THE ART OF PRESERVING

JOSÉ PEÑA
MAESTRO CONSERVERO

About us

Since 1920: the history of our preserved products is as exciting as it is long.

A century-old family business,three generations devoted to preserving fish and seafood of the highest quality.
100 years of tradition and artisanal processing since 1920, when José Peña Oubiña founded one of the most important canneries in Galicia.

Today, three generations later, his hallmark of faithfulness and commitment to quality continues to be upheld in the good hands of his grandson José Peña.

Faithful to the selection of the best raw materials and to artisanal processing. To the original recipes that have always set us apart. To palates that take delight in wide range of sensations and experiences we offer.

José Peña has managed to meld a firm commitment to innovation with continuity of the artisanal approach that has always characterised this family-run business.

For this reason, the traditional recipes for our brines and escabeche marinades for which the company is renowned remain unchanged, as are the processes that make our products the best Spain has to offer. We only use high-quality fish and seafood, which are hand-packed after meticulous processing to ensure their excellent condition, free from sand or other impurities, making them worthy of being stocked by the best restaurants and delicatessens in Spain.
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Product lines

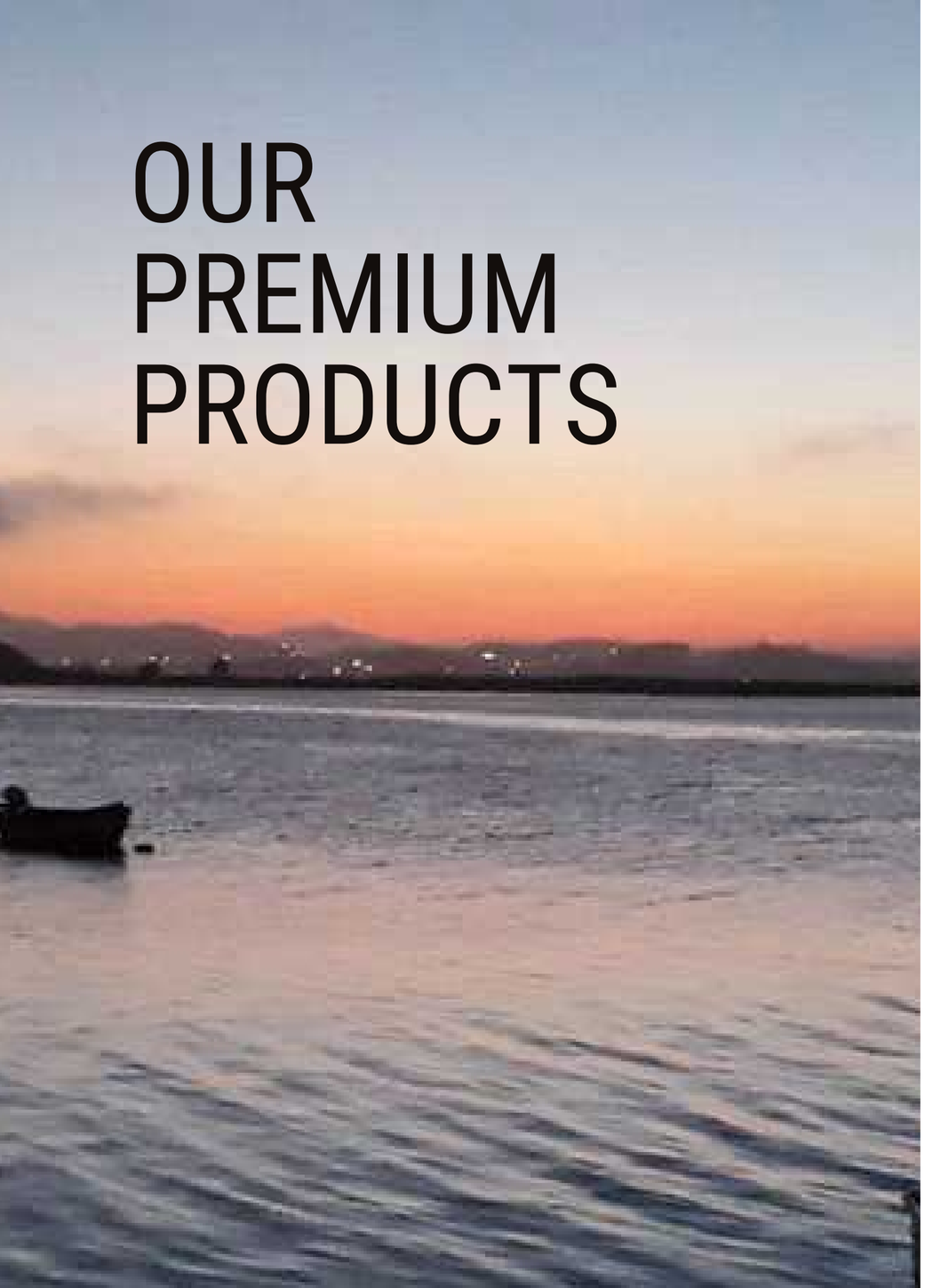
Although we have commercialised our products under different brands throughout our history, today we classify our different products into three categories: Premium, Tradición and Peñita.

