



PRODUCT CATALOG





RCE Manifesto

I.- PRIDE FOR THE ORIGIN

We are part of the “Mejillón de Galicia” PDO, the “Pesca de Rías” seal and the “Berberecho de Noia” PGI, guaranteeing the traceability of our products.

II - FRESH PROCESSING

Every day we visit the best fish markets in Galicia to bring only the best fresh raw material to our workshop.

III - TRADITION AS A FLAG

We feel a deep passion for the craft and for our master canners, who continue to use the same arts as their ancestors.

IV - CRAFTSMEN AS OUR DNA

Expert and delicate hands for a manual process where care, precision and know-how are key.

V - EXCELLENCE AS THE ONLY GOAL

Only the best viands from the best origins, accompanied by a completely handcrafted elaboration process, result in a unique and limited production product.





Real Conservera Española continues a family saga of master canners with more than a century of tradition.

Our team of craftswomen, heirs of the Galician canning tradition, are the ones who make it possible for each of our cans to become a small treasure.

An unwavering philosophy and values that have taken us to the Olympus of **the best canned products in the world** according to the ranking **World's 101 Best Canned Products from the Sea**. This contest values the best canned seafood and fish among more than 420 references from all over the world, where **Real Conservera Española has been the most awarded producer in the world.**

"Flagship of the Galician canning industry"



SEAFOOD



Cockles

Extracted in the Ría de Noia, cradle of the best cockles in Galicia. Purified in sea water and packed by hand, fresh.

Its origin in crystalline waters, its exhaustive cleaning and manual canning, together with our exclusive natural broth, give this preserve an exceptional flavor and quality.

ORIGIN: Muros and Noia Estuary

SEALS OF GUARANTEE: Berberecho de Noia and Pesca de Rías.

PROCESS OF MANUFACTURING: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: September/October

PRODUCT	PIECES	FORMAT	UNITS BOX
Cockles in Brine GIANT	30/40	RO120	12 UND
Cockles in Brine BIG	40/55	RO120	12 UND
Cockles in Brine MEDIUM	+50	OL120	25 UND



Clams

The queen of canned seafood.

A product as delicate as it is exclusive.

Once they are purified in sea water, we select and clean them by hand, piece by piece, where they are shelled and their gills are removed.

Finally, they are packed by hand in the can, taking the utmost care in their presentation, and watered with our natural broth.

ORIGIN: Ría de Arousa

SEALS OF GUARANTEE: Pesca de Rías

PROCESS OF MANUFACTURING: Handcrafted

AVAILABILITY: Limited

SEASON: September/October

PRODUCT	PIECES	FORMAT	UNITS BOX
Clams in Brine BIG	10/15	RO120	12 UND
Clams in Brine MEDIUM	+15	RO120	12 UND
Clams in Brine MEDIUM	+10	OL120	25 UND



Razor Clams

In the seabed of the Illas Cíes and Ons, expert divers extract this seafood by apnea.

Afterwards, they are purified in sea water and once in our workshop, each piece is gutted with scissors to ensure that they do not have any impurities. Finally, they are canned in our natural broth.

ORIGIN: Cíes and Ons Islands

SEALS OF GUARANTEE: Pesca de Rías and World's 101 Best

PROCESS OF MANUFACTURING: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: October/November

PRODUCT	PIECES	FORMAT	UNITS BOX
Razon Clams in Brine BIG	4/6	RO120	12 UND
Razon Clams in Brine MEDIUM	7/10	RO120	12 UND
Razon Clams in Olive Oil MEDIUM	7/10	OL120	12 UND



pescadeRías
¿de onde se non?

Mussels

Mussels protected under the PDO “Mexillón de Galicia”, from the best rafts, those located outside the Ría de Arousa.

Packed by hand by our master canners to guarantee the best presentation, selecting piece by piece according to their size and tonality.

Lightly fried in olive oil and coated with our renowned family recipe marinade.

ORIGIN: O Grove and Aguiño

SEALS OF GUARANTEE: Mexillón de Galicia and World´s 101 Best

MANUFACTURING PROCESS: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: September/October

PRODUCT	PIECES	FORMAT	UNITS BOX
Mussels in Pickled Sauce GIANT	5/7	RO120	12 UND
Mussels in Pickled Sauce BIG	7/9	RO120	12 UND
Mussels in Pickled Sauce MEDIUM	9/12	RO120	12 UND
Mussels in Spicy Pickled Sauce MEDIUM	9/12	RO120	12 UND
Mussels in Pickled Sauce SMALL	12/16	OL120	25 UND



Sea Urchin Roes

The authentic **“Galician caviar”**. An increasingly coveted and scarce delicacy.

They are “escachados” by hand to remove with a spoon each of their gonads, which once extracted, are cleaned with great delicacy to prevent them from breaking and reach their perfect can.

Finally, they are bathed in our natural broth.

