water in so just a few minutes).



Salmon supremes with skin

3 un. | 8×375g | NDW: 375g Salmone supreme con pelle



Premium cod loins from Islandia

2 un. | 14×350g | NDW: 315g Lombata di merluzzo dell'isola di prima qualità





Skin-on cape hake loins

3 un. | 16×300g | NDW: 300g Lombi di nasello del mantello con la pelle



COD

~ Gadus Morhua ~

Selected loins of salted cod, in the best origin: Iceland. Authentic gadus morhua that will delight any dish due to its flavour, texture and versatility: baked, stewed, seafood, with vegetables or mousseline.

VACUUM

This vacuum packaging presents the product in large pieces, it is very practical because it contains from 2 to 4 units.
This method of packaging avoids the accumulation of water preserving the quality of the products and adds the maximum visibility of the same.



2 un. | 8×250g | NDW: 250g Salmone supreme con pelle

Sea bass fillets 2 un. | 8×230g | NDW: 170g

Filetti di Branzino

ACUICULTURA RESPONSABLE ASC CERTIFICADA



2 un. | 8×230g | NDW: 170g Filetti di Orata





Fillets of sea bream





Yellowfin sole fillet

2 un. | 8×230g | NDW: 184g Filetto di sogliola pinna gialla





Hake medallions

2 un. | 8×220g | NDW: 190g Medaglioni di merluzzo







TYPES OF FISH



Blue Fish

They swim near the surface and are hydrodynamic and fast (hence the shape of their fins). They make long travel to feed therefore, they need to store fat in their body (that's why they are very rich in omega-3).



Colour: bluish and iridescent tone on the skin.

Tail: how long they travel distances, they need a powerful fin with sharp edges.



High in healthy fat.
The bigger the fish, the longer
in colder waters and travel distances
longer, the more fat you will accumulate.

Tuna

Salmon

Sardine

Anchovy

Atlantic bonito

Mackerel

Sword fish



Oily Fish

It moves in intermediate waters.

Depending on the time of year, the waters where they live, and according to their levels of fat in meat, they are more similar to oily fish or white fish.





¿How they are?

Color: can be white meat or bluish skin.

Tail: more similar to that of blue fish than that of white.

% of Healthy Fat (Omega 3)

2~5%

Intermediate level of healthy fat (omega 3)



White Fish

They are usually quite sedentary species with little movement, so they do not need to store fat in their tissues.

Their fins are large and serve more to stabilize than to swim.



Color: silvery skin and white flesh.

Tail: as they do not travel long distances, they do not need a strong or hydrodynamic tail, but it is flat and rounded.

< 2%

Low in healthy fat and highly concentrated in the liver of the fish.

Properties

- √ Properties similar to white or blue depending on the% of fat they have
- **√** Low energy contribution.
- **√** Strong presence of Vitamin B.
- √ Ideal for low-fat diets
- √ Easily digestible

Main Species

Sea bram
Mere
Blackspot sea bram
Red mullet
Pagel
Dentex
Sargo

Hake
Blue whiting
Snuff
Sole
Rooster
Cod
Turbot
Corvina
John Dory





We have a wide range of fish selected and imported directly into origin, to guarantee the highest quality-price and flavor.

From the Austral hake (from cold waters) to the authentic Icelandic cod (gadhus morhua) in many versions (centers, belly, crumbling, etc.).

BAGS | FROZEN FISH





Southern hake is fished on the high seas in New Zealand, with trawling nets and deep-frozen by boat so that it does not lose any of its properties. It is the most appreciated variety for its firm texture and flavor, although hake from the Cape or Argentina are the most commercialized due to their great value for money.



Austral hake slices

3~5 un. | 8×600g | NDW: 500g

Fette di merluzzo australe



Skinless cape hake fillet

5~7 un. | 8×600g | NDW: 500g

 $Filetti\,di\,na sello\,senza\,pelle$



Argentine hake slices

5~6 un. | 8×600g | NDW: 500g

Fette di nasello argentino



229

Monkfish fillets

2297 | 3~4 un. | 15×400g | NDW: 360g

Filletti di rana pescatrice



sustainable fishing MSC/ASC





20-21

930 MSC-C-582



Cod loins

3~5 un. | 8×625g | NDW: 500g

Porzioni Baccalà



Light salted cod strips

FERRER

 $8 \hspace{-0.5mm}\times\hspace{-0.5mm} 500g \mid \hspace{-0.5mm} N\hspace{-0.5mm} DW\hspace{-0.5mm}:\hspace{-0.5mm} 500g$

Fillettini di baccalà leggermente salati

punto de sal



The sea products that present this ecolabel come from an MSC certified sustainable fishery. www.msc.org/es



Cod belly

8×550g | NDW: 500g Pancetta di merluzzo



ASC-C-02930

The sea products that present this ecolabel come from an ASC certified sustainable fishery.