PREMIUM This category covers products for the world of fine foods and uses the best cuts and ingredients of the highest quality.

TRADICIÓN is also at the high end of José Peña product range and includes larger size formats for certain products (white tuna, yellowfin tuna belly and yellowfin tuna).

PEÑITA is a line that embodies the company's commitment to innovation, allowing us to provide both high quality and good value for money so that these exquisite products can be offered at competitive prices by the hospitality sector, mainly.

Additionally, the **P&P** line offers tins of salt-cured anchovy fillets in olive oil and white anchovies (boquerones) in sunflower oil and vinegar.



OUR PREMIUM PRODUCTS

ONLY THE BEST OF THE BEST

The **Conservas José Peña Premium line** is focused on of fine-dining and gourmet foods. In addition to the **care taken during the artisanal processing of our products**, we source select ingredients and the highest-quality fish and seafood, always caught at their peak to guarantee exceptional firmness and flavour.

SARDINILLAS (SMALL SARDINES) FROM THE ESTUARIES OF GALICIA

Sardinillas, one of our company's pet products, have a particular virtue: they improve and become even more luscious during their 'sleep' in the tin. They are processed fresh at the height of the season when at their peak. After a strict selection and cleaning process to guarantee they are free of impurities, they are hand-packed in a circular fan arrangement.

Our **sardinillas are exclusively fresh fish from the waters of the Rías Baixas**. They are caught artisanally in the Ría de Arousa estuary by the **Fishermen's Guild of Rianxo** using a xeito, drift gillnet, one of the most ancestral fishing methods in use in Galicia.

The box contains a QR code that allows consumers to see the origin and processing stages of the product they are going to consume, including the actual vessel. Certified and **100% traceable**.

SARDINILLAS (SMALL SARDINES): OMEGA 3 DELUXE

Sardinillas in olive oil 30–35 pc very small RO150

- Format: RO150
- tin. Net weight 138 g.
- Ingredients: Sardine (fish), olive oil, salt
- Origin: Galicia

‘Spicy’ sardinillas in olive oil 30–35 pc very small RO150

These sardines in chilli-infused oil make the perfect snack for people who like a little added bite.

- Format: RO150
- tin. Net weight 138 g.
- Ingredients: Sardine (fish), olive oil, chilli and salt
- Origin: Galicia

Sardinillas in olive oil 25–30 pc small RO150 Format: RO150

- Tin. Net weight 138 g.
- Ingredients: Sardine (fish), olive oil, salt
- Origin: Galicia

This year we are offering a limited edition of 6,000 tins of the Millésime 2023 vintage, presented in a wooden box with 12 units of this exquisite delicacy, specially designed to be stored so that you can enjoy these sardines as they improve with age.

MUSSELS FROM THE ESTUARIES OF GALICIA

Fried mussels in escabeche 4–6 pc extra large

The famous mussels in escabeche by Conservas José Peña an in extra large size to increase your pleasure.

- Format: RO120 tin. Net weight 110 g.
- Ingredients: Mussels (molluscs), olive oil, wine vinegar, garlic, bay leaf, spices and salt Origin: Galicia

Fried mussels in escabeche 6–8 pc large

These large mussels from the estuaries of Galicia are fried to release the water they contain and give them a more pleasant texture before being hand-packed in their tin. Prepared to the recipe created by our founder, José Peña Oubiña, with olive oil and spices.

- Format: RO120 tin. Net weight 110 g.
- Ingredients: Mussels (molluscs), olive oil, wine vinegar, garlic, bay leaf, spices and salt
- Origin: Galicia

EXQUISITE MUSSELS TO SUIT EVERY TASTE

Fried mussels in escabeche 7–10 pc medium
Medium mussels from the estuaries of Galicia packed in escabeche made to our traditional recipe.

- Format: RO120 tin. Net weight 110 g.
- Ingredients: Mussels (molluscs), olive oil, wine vinegar, garlic, bay leaf, spices and salt
- Origin: Galicia

Fried muscles in ‘spicy’ escabeche 7–10 pc medium
These hand-packed 100% Galician mussels are prepared to the traditional Galician recipe with a little added bite.

- Format: RO120 tin. Net weight 110 g.
- Ingredients: Mussels (molluscs), olive oil, wine vinegar, garlic, bay leaf, chilli, spices and salt
- Origin: Galicia

DELECTABLE ARTISAN QUEEN SCALLOPS

Our scallops **from the estuaries of Galicia, specifically harvested by the Fishermen's Guild of Cambados** at their peak, are meticulously prepared to keep their qualities intact using manual methods and with the great care that these products deserve.

Queen scallops in vieira sauce.
These firm, consistent and tasty scallops are purged, cooked once in seawater and then again in a delicious vieira sauce.

- Format: RO120 tin. Net weight 115 g.
- Ingredients: Queen scallops (molluscs), olive oil, onion, tomato, peppers, white wine, spices and salt.
- Origin: Galicia

DELECTABLE ARTISAN QUEEN SCALLOPS

Queen scallops in brine.

