

WE CREATE THE CONDITIONS FOR THE ACHIEVEMENT OF EXCELLENCE. WE DESIGN A SEA GEM WITH EACH TIN. A DREAM COME TRUE: LA BRÚJULA



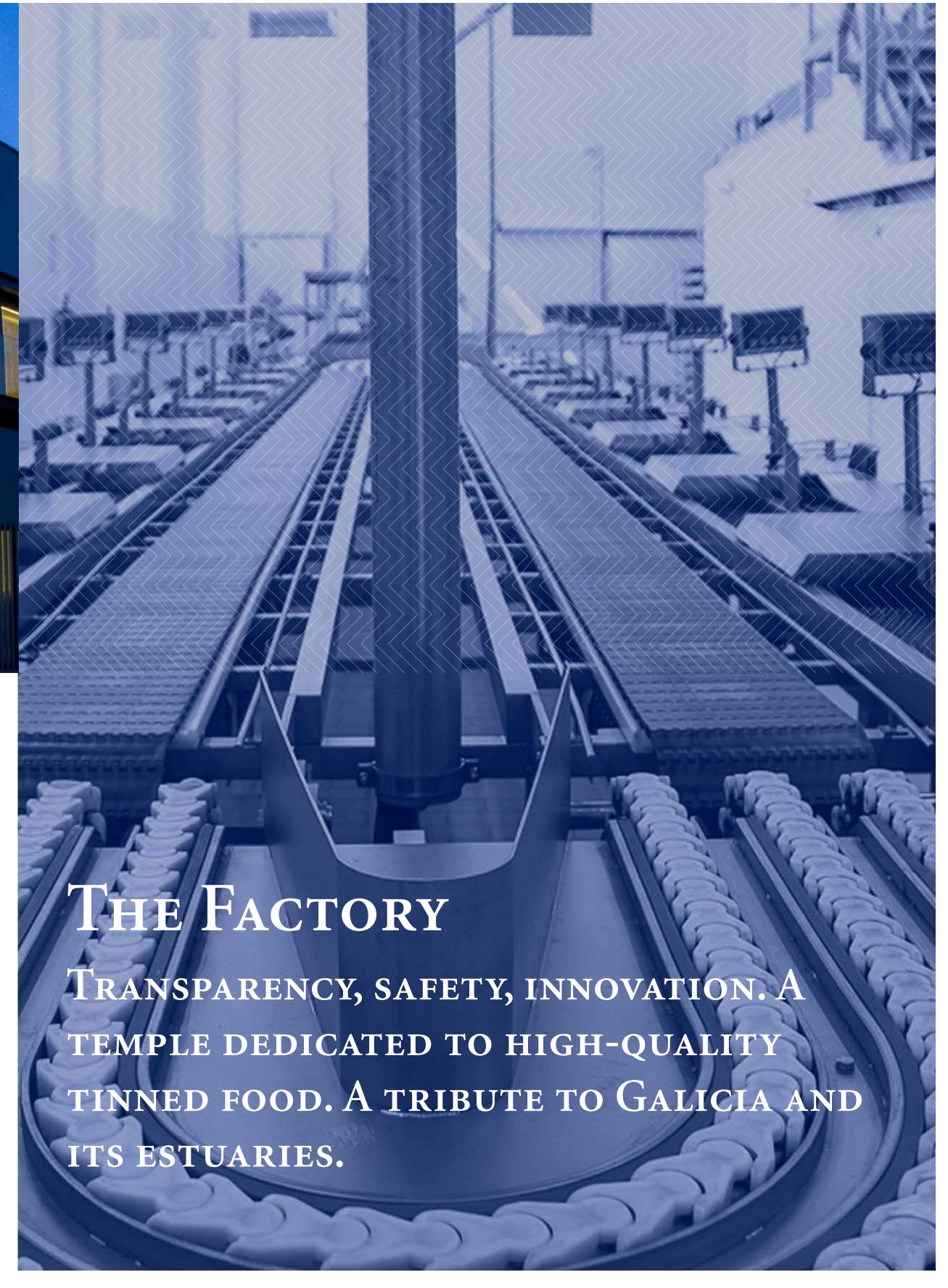






A unique enclave, privileged surroundings and an avantgarde building. 21st-century technology applied to an artisan activity. A model to be followed that marks a before and an after.

The factory is fitted with state-of-the-art facilities just a stone's throw away from the estuaries. It works as a three-Michelin-star restaurant, with each step systematised to ensure the highest quality in each tin.

