



High quality seafood since 1959

We handle it!



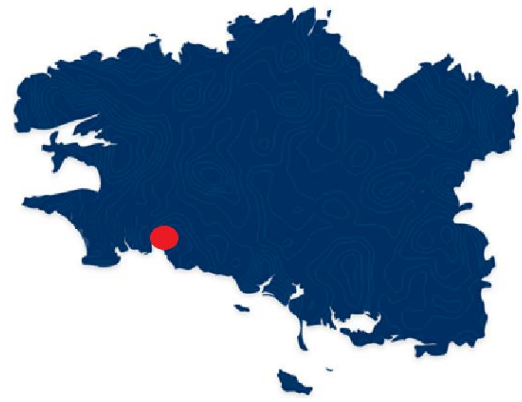
I. Who are we?



Who are we?

Conserverie Gonidec is a familial French company cannery, founded in 1959 in Concarneau, Brittany, France.

Our cannery has built its reputation by producing high quality products. Indeed, our sardines, anchovies, white tuna are fished on the Brittany's coast by local fishermen. We are currently working with the 8 local ships that fish in Concarneau. We offer premium FDA approved products and also organic certified recipes.



Our strength is based thanks to our departments:

- Quality
- R&D
- Production (high-qualified collaborators)
- Logistic small and large exports
- Sales department France/Export



Our know-how

Our Cannery has not found better than handmade to preserve the fragile top-quality flesh of its fish.

Member of “Produit en Bretagne”



Produit en Bretagne (“Produced in Brittany”) is an associative company aiming to promote the know-how of Breton companies and their products, for example, thanks its blue and yellow logo.

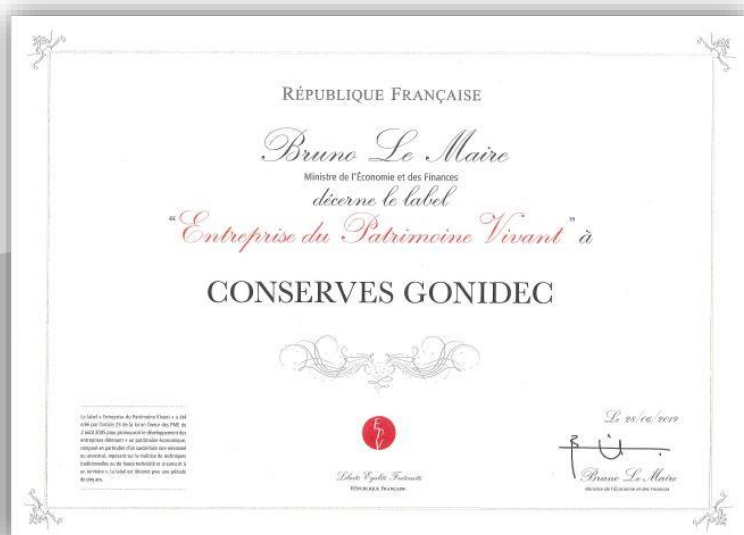


Label “Entreprise du Patrimoine Vivant”



A French state recognition mark set up to distinguish small and medium-sized French companies with excellent craftsmanship and industrial know-how

The harmonious development of our profession has allowed us to obtain the recognition of a know-how of excellence through this prestigious label.



II. Our Commitments



SUSTAINABLE FISHING

For over 60 years, the Gonidec Family Cannery has been concerned about its impact on the environment, in particular on the marine ecosystem.