These scallops are purged for 24 hours to remove any grit and impurities before being cooked in seawater together with a brine prepared to the same recipe used since the company was founded, which is completely natural and adds a richness of flavour to the final result. Simple but unbeatable.

- Format: RO120 tin. Net weight 115 g.
- Ingredients: Queen scallops (molluscs), water and salt.
- Origin: Galicia

RAZOR CLAMS: GLORIOUS DELICACY

The razor clams prepared in the traditional style by Conservas José Peña are harvested in the **estuaries of northern Galicia**, more specifically from the rough waters in the vicinity of **Cape Finisterre** that give them their characteristic texture and exquisite flavour.

RAZOR CLAMS: GLORIOUS DELICACY

Razor clams in olive oil 4–8 pc

- Format: RR125 tin. Net weight 115 g.
- Ingredients: Razor clams (molluscs), olive oil and salt.
- Origin: Galicia

Razor clams in brine 4–8 pc

- Format: RR125 tin. Net weight 115 g.
- Ingredients: Razor clams (molluscs), water and salt.
- Origin: Galicia

OUR PREMIUM PRODUCTS

THE FINE OFFAL FROM THE SEA

‘Spicy’ hake roe in olive oil

The hake roe by Conservas José Peña is cleaned, cooked, cut into medallions and packed in olive oil to offer a simply impeccable product.

OUR PREMIUM PRODUCTS

GALICIAN CAVIAR

Sea urchin roe from the estuaries of Galicia.

This delectable product is particularly appreciated by gourmets. It has a strong flavour of the sea and a smooth, creamy texture. Simply exquisite.

- Format: RR55 tin. Net weight 50 g.
- Ingredients: Sea urchin roe (shellfish), water and salt.
- Origin: Galicia

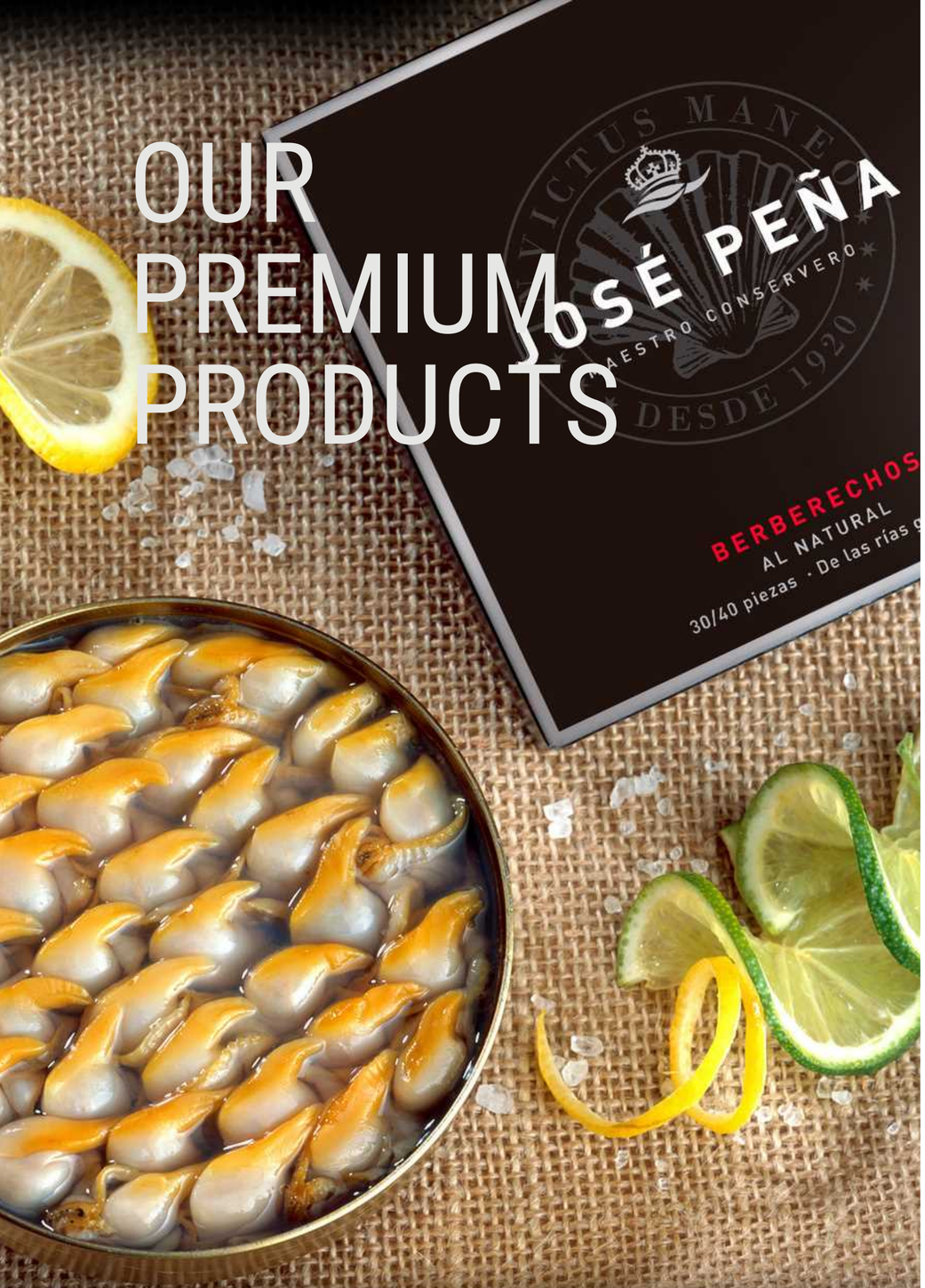
OUR PREMIUM PRODUCTS

TUNA BELLY TINNED STRAIGHT FROM THE SEA

Seasonal white tuna belly in olive oil.