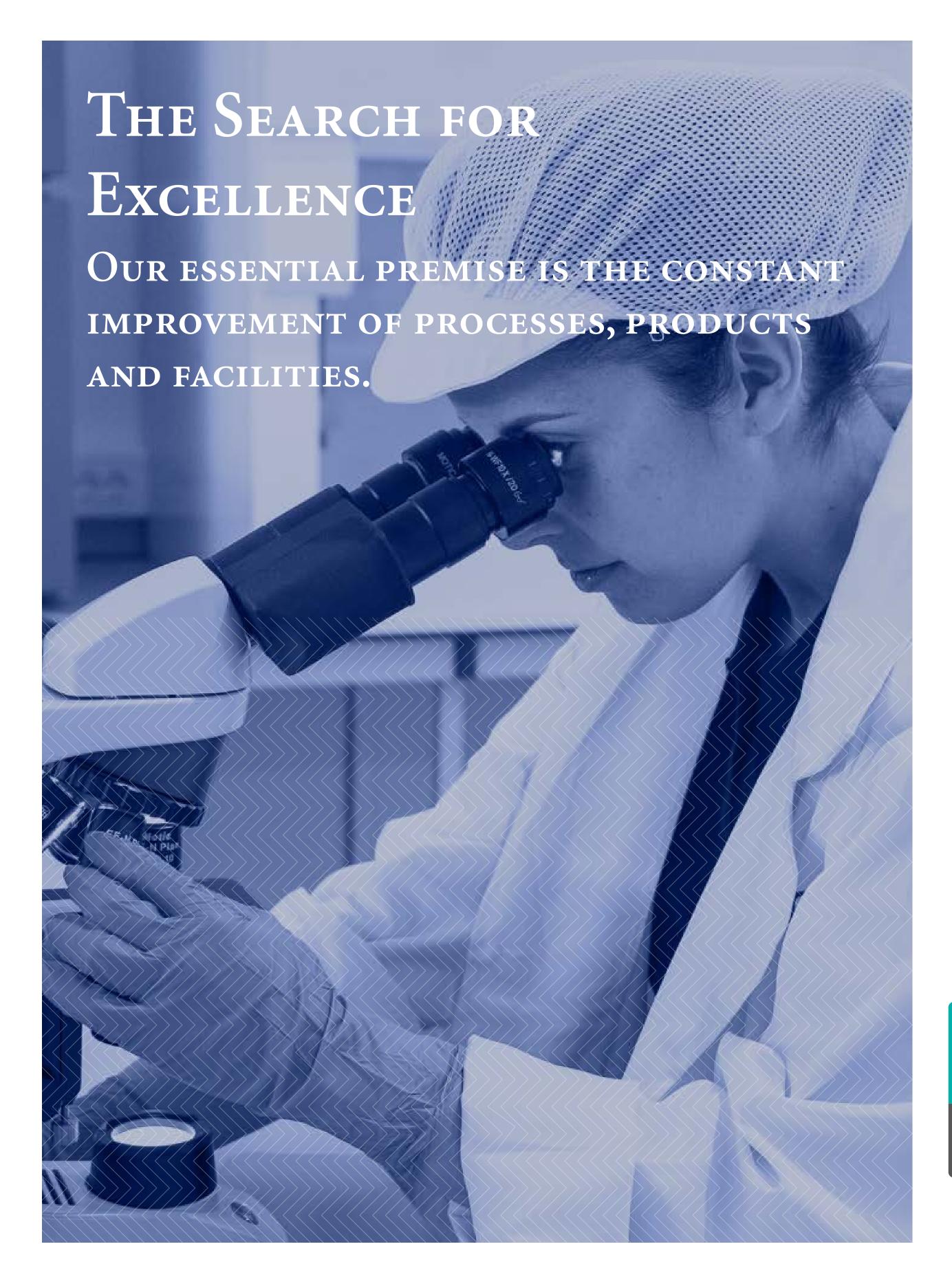




The Tinned Food Ladies, the heiresses of the Galician tinned food tradition, who make each of our tins unique and incomparable. Professionals who take the utmost care in the production of these gastronomic gems and who take pride in the product they handle and protect on a daily basis.

Thanks to their great work, La Brújula has found its way into the most important restaurants around the world.





Research, development and innovation. The search for excellence as a fundamental goal in order to make ourselves essential in the world food sector.

















We guarantee the future of marine biodiversity by advocating responsible and selective fishing methods. In addition, we provide information on the origin of our raw materials from the point of capture to your table.

