



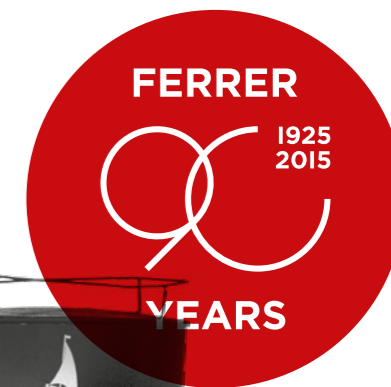
FERRER

FROZEN FOOD YOU CAN TRUST

EXPORT
CATALOGUE

FOOD SERVICE

Contents



Fishshop "Ca la Manela"
Vic, Barcelona
Year 1961

01

Company



P04

02

Food Service Catalogue

Origin

P08



Frozen fish

P10



Vegetables

P32



Pre-cooked product

P36



Salted & smoked

P40

Credits:

Art and design management
Suki Design Studio

Photography
Ivan Ragu

Warning

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

At Ferrer we are aware our catalogue is aimed at professionals and we have therefore not distorted the reality of our images.

01

Company

Ferrer is the leading frozen food distribution company in Catalonia. Based in Vic (Barcelona) in 1924 it is a family run business going back 3 generations. The company has almost a century of consolidated expertise, a history that endorses and encourages it to maintain a position as a market leader.

Origin and expertise



■ Frozen fish
■ Fresh fish

Frozen on board ship
Pacific Ocean



From our origins we have inherited a unique understanding and specialization in seafood, origins, qualities and common names.

We purchase daily from all the fishing areas and fish markets around the world to enable us deliver to our customers a wide range of seafood with maximum freshness, best quality, service and price.

Quality commitment

Processing factory frozen



Our extensive and modern fleet of vehicles deliver daily to our more than 12.000 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 we export our products worldwide (Italy, Hong Kong, Santo Domingo...)

Our facilities provide us with the capacity to store over 2,000 sku's in an area accommodating 8,000 pallets. We have the latest technologies (radio frequency and Voice Picking) for an optimal management of the goods.

Cold storage room
Vic, Barcelona

Refrigeration capacity:

53.000m³

Headquarters
Vic, Barcelona



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 (first company in the sector to have the ISO 9001:2000 certificate) giving you total confidence in our products.

Processing plants:

In our frozen production room we use the cutting edge 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 branded range of products we can also produce specific products for customers under their own brand/label.

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



ISO Certificate (9001:2008)

A national level that we are pioneers in the sector.

Clients	Vehicles	Employees
+12.000	190	+350

ORIGIN

We work directly at the origin to ensure the best quality and regularity of all our products

● Frozen fish

● Fresh fish

Europe

01. Mediterranean

Sardine
Anchovy
Prawn
Shrimp
Hake
Monkfish
Octopus
Cuttlefish
Sea bream
Sea Bass

02. Greece

Mantis squillid
Anchovy

03. Holland

Sole
Razor
Turbot
Yellow fin sole

04. Cantabrian

Sardine
Whiting
Mussel
Manila Clam
Hake
Monkfish
Crab
Lobster
Razor
Oyster
Crayfish
Velvet crab
Mackerel
Sea bream
Tuna

05. Scotland / Ireland

Scampi
Crab
Velvet crab

06. Iceland

Cod
Stoker
Shrimp
Scampi
Halibut

07. Norway

Salmon

Africa

08. Namibia

Monkfish
Hake

09. Congo

Striped red shrimp

10. Lake Victoria

Perch

11. South Africa

Monkfish
Hake

America

12. Morocco / Mauritania

Squid
Cuttlefish
Octopus
Green lobster

13. Tunisia

Shrimp
Cuttlefish
Octopus

14. Ghana

Cuttlefish
Octopus

15. Argentina

Patagonian squid
Argentinian red prawn
Hake
Kingklip
Squid tube

16. Chile

Clam
Salmon
Kingklip

17. Perú

Giant squid
Scallops

Asia

18. Canada

Halibut
Lobster

19. Alaska

Salmon

20. Boston

Monkfish
Scallop

21. India

Cuttlefish
Squid
Octopus
Vannamei shrimp

22. China

Squid
Monkfish
Peeled shrimp
Tilapia
Yellowfin Sole
John Dory fish

23. Vietnam

Panga
Octopus
White clam

Oceania

24. Australia / New Zealand

Southern hake
Kingklip
Shrimp
Sole New Zealand





Frozen fish

01
Export Catalogue Food service

Hake
 Tuna
 Seal shark
 Dover sole
 Monkfish
 Kingklip
 Swordfish
 Trout
 Anchovy
 Sardine
 Salmon
 Blue shark
 Sea bass
 Gilthead sea bream
 Victoria perch
 Tilapia
 Basa catfish
 Skinless pollock
 Atlantic halibut
 Blue fish
 John Dory
 Blackbelly rosefish
 Atlantic pomfret
 Greater forkbeard
 Saithe
 Cod
 Squid
 Cuttlefish
 Octopus
 Illex tube
 Red shrimp