- Format: RR125 tin. Net weight 115 g.
- Ingredients: White tuna (fish), olive oil and salt.
- Origin: Bay of Biscay (Cantabrian Sea)

The fish we use are individually pole-and-line caught to ensure their flesh is whole, smooth and unbruised. Fishing only takes place in *costera* season, which is when the fish migrate to the Bay of Biscay from their usual home in the Atlantic Ocean. Thisually takes place in the summer months, although it can vary depending on the weather and ocean currents. White tuna has a high fat content, particularly the belly, which keeps it juicy when preserved.

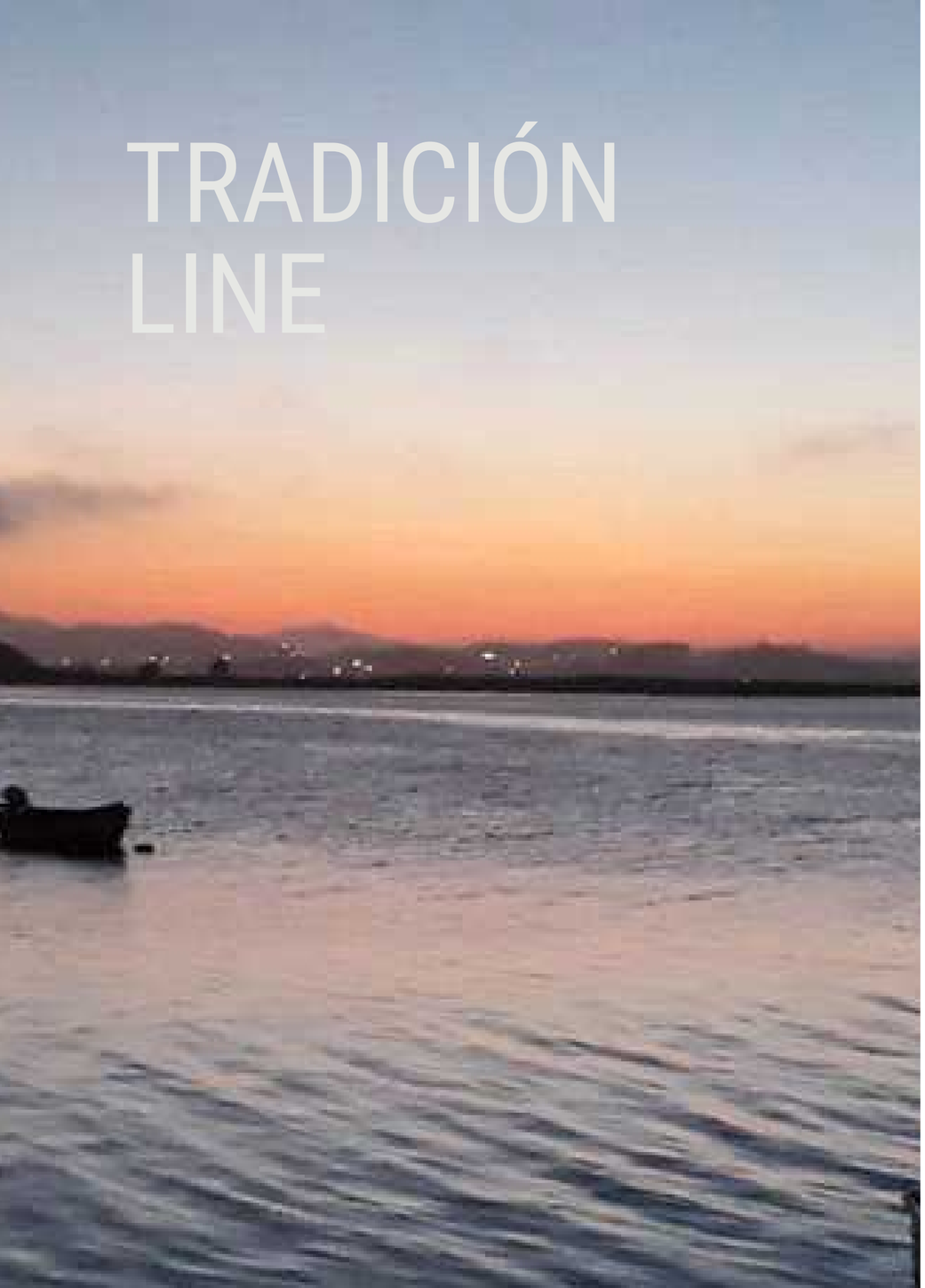


COCKLES: AN EXCEPTIONAL APPETISER

Cockles from the estuaries of Galicia in brine 20–30 pc extra large. Hand-packed.