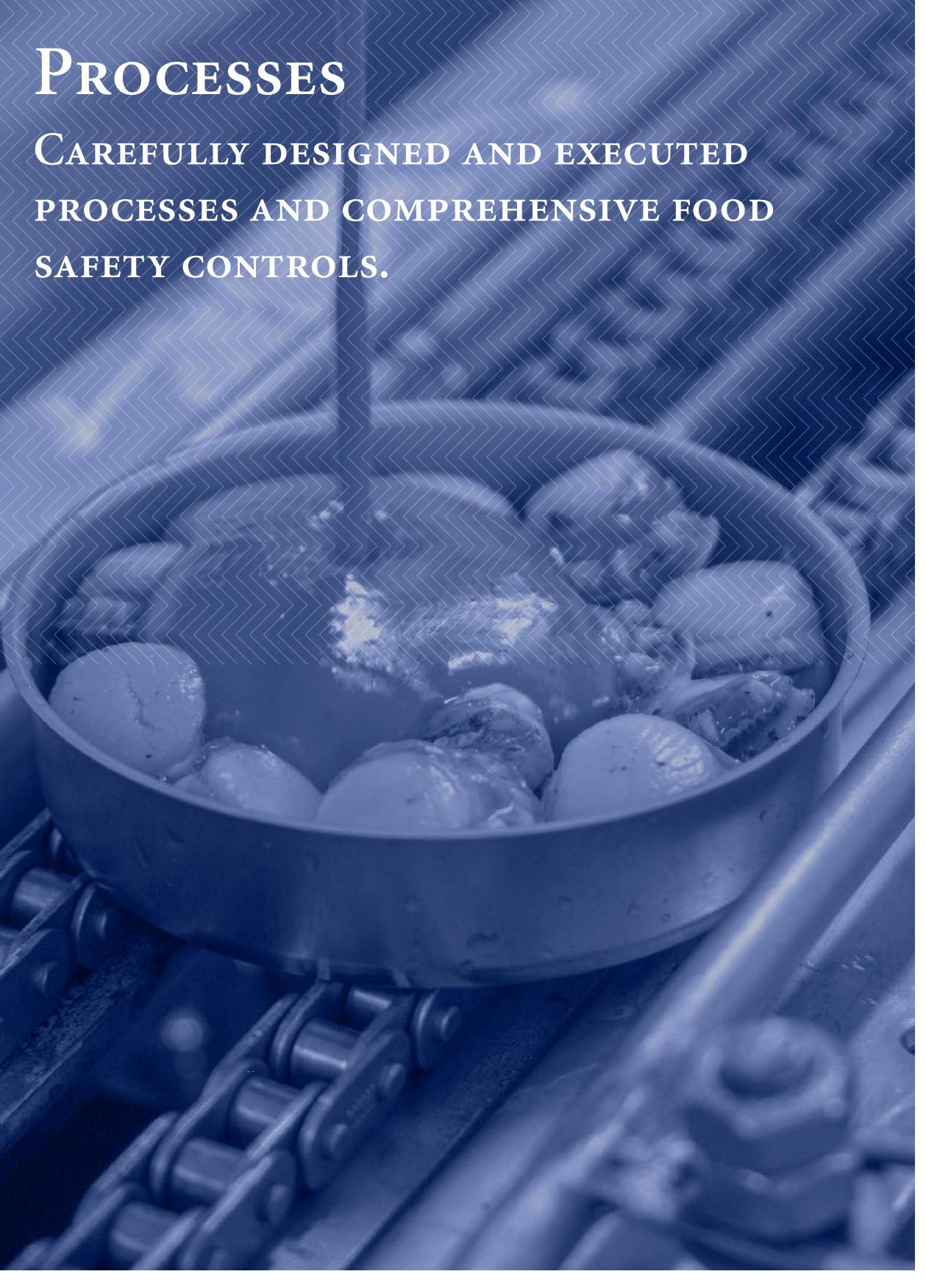
We look after the environment, as shown by the fact that we have built an underground treatment plant in our factory in order to prevent any adverse effects on the environment.





Hygiene, manual packing and no additives.

We give priority to origin, raw materials and artisanal production methods based on traditional stews.





Tinned food that acts as a time capsule, designed to keep the product fresh so it can be enjoyed at any time. With no preservatives, colourings or additives, rich in nutrients and perfect for a healthy diet.





Sustainably captured at dawn in their Atlantic fishing grounds using traditional fishing methods.

We select small specimens and carefully clean them, cutting the head and fins and gutting them one by one. After cleaning in brine, they are steam-cooked and packed, also naturally.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB30	SARDINES IN OLIVE OIL (BABY SARDINES)	12/15	RR125	115	85	8426441160394
LB31	SARDINES IN OLIVE OIL (BABY SARDINES)	16/20	RR125	115	85	8426441160400
LB32	SARDINES IN OLIVE OIL (BABY SARDINES)	20/25	R0150	130	110	8426441160417
LB33	SARDINES IN OLIVE OIL (BABY SARDINES)	55/60	R0280	265	195	8426441160424
LB34	SARDINES IN OLIVE OIL (BABY SARDINES)	3/4	RR125	115	85	8426441160363
LB35	STEWED SARDINES		R0150	130	110	8426441160387
LB36	SARDINE FILLET		R0150	130	110	8426441160370
LB37	SARDINES IN OLIVE OIL (BABY SARDINES)	20/25	RR125	115	85	SIN EXISTENCIAS
LB38	SARDINES IN OLIVE OIL (BABY SARDINES)	25/30	RR125	130	85	8426441161292
LB39	SARDINES IN OLIVE OIL (BABY SARDINES)	30/35	R0150	130	110	8426441161315