Gonidec's family has decided to create its own a charter, based on responsible fishing criteria, which is respected by our suppliers :

As part of the Corporate Social Responsibility (CSR) approach, the Cannery has strengthened its policy of purchasing with responsible fishing:

- By monitoring the preservation of available marine bio-resource: monitoring the state of marine stocks and the impact of our tonnage put into production and future needs.
- By a strong commitment with our supplies (fisheries, fishmongers, traders, etc.) in a global CSR approach: certification of their compliance with the conventions of the RFMOs 'Regional Fisheries Management Organisations), certification of exclusion, commitment to an improvement approach, etc...
- Responsible fishing by species of fish (sardines, anchovies, mackerels, tuna)



Responsible fishing =

- 1) Fishing season + 2) Fishing areas
+ 3) Fishing technique + 4) Tonnage**



SUSTAINABLE FISHING

1. Fishing season

It aims to respect reproduction cycles

2. Fishing area

Cannery Gonidec favors local landings, respecting maritime resources and impacts on the environment. Nowadays, more than 80% of our fishes are caught off the coast of Concarneau. As our cannery is located near the port of Concarneau, the cannery can immediately check the quality of the freshly landed fish at the fish auction and validate or not the purchase. Furthermore, we choose abundant species and avoid sensitive species.

3. Fishing technique

The company imposes strict requirements formalised by specifications. Indeed, each supplier must sign a document, in which are stipulated all our requirements to promote fishing that respects biodiversity: techniques and fishing zones prohibited, prohibition of FADs (Fish Aggregation Devices), in order to offer you premium food.

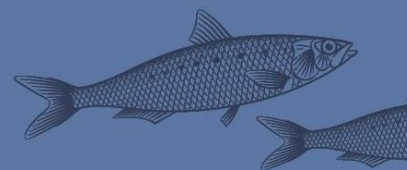
The majority of the fishing techniques that we authorise are (or have been) certified by the MSC Responsible Fishing label.

4. Tonnage

The company is audited each year by an independent third party body to verify compliance with these criteria, during audits of the Cannery Charter, renewal of the MSC certificate and organic certification.

"I love the port of Concarneau, it is natural for me to work with Conserverie Gonidec. We are both attached to the traditional know-how that our fathers gave us. My father sold fishes to Jacques Gonidec's father, and nowadays, I'm selling my fishes to Jacques Gonidec. We do have a strong complicity because we love well-done job and respects the nature.

My priority is to bring to the company premium fresh fishes & to allow it to provide the same top-quality to their customers." - **Patrice Pétillon, Manager of a purse seine boat in Concarneau**



III. Our products



Our seafood categories

Sardines



Mackerel fillets



Tuna

(white tuna, skipjack, yellowfin)



Fish Soup



Anchovies



Cod Liver



Fish Rillettes/Spreads



Our vintage and collectors cans

Our cannery is also well-known for its vintage and collector cans, that we renew every year. These real pieces of art are sometimes elaborated with Breton painters that highlight our Breton culture and our history with fishermen.

What are their differences between vintage and collector cans?

- Vintage sardines are very limited edition prepared with fresh sardines of the year, for example, Sardines de Saison 2022 are made with fresh sardines fished between June and September 2022. Once, vintage sardines are out of stock, we can't produce it anymore. We recommend you to store our vintage sardines a few years, this way, sardines bonify themselves over time like good wine



- Collector cans are prepared with high-quality fresh sardines but they aren't limited and could be produced every year.



🏆 Finalist SIAL Innovation Paris 2022



French Langoustine Rillettes With Tiger nuts are finely flavored langoustines rillettes to enjoy on any occasion and at any time of the day.

This gourmet fish spread has been **finalist at the SIAL Innovation** conquest during the SIAL exhibition Paris 2022.

🏆 Best cans in the USA - 2020

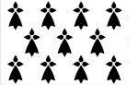
According to the NY Magazine, our Sardines Fillets With Extra Virgin Olive Oil are **the best cans** combining all categories **on the US market.** 🐟

We believe, this recognition is the result of our export experience for many years and our rigorous selection of raw ingredients!



"These are sustainably certified sardines, and beautifully hand-packed with high-quality olive oil." - Nialls Fallon, a partner at [Hart's](#), [Cervo's](#), and [The Fly](#) in the USA.

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MOUETTES D'ARVOR
CONCARNEAU