ORIGIN: Fisterra, O Grove and Aguiño

SEALS OF GUARANTEE: Pesca de Rías and World´s 101 Best

PROCESS OF ELABORATION: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: October/November

PRODUCT	PIECES	FORMAT	UNITS BOX
Sea Urchin Roes in Brine	-	RR90	15 UND
Sea Urchin Roes in Brine	-	RO120	12 UND



Small Scallops

An exclusive delicatessen of Real Conservera Española. Its elaboration begins by purifying the live scallops in sea water.

After a careful selection and manual cleaning, we choose only the best specimens, which are packed after classifying them by size.

Then we add our natural broth or our stewed sauce, both recipes of family origin and elaborated only with natural ingredients from km0.

ORIGIN: Cambados

SEALS OF GUARANTEE: Pesca de Rías

PROCESS OF MANUFACTURING: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: November/December

PRODUCT	PIECES	FORMAT	UNITS BOX
Small Scallops in Brine	-	RO120	12 UND
Small Scallops in Galician Sauce	-	OL120	25 UND



Scallops

Authentic Cambados scallops, considered the best scallops in the world, in our exclusive Galician sauce. A humble and wise recipe, with natural ingredients from local suppliers, cooked slowly, as tradition dictates. A sauce that envelops, caresses, and tells the story of Cambados, the Camino de Santiago, and Galicia. You can enjoy this delicacy at room temperature or warm it up in a bain-marie before opening.

ORIGIN: Cambados

SEALS OF GUARANTEE: Pesca de Rías

PROCESS OF MANUFACTURING: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: December/January

PRODUCT	PIECES	FORMAT	UNITS BOX
Scallops in Galician Sauce	3/4	RO120	12 UND



Very Smalls Squids

An exclusivity of Real Conservera Española that requires a very delicate cleaning and handling process.

Once packed, they are drizzled with olive oil or with our exclusive sauce made with natural ingredients and its own ink, turning this recipe into a real canned dish, ready to enjoy.

In its ink version, we recommend to heat it in a bain-marie before opening and serve with white rice for an unparalleled experience.

ORIGIN: Atlantic Ocean

MANUFACTURING PROCESS: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: September/October

PRODUCT	PIECES	FORMAT	UNITS BOX
Very Smalls Squids in its Ink	-	RO120	12 UND
Very Smalls Squids in Olive Oil	-	RO120	12 UND



Squids

In a first process, we clean them by hand in sea water, we cook them and then we fill them carefully with their own tentacles.

Once in the can, they are filled with olive oil or with our sauce made with natural ingredients and their own ink, turning this recipe into a real canned dish, ready to enjoy.

In its ink version we recommend to heat it in a bain-marie before opening and serve it with white rice for an unparalleled experience.

ORIGIN: Atlantic Ocean

MANUFACTURING PROCESS: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: February/March

PRODUCT	PIECES	FORMAT	UNITS BOX
Squids in its Ink	-	RO120	12 UND
Squids in Olive Oil	-	RO120	12 UND



FISH



Sardines and Small Sardines

Awarded as the **best small Sardines in the world.**

For their elaboration we select the best specimens, with their skin intact.

The cleaning, roasting and packing process is completely manual and extremely delicate to avoid the slightest damage during the process. The result, unique sardines that have earned international prestige and are one of the emblems of Real Conservera Española.

ORIGIN: Atlantic Ocean

SEALS OF GUARANTEE: World's 101 Best

MANUFACTURING PROCESS: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: Spring

PRODUCT	PIECES	FORMAT	UNITS BOX
Very Small Sardines in Olive Oil "LIMITED ED."	18/22	RO120	12 UND
Very Small Sardines in Olive Oil	14/18	RO120	12 UND
Very Small Sardines in Spicy Olive Oil	14/18	RR90	12 UND
Small Sardines in Olive Oil	10/14	RO120	12 UND
Small Sardines in Spicy Olive Oil	10/14	RO120	12 UND
Small Sardines in Olive Oil with Lemon	10/14	RO120	12 UND
Sardines in Olive Oil	3/4	RR125	12 UND
Small Sardines in Olive Oil	+10	RR125	25 UND



Small Mackerels

Awarded as **the best canned mackerel in the world.**

After cleaning, we subject them to a roasting process that gives them a unique aroma.

Selected at their optimum fat content and packed with the utmost care.

The olive oil coating gives them that juicy and different texture.

ORIGIN: Atlantic Ocean

SEALS OF GUARANTEE: World's 101 Best

MANUFACTURING PROCESS: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: Spring

PRODUCT

Small Mackerels in Olive Oil

PIECES

-

FORMAT

RO120

UNITS BOX

12 UND



Small Garfish

We carefully select the best fresh needles to guarantee an exceptional product. Once selected, the needles go through a thorough cleaning process. Each needle is carefully inspected and prepared. They are then delicately steam-roasted.