Like our razor clams, these cockles from the estuaries of Galicia are purged for 24 hours to remove any grit they may contain and are prepared in a brine made to our traditional recipe and hand-packed.

- Format: RO120 tin. Net weight 110 g.
- Ingredients: Cockles (molluscs), water and salt.
- Origin: Galicia



TRADICIÓN LINE

THE SAME AS EVER

The **Tradición line by Conservas José Peña** is also part of this century-old cannery's high-end range. Unlike our Premium line, certain products come in larger sizes that are particularly **meant for use in prestige hospitality establishments**, but also for anybody who wants a generous supply of **the best Spain's northern waters have to offer**.

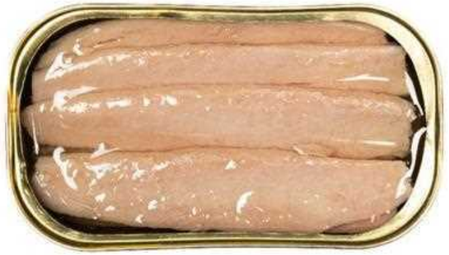
TUNA: THE LORD OF THE SEAS

Yellowfin tuna belly in olive oil RO1030 Tradición

Yellowfin tuna is pole-and-line caught in the Atlantic and Indian Oceans to keep their flesh in the best condition. Once they reaches the cannery, the excellent quality and high fat content of the fish, together with careful processing, makes for an exquisite product.

- Format: RO1030 tin. Net weight 1000 g.
- Ingredients: Yellowfin tuna belly, olive oil and salt
- Origin: Atlantic Ocean

TUNA: THE LORD OF THE SEAS



Yellowfin tuna belly in olive oil RR125 hand-packed Tradición
Special tins for special occasions, big or small.

- Format: RR125 tin. Net weight 115 g.
- Ingredients: Yellowfin tuna belly, olive oil and salt
- Origin: Atlantic Ocean

Yellowfin tuna belly in olive oil RO1030 Tradición

A large tin filled with juicy, top quality fish, pole-and-line caught for the possible best result.

- **Format: RO1030 tin. Net weight 1000 g.**
- **Ingredients: Yellowfin tuna, olive oil and salt**
- **Origin: Atlantic Ocean**

Select white tuna: Seasonal white tuna belly in olive oil Tradición
Lovely and juicy tuna, individually caught without the use of drag nets to ensure exceptional firmness.

- Format: RR125 tin. Net weight 115 g.
- Ingredients: White tuna, olive oil and salt
- Origin: Bay of Biscay (Cantabrian Sea)

SARDINILLAS (SMALL SARDINES): AUTHENTICITY IN EVERY BITE

Sardinilla in olive oil 16–20 pc Tradición

Cleaned with extreme care to remove any impurities. With all the flavour of artisanal processing, these fish have the quality to nourish the body and delight the palate.

- Format: RR125 tin. Net weight 115 g.
- Ingredients: Sardines, olive oil and salt
- Origin: Sardina pilchardus

‘Spicy’ sardinillas in olive oil 16–20 pc Tradición

All the flavour of Conservas José Peña sardines with a little something extra.

- Format: RR125 tin. Net weight 115 g.
- Ingredients: Sardines, olive oil, chilli pepper and salt
- Origin: Sardina pilchardus

FROM THE KING OF MUSSELS... TO THE WORLD

Fried mussels in escabeche 7–10 pc medium Tradición

José Peña’s (not-so) secret recipe involves frying the mussels before packing, which allows them to release their excess water and be perfect.

- Format: RR120 tin. Net weight 110 g.
- Ingredients: Mussels (molluscs), olive oil, vinegar, garlic, bay leaf, spices and salt
- Origin: Galicia

TRADICIÓN RAZOR CLAMS FROM THE ESTUARIES AND MIÑO DELTA OF GALICIA

Razor clams in brine 8–10 pc Tradición

Harvested in the estuaries of Galicia and with a delicious flavour and texture, these medium razor clams are prepared in a brine that makes them a very special treat.

- Format: RO120 tin. Net weight 110 g.
- Ingredients: Razor clams (molluscs), water and salt
- Origin: Galicia

Razor clams in olive oil 8–10 pc Tradición

Delicious Galician razor clams in olive oil for extra intensity.

- Format: RO120 tin. Net weight 110 g.
- Ingredients: Razor clams (molluscs), olive oil and salt
- Origin: Galicia

TRADICIÓN LINE

DELICATE CLAMS

Clams in brine 16–20 pieces Tradición

Because of their incomparable texture, Conservas José Peña use only genuine surf clams, which are prepared over a low heat with only salt and water.