MONKFISH

Lophius litulon

Brand new product, versatile and of the best quality-price results. On a compact bag with 4-6 deep frozen monkfish fillets cleaned and boneless, ready to prepare in many easy and tasty recipes for all the family. Perfect breaded, on a pan or grilled in the oven.



Monkfish fillets

5~6 un. | 6×1kg | NDW: 800g

Filetti di rana pescatrice



Monkfish tails

2284 | 5~7 un. | 150~200 g/un. | 6×1kg | NDW: 800g 2283 | 4~5 un. | 200~300 g/un. | 6×1kg | NDW: 800g

Code di coda di rospo pacifico



Alaska pollock portion

4~6 un. | 5×1kg | NDW: 800g $Pollock\ alaska\ porzioni$





4~8 un. | 5×1kg | NDW: 800g Filetti di Halibut



Los productos del mar que presentan esta ecoetiqueta provienen de una pesquería sostenible certificada por MSC. www.msc.org/es



Panga fillets

Tilapia fillets

Filetti di tilapia

7~12 un. | 5×1kg | NDW: 800g

2535 | 5-7 un. | 120~170g/un. | 5×1kg | NDW: 900g 2526 | 7-10 un. | 80-120g/un. | 5×1kg | NDW: 800g

Filetti di panga



Los productos del mar que presentan esta ecoetiqueta provienen de una granja sostenible certificada por ASC. www.acs-aqua.org

SANITISED Second skin packaging

System in which the product is covered with a "second skin" film that prevents it from being cold burnt and allows it to be handled with bare hands

In Ferrer we offer a wide variety of sanitised products, all of them processed in our own factories



Austral hake slices

4053 | 45~55 un. | 1×7kg | NDW: 6,1kg Fette di merluzzo australe



100~350g/un. | 1×6kg | NDW: 4,2kg



4435 Sole H5

100-150 g/pieza | 1×22 un. Sogliola olandese





TE Cape kingklip slices

4656 | 7-13 un. | 2×1,5kg | NDW: 1,3 kg Fette di Cape Kingklip

7044

Blue shark slices

+100g/un.| 1×6kg | NDW: 4,2kg Medaglioni di verdesca



Monkfish slices

4056 | "Selecto" | 25-40 un. | 1×4kg | NDW: 3,5kg 4652 | Skinless | 12-15 un. | 2×1,5kg | NDW: 1,3kg 4679 | Namibia tails | 100-300 g/un. | 2×1,5kg | NDW: 1,5kg





Salmon loins

10~20 un. | 1×4kg | NDW: 3kg Lombi di salmone dell'Atlantico



Cod fillets

15~25 un. | 1×4kg | NDW: 2,8kg Supreme di baccalà

Hake fillets

4029 | Skinless | 1×7kg | NDW: 5,8kg 4027 | With skin | 1×7kg | NDW: 5,8kg

Filetti di merluzzo



Halibut fillets

7040 | 14-24 un. | 1×6kg | NDW: 4,2kg 51202 | 1×7kg | NDW: 4,9kg Filetti di halibut



Hake medallions

32~48 un. | 1×4kg | NDW: 3,4kg Medaglioni di merluzzo



Cleaned cuttlefish

20~30 un. | 1×6kg | NDW: 4,5kg Seppia "Oro"



Cleaned squid tube I.Q.F

15~20 cm/un. | 1×6kg | NDW: 4,2kg Tubo I.Q.F





SUSTAINABLE FISHING

We are committed to sustainable fishing. We are ASC/MSC certified!

There are more and more bases and regulations worldwide that guarantee sustainable fishing and a safe and certified chain in different matters and fishing gear (whether wild or farmed).

At Ferrer, we offer a wide range of products with the MSC ecolabel (fishing sustainable extractive) or ASC (responsible aquaculture).





ASC-C-02930

MSC-C-5828

What is the MSC ecolabel and the ASC seal?

These seals are a guarantee of sustainability and responsibility, and are granted only to sustainably managed fisheries and responsibly operated aquaculture farms.

the blue seal guarantees:

01

SUSTAINABLE POPULATION



02

ENVIRONMENTAL IMPACT



03

MANAGEMENT OF ENVIRONMENTAL REGULATIONS



Thank you for choosing products that meet the MSC Sustainable Fisheries Standard and ASC Responsible Aquaculture Standard. Together we can protect future seafood stocks and the environment.

www.msc.org/es y www.asc-aqua.org/es



CEPHALOPODS

Our cephalopod references have been carefully selected at origin to offer the best quality, sizes and formats according to the needs of our customers. We have both whole, clean or chopped squid, as well as convenient bags of baby squid, baby octopus, octopus legs, cuttlefish, etc.