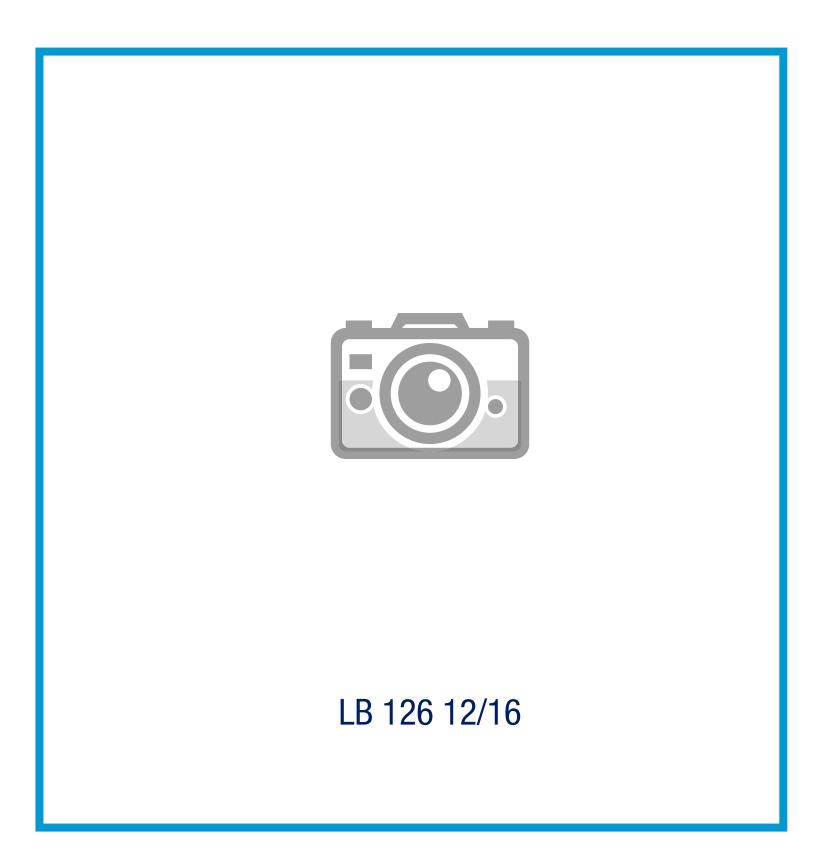






























Taken from the Galician estuaries and steam-shucked. After removing the byssus and frying them, they are packed one by one and covered in a mild escabeche.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB20	MUSSELS IN ESCABECHE	4/6	0L120	110	76	8426441160141
LB21	MUSSELS IN ESCABECHE	6/8	0L120	110	76	8426441160158
LB23	MUSSELS IN ESCABECHE	8/12	0L120	110	76	8426441160967
LB24	MUSSELS IN ESCABECHE	12/16	R0120	110	76	SIN EXINTENCIAS
LB26	MUSSELS IN ESCABECHE	6/8	R0120	110	76	8426441160189
LB26	MUSSELS IN ESCABECHE	6/8	R0150	110	76	8426441162039
LB27	MUSSELS IN ESCABECHE	8/10	R0120	110	76	426441160370
LB27	MUSSELS IN ESCABECHE	8/10	R0150	110	76	8426441162046
LB28	MUSSELS IN ESCABECHE	20/22	R0150	270	190	8426441160615