- Format: RO120 tin. Net weight 110 g.
- Ingredients: Clams (molluscs), water and salt
- Origin: Galicia

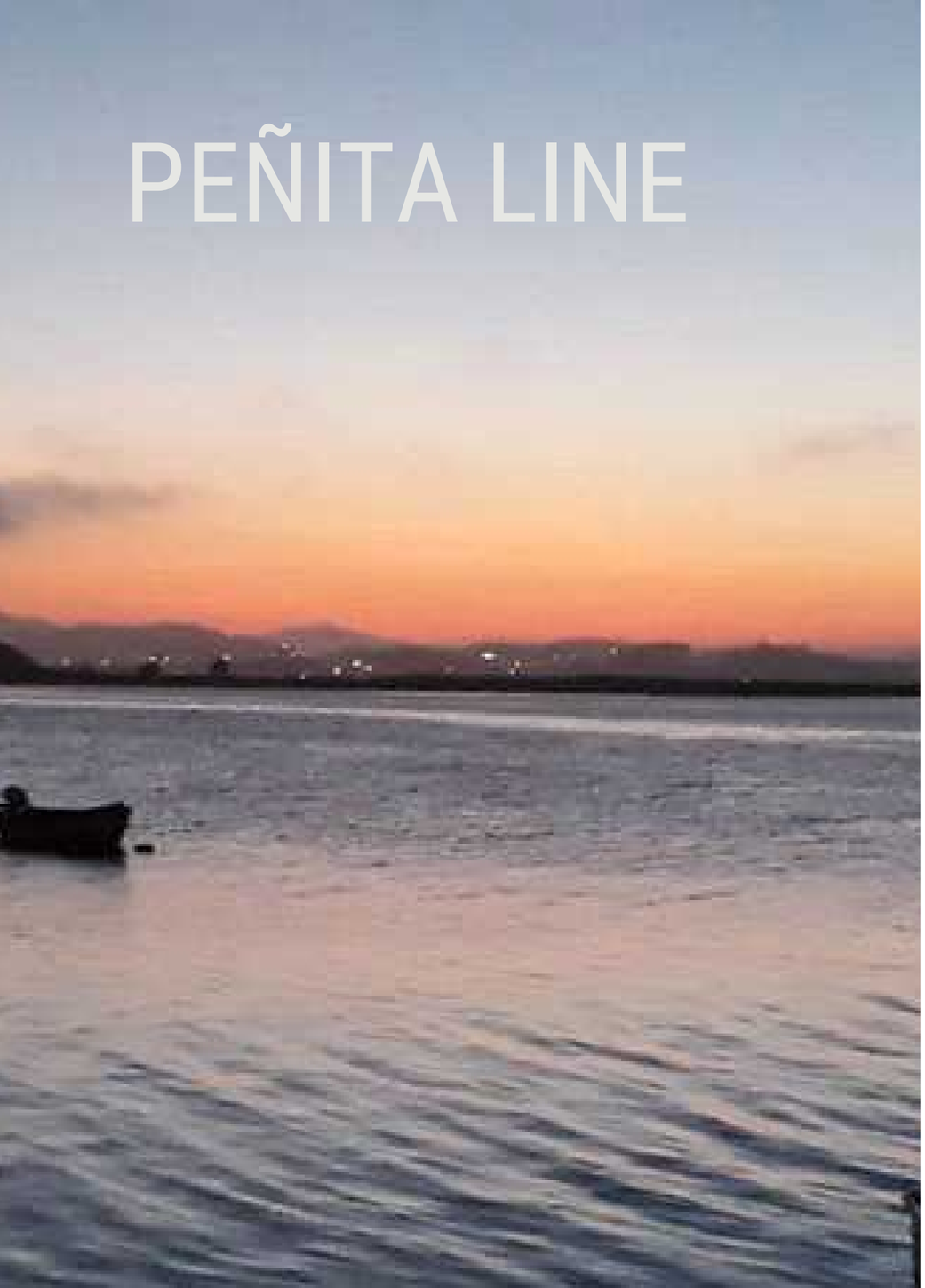
TRADICIÓN LÍNE

MOREISH TO THE EXTREME

ockles in brine 20–30 pieces Tradición (seasonal product)
Clams in brine 25–35 pieces Tradición. ‘Hand-packed’ (seasonal product)

Meticulous purging to remove all traces of grit and cooking in seawater make these fine cockles from the estuaries of Galicia as moreish as they come.

‘Spicy’ garlic cockles 30–40 pc Tradición (seasonal product)
Slow-cooking infuses these fine, small and tasty cockles from the estuaries of Galicia estuaries with all the flavour of the garlic.



EXQUISITE PRODUCTS AT THE BEST PRICE

The **Peñita line** combines innovation with quality and excellent value for money. It mainly caters to the **hospitality sector** by offering some of our most popular products in **large size formats**.

TUNA: THE LORD OF THE SEAS

EXTRAORDINARY WHITE TUNA: Seasonal white tuna in olive oil RO900
The finest white tuna, pole-and-line caught at its peak during the *costera* season migration, in a large size.

- Format: RO900 tin. Net weight 900g.
- Ingredients: White tuna, olive oil and salt
- Origin: Bay of Biscay (Cantabrian Sea)

TUNA AS GOOD AS IT COMES: Yellowfin tuna belly in sunflower oil RO900

The belly is one of the fattiest and juiciest parts of a tuna, making it perfect for a high-quality, artisanal product.