CEPHALOPODS

Healthy and versatile

Cephalopods are a type of "soft" molluscan shellfish with a large head and legs surrounded by tentacles of many shapes and varieties found throughout the world and depths. They are very versatile for the kitchen, and their low-fat consumption favors the immune system and regulates cholesterol levels.



Cleaned squid I.Q.F.

3115 | 4~6 un. | 12×330g | NDW: 300g 3067 | 10~20 un. | 6×1kg | NDW: 800g

Calmar nettoyé



Cut squid

7000 | 15×400g | NDW: 320g 7251 | 6×1kg | NDW: 800g

Calamaro a pezzetti



Squid I.Q.F.

6~10 un. | 6×1kg | NDW: 800g Calmar



Cleaned baby squids

3039 | 12×500g | NDW: 400g 3069 | 6×1kg | NDW: 800g

Calameretti puliti IQF





Octopus vulgaris

Innovative product, very versatile and unbeatable value for money.



20~30 un. | 10×5 NDW: 450g



7324

Cleaned cuttlefish

4~5 un. | 15×445g | NDW: 400g Seppie pulite



Cuttlefish brochettes

6~7 un. | 10×500g | NDW: 450g Spiedini di sepia



Cleaned cuttlefish T.H

7285 | 13-20 un. | 6×1kg NDW: 800g 7287 | 20-40 un. | 6×1kg NDW: 800g 7252 | 40-60 un. | 6×1kg NDW: 800g

Seppie pulite



Illex squid rings

7134 | 10×500g | NDW: 275g 7244 | 5×1kg | NDW: 550g Anelli illex



30-31

TYPES OF SEAFOOD



Crustáceos

Invertebrates with soft meat, their body is covered with a hard shell and they are equipped with tweezers. They usually have two pairs of antennae (long and short) that basically serve to drient themselves and fiel.



The worst time to consume shellfish are the months "without R", that is: May, June, July and August (formerly the hottest months and when the shellfish was preserved worse). In addition, these are the months of the reproductive cycle for most species, therefore where shellfish have less size, firm texture, flavor and quality.



Cephalopods mollusks

Cephalopods or "soft molluscs" are characterized by the absence of a shell or external shell. They are head (bag-shaped, muscular and flexible) and feet (surrounded by tentacles).



Bivalves mollusks

Bivalves (two shells): They are the molluscs that have a shell divided into two valves. These are joined by an elastic ligament.



Echinoderms

Recognizable by its external skeleton. In some cases with pentaradial symmetry (5 equal parts coming out of his mouth).







Curiosities

They have pigment cells that allow them to change color to go unnoticed and communicate with each other. They secrete ink to hide and defend themselves when they feel threatened. We find them all over the world and in all depths.

They are usually found buried in soft bottoms, sand, or inhabit rigid surfaces and structures such as rocks or ropes (bateas).

Their head can't differentiate from the rest of the body, and have the mouth at the bottom. They are made up of small inner water tubes that run the body and end with finer ones or feet that act of suction cups for the displacement.

Properties

- ✓ Its energy value is low because of the low amount of fat.
- √ They contain collagen and their consumption is said to be an aphrodisiac.
- Mineral concentration such as phosphorus, potassium, calcium, sodium, magnesium, iron and iodine.
- ✓ Favors the system immunological.
- √ Collaborate in training bone, cartilage and teeth.
- ✓ Regulate the levels of cholesterol.
- √ Rich in vitamin B12, vitamin C, selenium and antioxidants.
- ✓ Low in calories and rich in proteins.
- **∨** Suitable for low diets in fats.
- ✓ Highly appreciated in gastronomy.
- √ Intense sea flavor.
- **√** Delicate texture.

Main Species

Locust
Prawn
Shrimp
Lobster
Crab
Velvet crab

Octopus Squid Sepia Pota Oysters Mussels Cockles Scallops Clams Knives Starfish Sea urchin Sea cucumber



Seafood

From the king of the sea (lobster) to the shrimp white (small and tasty), going through crowd of sizes and formats of shrimp, Norway lobster, carabinero or shrimp. We offer practical cases in attractive seafood packaging and also molluscs such as the white clam or Japanese, or the mussel with or without shell.

LOBSTER Homarus americanus

The king of the sea! From Canada (one of the best origins for this crustacean) this seafood has flesh and tasty meat because it has been deep frozen, so you only have to defrost and ready to cook as fresh.