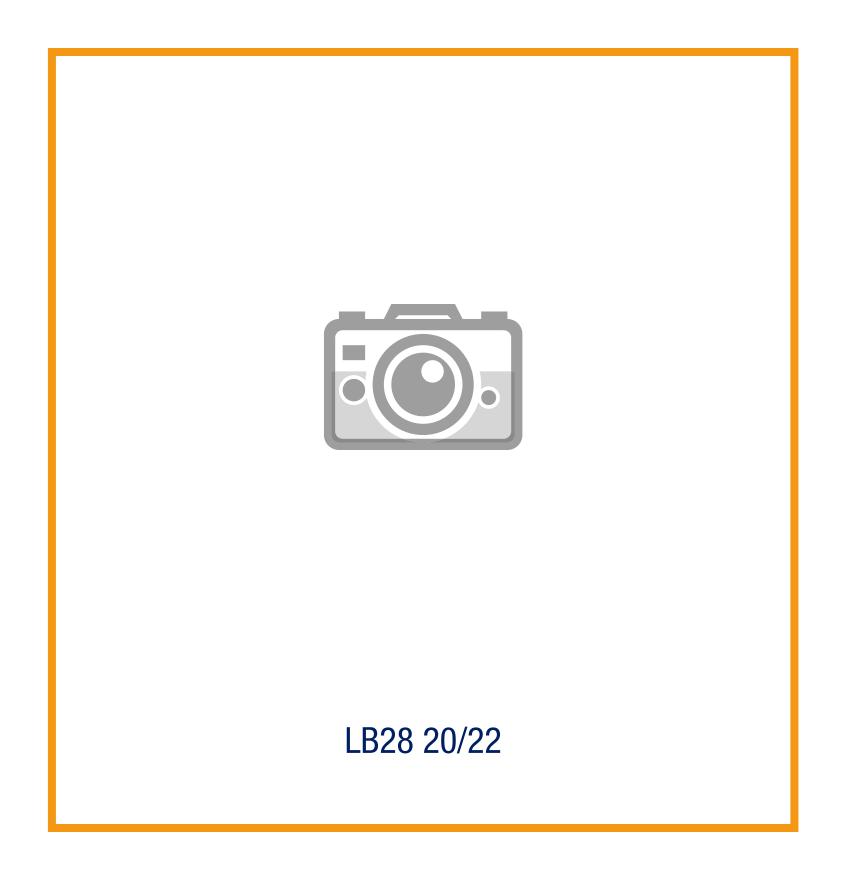


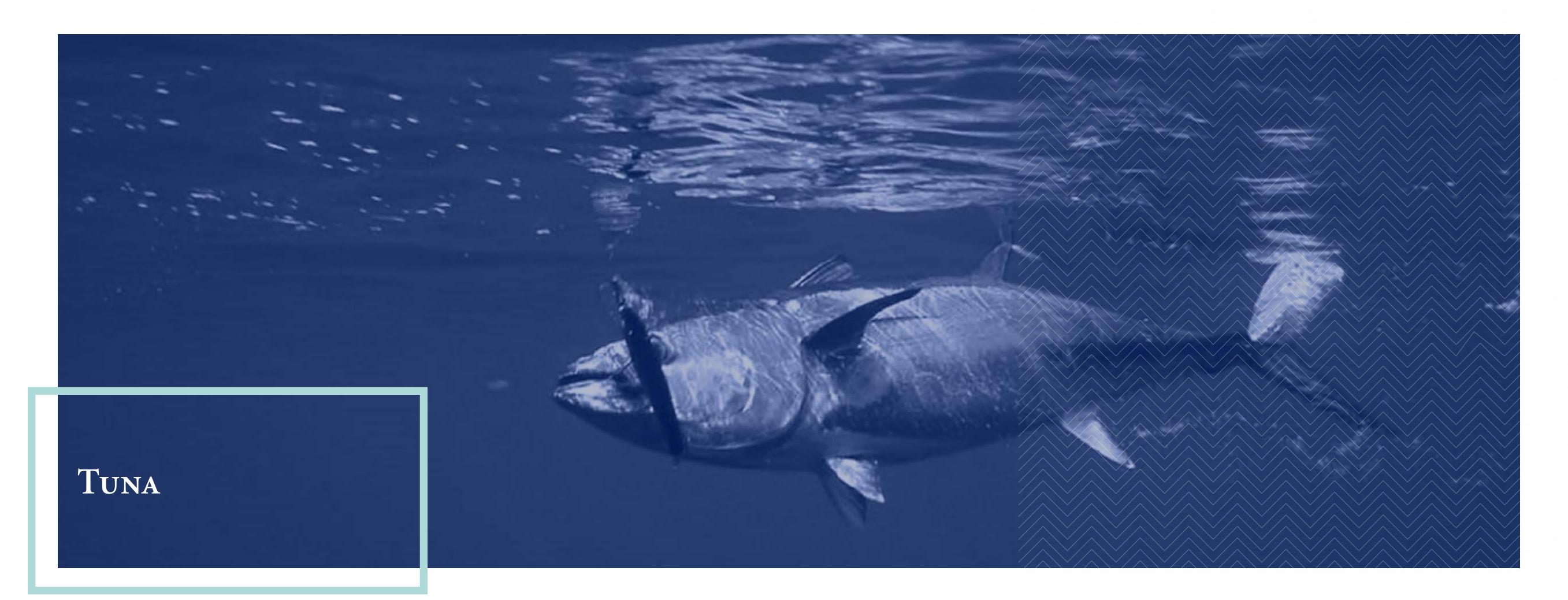












We select small, top-quality tuna from the Yellowfin variety, also known simply as yellowfin. Prepared, cleaned and tinned by hand.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB60	YELLOWFIN TUNA BELLY IN OLIVE OIL	-	0L120	110	80	8426441160295
LB61	YELLOWFIN TUNA BELLY IN OLIVE OIL	-	R0280	266	200	8426441160301
LB62	YELLOWFIN TUNA STEAK IN OLIVE OIL	-	R01000	990	800	8426441160288
LB63	YELLOWFIN TUNA BELLY FILLET IN OLIVE OIL	-	R0280	266	200	8426441161810