To preserve their freshness and quality, each needle is individually packaged and the final step is to dip the toasted needles in an exquisite olive oil, ensuring that it arrives in your hands as an authentic jewel of our Rías.

ORIGIN: Rías Gallegas

SEALS OF GUARANTEE: World's 101 Best

MANUFACTURING PROCESS: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: Spring

PRODUCT
Small Garfish in Olive Oil

PIECES
18/22

FORMAT
RO120

UNITS BOX
12 UND



Hake Roe Slice

What makes our hake roe exceptional is the artisanal care we dedicate to its preparation.

Once they arrive fresh at our workshop, from the Celeiro fish market in A Coruña, where the best hake on the skewer is harvested, they are carefully selected, cooked and cleaned, cut one by one by hand and packaged in the form of medallions to which a chili pepper is added to give them a pleasant natural spicy touch.

In the case of the pâté, it is bathed in the best quality olive oil.

ORIGIN: Celeiro

SEALS OF GUARANTEE: World's 101 Best

PROCESS OF MANUFACTURING: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: Spring

PRODUCT	PIECES	FORMAT	UNITS BOX
Hake Roe Slice in Olive Oil	-	RO120	12 UND
Paté de Huevas de Merluza	-	RO120	12 UND



Albacore Tuna Belly Filets

The belly filets is the most tender and juicy part of the tuna. It is characterized by its mild and delicate flavor, and its high Omega-3 content, very beneficial for health. Our ventresca is caught in the Cantabrian Sea during the Coastal season, when the white tuna is at its best. After being selected at the fish market, the fish is transferred to our workshop for immediate fresh processing. For packaging, the belly fillets are selected and separated one by one to ensure that the oil we use reaches all the fish equally, guaranteeing an unparalleled juicy texture.

ORIGIN: Celeiro

SEALS OF GUARANTEE: World's 101 Best

PROCESS OF MANUFACTURING: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: June/September

PRODUCT	PIECES	FORMAT	UNITS BOX
Albacore Tuna Belly Filets LIMITED ED.	-	RO120	12 UND
Pieces of Albacore Tuna Belly Fillets	-	RO120	12 UND



Albacore Tuna

The quality of the White Tuna loins is due to a meticulous elaboration process that begins with a meticulous selection of the best specimens of this species. Only those white tuna that meet the highest standards are chosen to be part of this Special Edition, thus ensuring that each loin that reaches your palate is worthy of delight.

This fish, also known as “White Tuna”, is highly appreciated for its soft and delicate flavor, which makes it a favorite choice for the most demanding palates.

ORIGIN: Celeiro

PROCESS OF MANUFACTURING: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: June/September

PRODUCT	PIECES	FORMAT	UNITS BOX
Albacore Tuna Belly Filets LIMITED ED.	-	RO120	12 UND
Pieces of Albacore Tuna Belly Fillets	-	RO120	12 UND



Yellowfin Tuna

Produced in an artisanal way only with yellowfin tuna or “yellowfin” from the Atlantic Ocean, recognized as the best tuna species.

Caught using traditional and selective fishing gear, with one by one fishing rod so that other species are not affected.

Once in our workshop, we separate the loins and belly fillets to treat them individually and can them separately by hand.

Finally, they are stuffed with olive oil to reinforce their organoleptic qualities and achieve a spectacular maturation over time.

ORIGIN: Atlantic Ocean

PROCESS OF MANUFACTURING: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: June/September

PRODUCT	PIECES	FORMAT	UNITS BOX
Yellowfin Tuna in Olive Oil	-	RO900	12 UND
Yellowfin Tuna in Olive Oil	-	OL120	12 UND
Yellowfin Tuna Belly Filets in Olive Oil	-	RO120	12 UND
Yellowfin Tuna Belly Filets in Sunflower Oil	-	RO900	12 UND
Pieces of Yellowfin Tuna Belly with Green Curry	-	OL120	25 UND



Cantabrian Anchovies “00”

The “00” anchovies of this limited series have been produced by Casa Santoña exclusively for RCE, selecting a unique raw material from the Bay of Biscay and establishing a specific maturation process for this delicatessen, which represents the culmination of two firms with a long tradition in an exquisite gourmet semi-preserved food.

ORIGIN: Cantabrian Ocean

PROCESS OF MANUFACTURING: Handcrafted

AVAILABILITY: Limited

CAMPAIGN: Spring

PRODUCT	PIECES	FORMAT	UNITS BOX
Anchovies “00” In Sunflower Oil	8-10	HANSA	10 UND
Anchovies in Olive Oil	10	RR45	24 UND



SELECCIÓN 1920



Cockles in Brine
MEDIUM



Small Scallops in
Galician Sauce



Mussels in Pickled Sauce
SMALL



Clams in Brine
SMALL



Small Sardines in Olive Oil



Pieces of Yellowfin Tuna Belly
with Green Curry



Anchovies in Olive Oil

“Best value for money”



GALICIAN CANNERY MASTERS
SINCE 1920