- Format: RO900 tin. Net weight 900 g.
- Ingredients: Yellowfin tuna belly, sunflower oil and salt
- Origin: Bay of Biscay (Cantabrian Sea)

Yellowfin tuna belly in olive oil 'Litho-printed' tin RR125 Peñita.
Juiciness and flavour, artisanally processed and hand-packed into a vintage-style tin.

PEÑITA LÍNE

A TASTY TREAT

Cockles in brine 25- 35 pc Peñita (seasonal product)

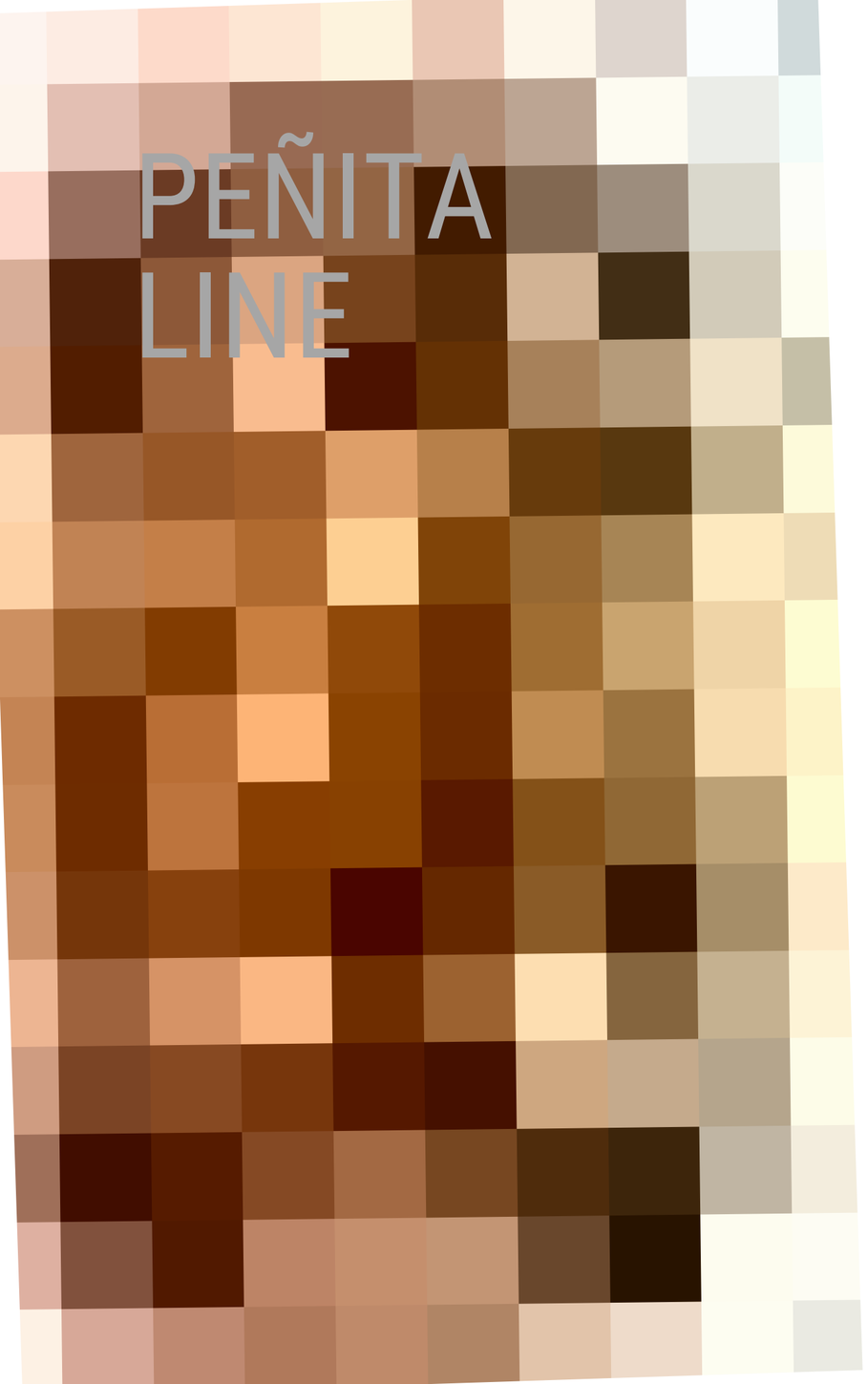
Purged to remove all traces of grit, then cooked in seawater for a delicious flavour.

Cockles in brine 25–40 pc medium Peñita (seasonal product)

Delicious cockles from the estuaries of Galicia processed to enhance their texture.

Cockles in brine 40–50 pc medium Peñita (seasonal product)

The smallest in size but as tasty as the rest.