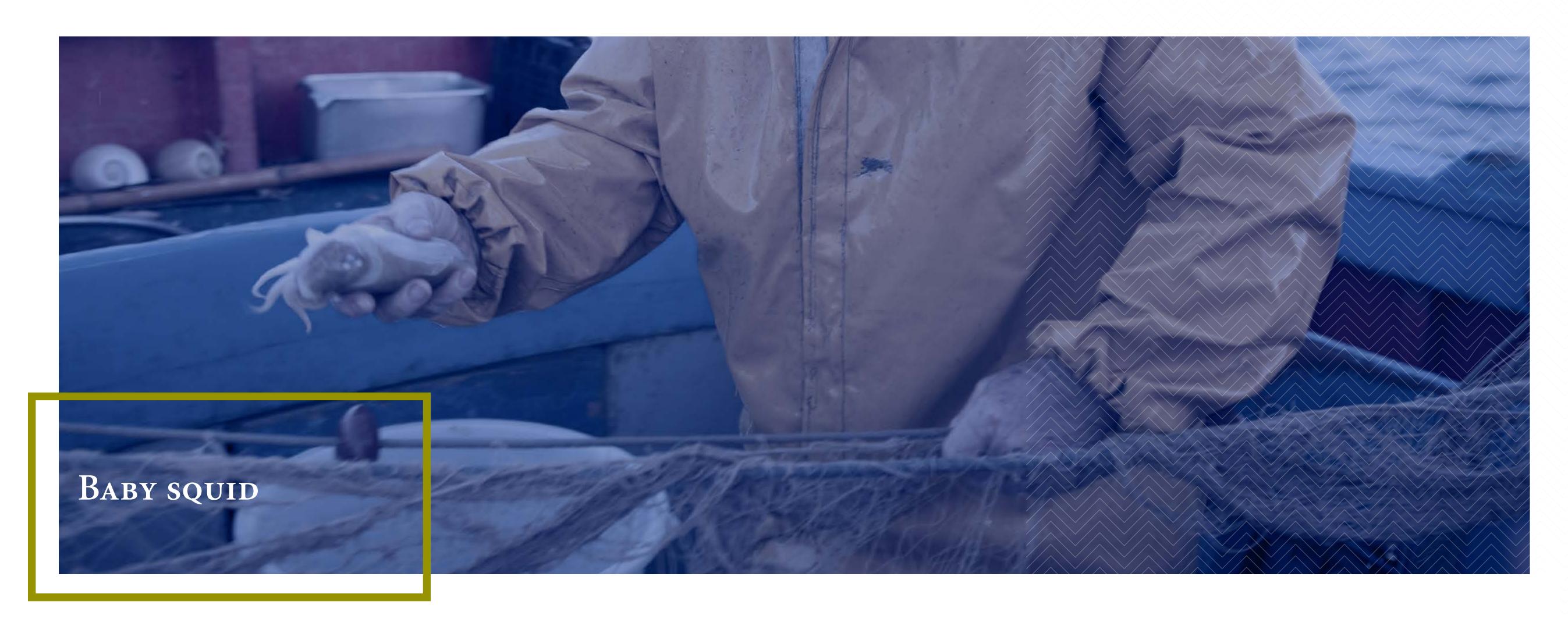












Small squid caught in a sustainable manner (jig-caught), one by one using a line. As they are not dragged along the ground and don't hit any obstacles along the way, they arrive in better condition. Emptied and skinned. Stuffed with their own tentacles and dipped in boiling water before being packed in the tin one by one.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB84	BABY SQUID IN OLIVE OIL	2/3	0L120	110	80	8426441160233
LB80	BABY SQUID IN OLIVE OIL	6/8	0L120	110	80	8426441160257
LB81	BABY SQUID IN INK SAUCE	6/8	0L120	110	80	8426441161384
LB86	BABY SQUID IN INK SAUCE	12	0L280	280	163	8426441162244















Bivalve mollusc that lives in the sandy beds of the Galician estuaries. We select the best specimens caught by free diving.

Depurated to remove any sand, sorted by size and packed manually. Presented in brine.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB06	RAZOR CLAM IN BRINE	4/6	0L120	115	70	8426441160233
LB07	RAZOR CLAM IN BRINE	6/8	0L120	110	80	8426441160257









They are taken from the Arousa estuary, where they are bred sustainably.

Following thorough cleaning, only the fleshiest parts make it into the tin. They are accompanied by a traditional artisan Galician stew.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB90	STEWED VARIEGATED SCALLOPS	-	0L120	115	70	8426441160233







The most highly regarded tuna variety. It is made with small, fresh white tuna cleaned by hand and cut with a knife in accordance with a precise artisanal process. It is soaked in olive oil.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB50	WHITE TUNA BELLY IN OLIVE OIL	-	0L120	115	81	8426441160318
LB51	WHITE TUNA IN OLIVE OIL	-	R0250	227	150	8426441160332
LB52	WHITE TUNA IN OLIVE OIL	-	R01800	1850	1400	SIN EXISTENCIAS
LB53	WHITE TUNA IN OLIVE OIL	-	R01800	1850	1400	SIN EXISTENCIAS
LB54	WHITE TUNA IN OLIVE OIL	-	0L120	115	81	8426441160325
LB55	WHITE TUNA IN OLIVE OIL	-	R01000	940	800	SIN EXISTENCIAS
LB56	WHITE TUNA IN OLIVE OIL	-	R0400	400	260	8426441161339