Lobster

6×325g | NDW: 325g Astice



13~16 un.| 6×1kg | NDW: 800g $Scampi \: Scampi \: mare \: del \: nord$



Scampi North Sea

8~10 un. | 12×410g | NDW:400g $Scampi\ mare\ del\ nord$



Scampi mini case

6 un. | 16×200g | NDW: 190g Scampi



RED SHRIMP

Aristeus varidens



A delight for the palate of the most gourmets. Tender texture and very tasty.
A luxury within everyone's reach With our seal of quality!

Scarlet shrimp

FERRER

Scarlet shrimp

2211 | N°O | 6~8 un. | 12×1kg | NDW: 1kg 2519 | 9~11 un. | 12×1kg | NDW: 1kg



FERRER

Red shrimp





Argentine red shrimp

2151 | N° 2 | 20~30 un./estuche | 6×2kg | NDW: 2kg 2152 | N° 3 | 30~40 un./estuche | 6×2kg | NDW: 2kg

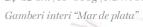
Gambero rosso argentino

Argentine prawn

2051 | N° 2 | 20~30 un./kg | 6×2kg | NDW: 2kg 2052 | N° 3 | 30~40 un./kg | 6×2kg | NDW: 2kg



"Mar de plata" prawn 24~32 un. | 10×800g | NDW: 800g





SEAFOOD

MEDITERRANEAN KING PRAWN

Panaeus kerathurus



Mediterranean King prawn

2330 | BB | 15~20 un. | 12×400g | NDW: 375g | FERRER 2144 | B | 40-60 un. | 12×800g | NDW: 750g 2041 | BB | 30~40 un. | 12×800g | NDW: 750g

Mazzancolla interc

4871

Peeled argentine red shrimp tail

4~12 un. | 8×170g | NDW: 170g

Argentino pelato coda di



Peeled prawns

2104 | G | 22~44 un. 10×500g | NDW: 375g

2124 | M | 70~90 un. 10×500g | NDW: 375g

 $Gamberi\,sgusciati$



Cooked little prawn

40~60 un. | 6×300g | NDW: 300g Gamberi cotti



Cooked shrimps

30-40 un. | 8×500g | NDW: 500g Mazzancole cotto



Cooked brown crab claws

 $8{\times}400g \mid NDW{:}~400g$ Chele di granchio marroni cotte



BIVALVES



412

Japanese carpet shell

8×500g | NDW:500g

Conchiglia di moquette giapponese

Cooked half-shell mussels

7155 | 25~40 un. | 10×500g | NDW: 450g 7289 | 50~80 un. | 8×1kg | NDW: 900g

Cozze mezzo guscio cotte



Pacific brown clam

60~80 un. | 10×1kg NDW: 1kg

Vongola marrone del Pacifico





4015

Peruvian half-shell scallop

5~8 un. | 10×270g | NDW: 270g

Capesante peruviane a mezzo guscio

Cooked mussel meat

4520| 100~150 un. | 12×500g | NDW: 450g 7288 | 200~300 un. |8×1kg | NDW: 900g

Carne di cozze cotta



Pacific white clam

2281 | 20~30 un. | 10×500g | NDW: 500g 2276 | 40~60 un. | 5×1kg | NDW: 1kg

Vongola bianca del Pacifico





Seafood mix for paella

8×500g | NDW: 450g

 ${\it Mix\, di\, frutti\, di\, mare\, per\, paella}$







10×400g | NDW: 330g





Preecooked

We present a range of precooked seafood for all audiences, always with finishes homemade and practical and attractive containers.

Croquettes without artificial colors or fats hydrogenated, crispy shrimp or our Roman rings with fine batter and soft and tasty filling.

BATTER-FRIED SQUID RINGS Thin and crispy batter

Batter-fried squid rings

Anelli alla romana



Homemade "cocido" croquettes





Breaded surimi crab claws

Surimi del mare



Handmade croquettes

Crocchette artigianali



Crispy shrimps

Gambero in pastella croccante





Cooked octopus tentacles T-2

2 tent. | 6×460-600g/case

Delizia di polpo



√120 days of shelf life

Surimi crab sticks

16 un. | 24×250g | P. Esc: 240g

Bastoncini di granchio surimi

FROZEN REFRIGERATED



Coked octopus tentacles T-3

2 tent. | 6×300-460g/case

Delizia di polpo



√120 days of shelf life

10×200g

Surimi d'elmo

Elver surimi



Cooked octopus Cooked octopus tentacles T-7 tentacles T-5

3 tent. | 6×240-360g/case 8 tent. | 10×180-280g/case Delizia di polpo Delizia di polpo



√120 days of shelf life

Cuttlefish ink sachettes

4 un. de 4g | 1×60 un.

Nero di seppia

√120 days of shelf life





Barcelona

T938862500



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