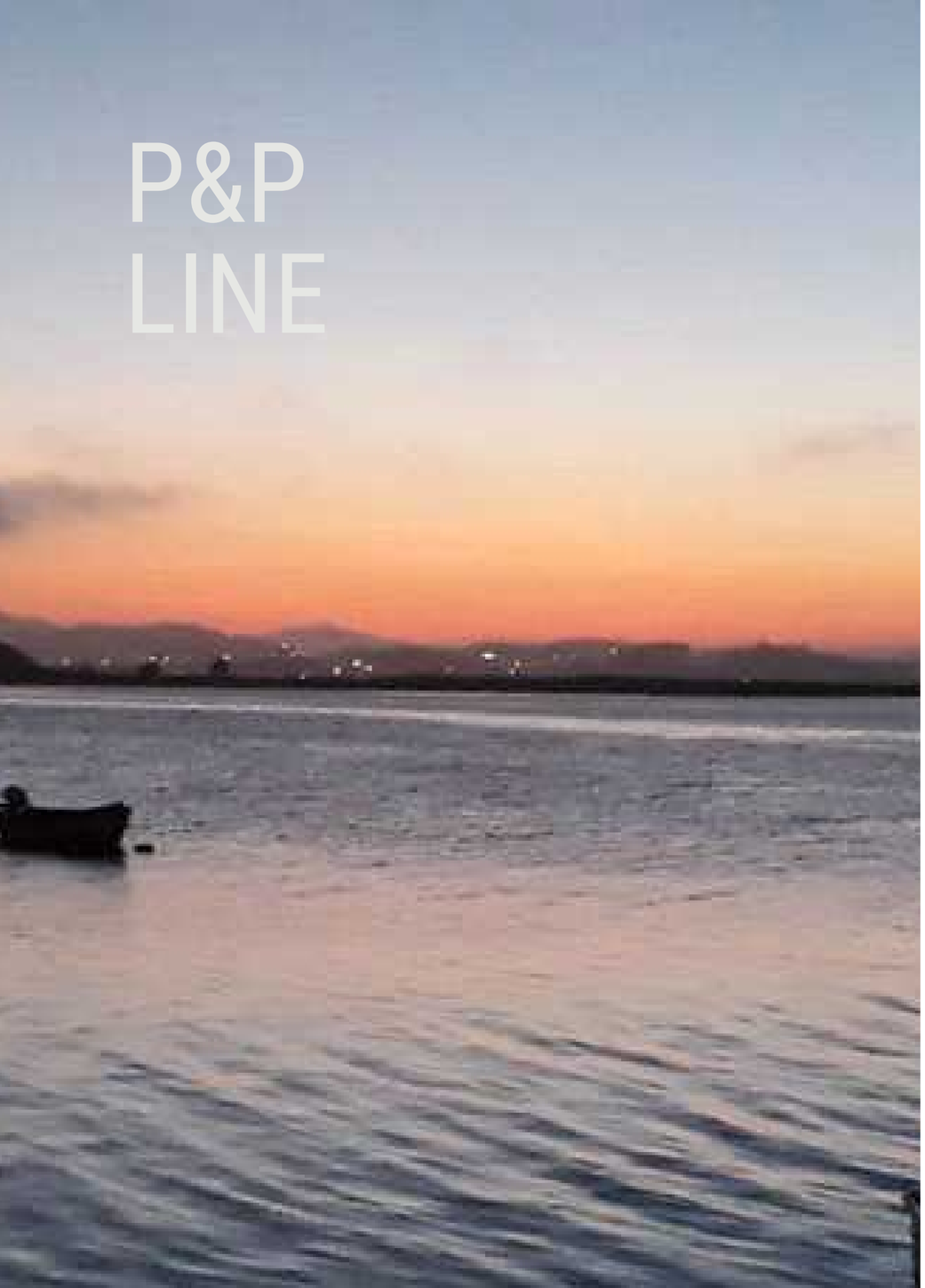


PREPARED TO THE TRADITIONAL RECIPE

Fried mussels in escabeche 8–12 pc small Peñita ‘pending season’

Fried mussels in escabeche 16–20 pc small Peñita ‘pending season’

Small but tasty, these Galician mussels are prepared to the founder’s original recipe.



P&P SALT-CURED AND WHITE ANCHOVIES: EXCLUSIVITY

P&P is the brand reserved for two of the **most exclusive products by Conservas José Peña**, which are only available for order directly from the company or in certain **selected establishments**. They are their salt-cured anchovy fillets packed in olive oil and white anchovies packed in sunflower oil and vinegar, two really exquisite products that require **refrigeration at 0–8ºC**.

For this reason, and because of their **limited production**, they are only available for purchase through the customer service department of Conservas José Peña (refrigerated delivery to any part of Spain) or particular establishments whose location can be consulted.

P&P SALT-CURED AND WHITE ANCHOVIES: EXCLUSIVITY

Anchovies in olive oil 10 pc P&P. Net weight 120 g

Delicious fillets of the largest size anchovies, caught in the Bay of Biscay. Store refrigerated at 0–8ºC.

White anchovies in sunflower oil and vinegar 10 pc P&P. Net weight 120g

A very popular snack in Spain, now with the Conservas José Peña hallmark of quality. The anchovies are caught during their costera season migration, when at their peak, and are gutted before freezing to keep the muscle fibres of the fish unbroken.

1920 P&P JOSÉ PEÑA CONSERVERO

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