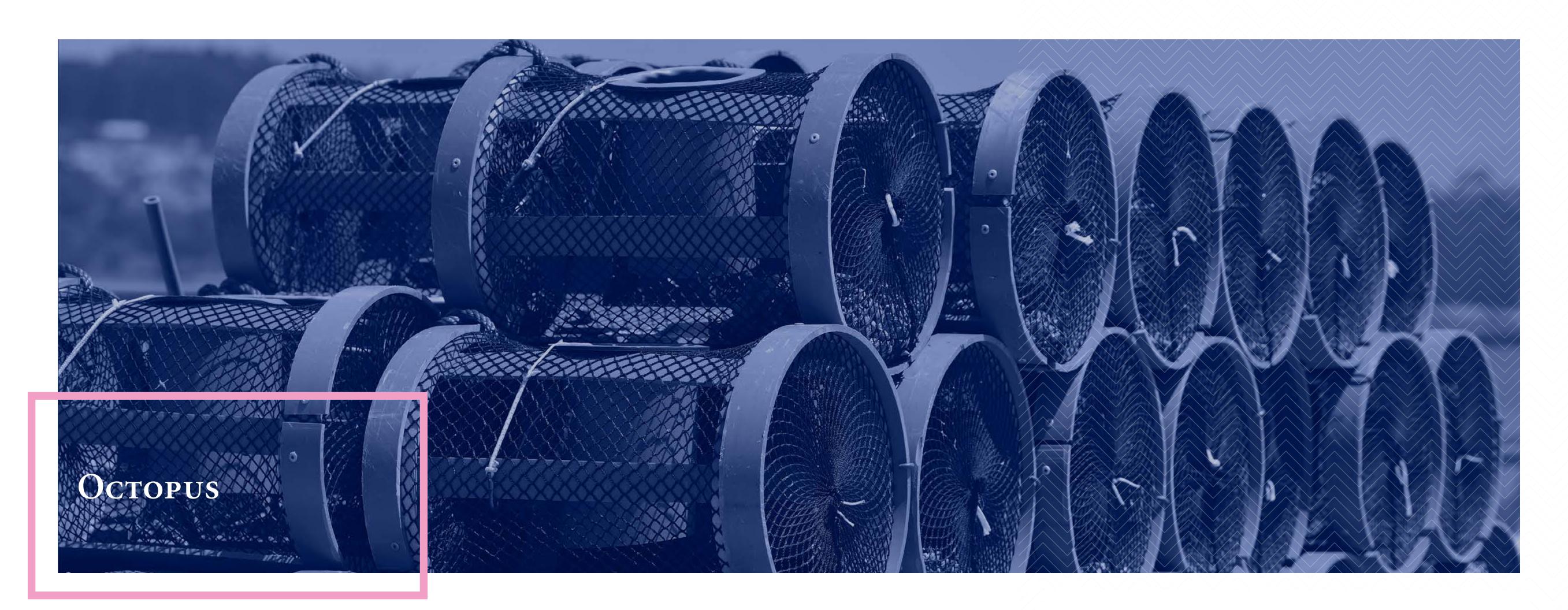












Medallions of carefully selected Galician octopus. Skinned by hand, one by one, using scissors. Olive oil is then added.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB82	GALICIAN-STYLE OCTOPUS	-	R0150	130	96	8426441160271
LB83	OCTOPUS IN OLIVE OIL	-	R0150	138	96	8426441160622











Exclusively from the Noia estuary in A Coruña. Carefully selected and depurated before opening with steam in seawater. Packed by hand and soaked in the so-called covering liquid.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB11	COCKLES IN BRINE	20/25	0L120	113	68	8426441160073
LB12	COCKLES IN BRINE	25/30	0L120	113	68	SIN EXISTENCIAS
LB14	COCKLES IN BRINE		0L120	113	68	8426441160103
LB15	COCKLES IN BRINE	30/35	R0120	113	68	8426441160950
LB17	COCKLES IN BRINE	15/20	R0280	113	68	8426441162442
LB18	COCKLES IN BRINE	25/30	R0280	113	68	8426441162480



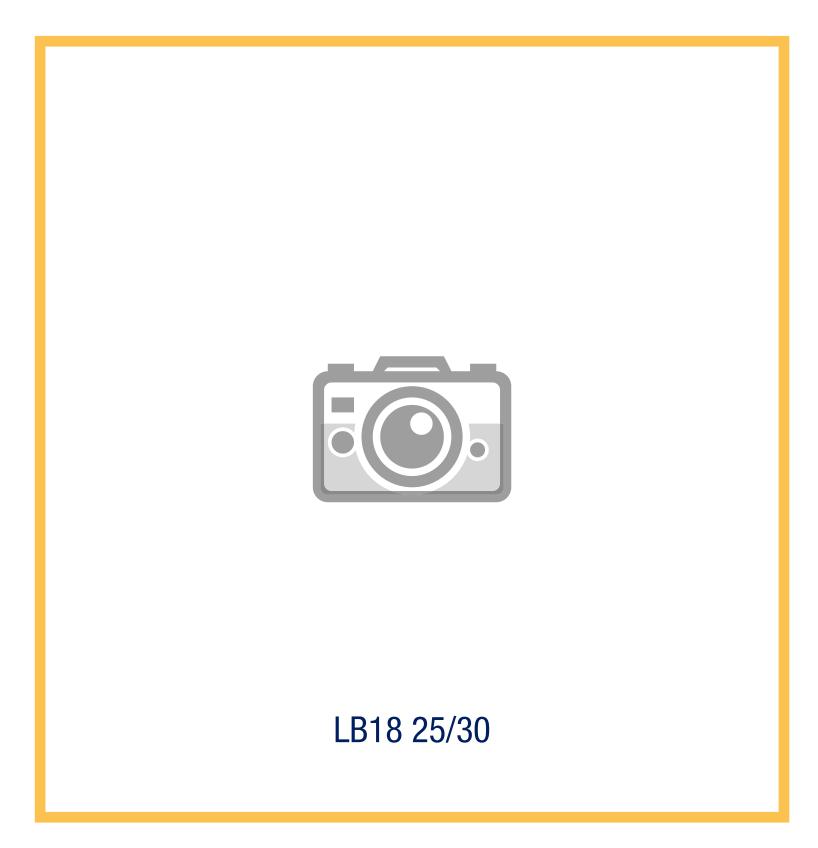


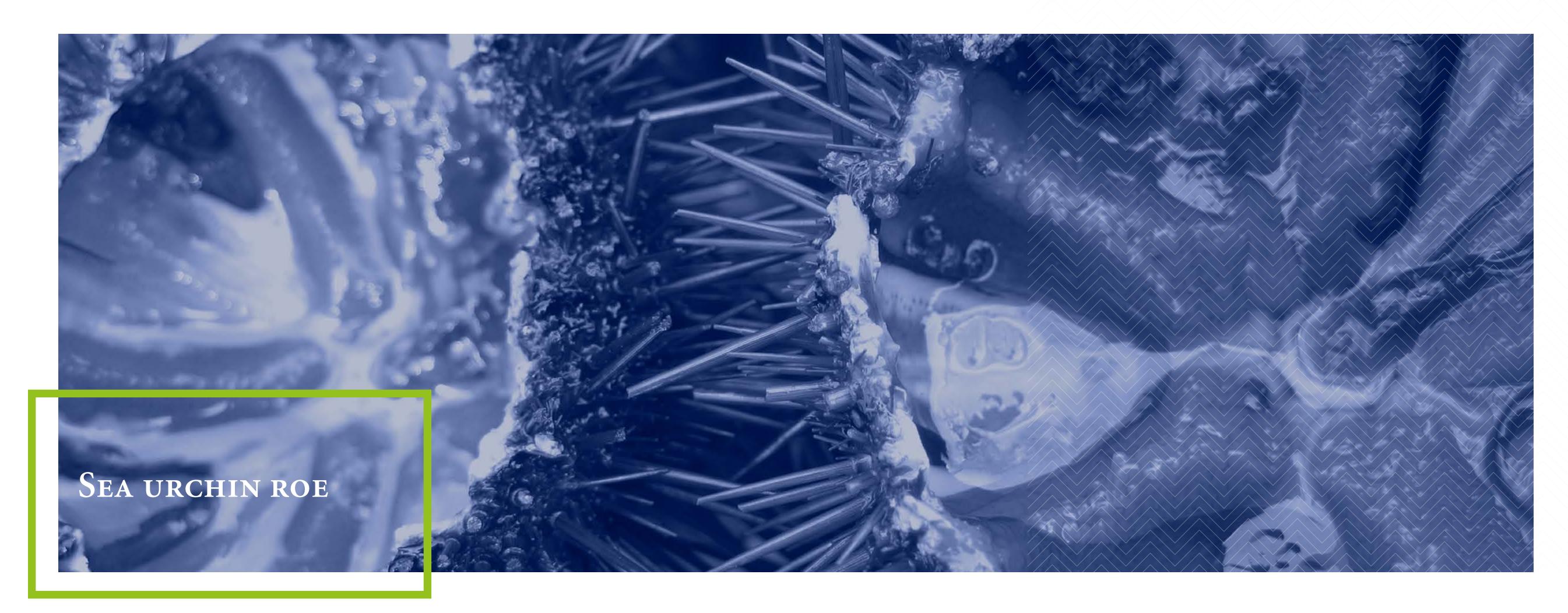












It is taken from sea urchins, from which we extract their 5 bags of gonads. Only the gonads make it to our tins, without any impurities. The roe is sterilised in the tin while preserving its special texture.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB91	SEA URCHIN ROE	-	0L120	110	90	8426441160226







Cantabrian anchovies from the fishing season. Processed straight after capturing in the traditional way. Salted, pressed and kept at a controlled temperature during the long maturation process. Handled manually to remove the bones and skin. Packed one by one and preserved in olive oil.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB72	ANCHOVIES	12/15	RR90	85	50	8426441160431







A bivalve mollusc grown in the Galician estuaries. A highly regarded variety in the tinned food industry. Tinned one by one, completely clean, after removing their gills. Presented in brine with their covering liquid.

Nº	PRODUCT NAME	UTS.	FORMAT	P. N.	P.E.	EAN
LB40	CLAMS IN BRINE	8/10	R0120	111	70	8426441161766
LB42	CLAMS IN BRINE	14/16	0L120	111	70	8426441160011
LB43	CLAMS IN BRINE	18/20	0L120	111	70	8426441160028
LB45	CLAMS IN BRINE	10/12	R0120	111	70	8426441160059











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