Blue and red shrimp
 Striped red shrimp
 Scarlet shrimp
 Soldier striped shrimp
 Mantis squillid
 Peeled prawn
 Mediterranean king shrimp
 Spanish white shrimp
 Deepwater prawn
 Scampi
 Vannamei shrimp
 Lobster
 Green lobster
 Edible crab
 Blue swimming crab
 Baby eels
 Sea cucumbers
 Peruvian scallop
 Mussel
 Manila clam
 Razor-shell clams
 Wedge clam
 Pacific clam
 Spiny dye-murex
 Common snail
 Spanish snails
 Paella mix
 Seafood mix
 Fisherman's soup
 Seafood fritto misto

HAKE

Merluccius australis



Caught in high seas in New Zealand with trawl nets and deep-frozen on board so as not to lose any of its properties. The fish have been headed and gutted previously and weigh between 1.5 and 2.5 kg.



Sea frozen

4904
Hake
Nasello / Merlu
Merluccius australis | New Zealand | 1.5-2.5kg

Other products
4906 | Argentine Hake · *Merluccius hubbsi* | 1.5-2 kg
Nasello atlantico / Merlu argentin
4903 | Hake N3, packaged · *Merluccius hubbsi* | 800-1,200 g/μ
Involino di nasello N3 / Merlu N3 enveloppé

MONKFISH TAILS

Lophius vomerinus



High quality product, caught and deep-frozen at sea in Namibia. Two monkfish tails without skin (more than 1.5kg each), 0% glaze and individually wrapped for optimal protection.



Without skin

Sea frozen

Monkfish tail

Coda di Rana pescatrice / Queue de baudroie diable
4830 | *Lophius vomerinus* | Namibia | ~1.5kg
4930 | *Lophius vomerinus* | Namibia | ~15kg

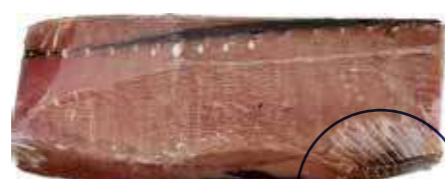
Other products
1119 | Monkfish tails | *Lophius piscatorius* | ~3.5 kg
Coda di Rana pescatrice / Queue de baudroie diable

4907
Rolled hake
Nasello sudafricano / Merlu farci
Merluccius capensis/paradoxus
2-3 kg/μ | ~11kg



Sea frozen

1017
Tuna steak
Filetto di tonno / Filet de thon
Tunnus albacares/obesus | 3-5kg



Non-treated

4948
Seal shark
Zigrino / Nègre
Dalatias licha | 2-3 kg/μ



7229
Kingklip
Abadeco / Abadèche rose
Genypterus spp | 1-2kg



Frozen at sea

1052
Swordfish
Pesce spada / Poisson-épée
Xiphias gladius | 3-5kg



Small monkfish tails
Piccole code di rana pescatrice / Petites queues de baudroie diable
Lophius vomerinus | Namibia
4986 | 250-500g/μ | ~12kg
4987 | 100-250g/μ | ~12kg
Lophius gastrophysus | Atlantic
2292 | 100-250g/μ | 1x6kg
2293 | 250-500g/μ | 1x6kg



Sea frozen

Sole with skin
Sogliola con pelle / Sole avec peau
Solea solea / Sogliola / Solea solea
1215 | H1 | 500-650g/μ net weight | 1x8μ
1217 | H2 | 350-420g/μ net weight | 1x12μ
1219 | H3 extra | 250-300g/μ net weight | 1x16μ
1220 | H3 | 200-250g/μ net weight | 1x12μ
1221 | H4 | 150-200g/μ net weight | 1x16μ
1222 | H5 | 100-150g/μ net weight | 1x22μ



Origin Netherlands

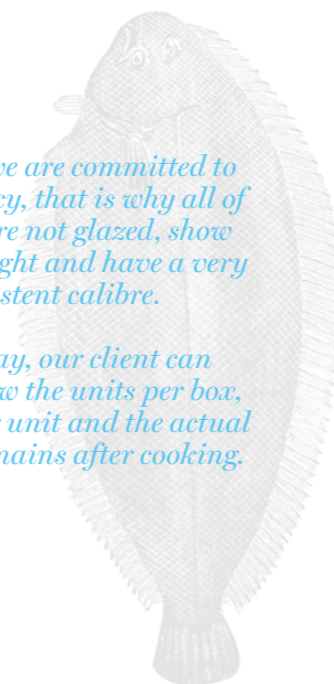
Sole without skin
Sogliola senza pelle / Sole sans peau
Solea solea
1223 | H4 | 150-200g/μ net weight | 1x16μ



Origin Netherlands

At Ferrer, we are committed to transparency, that is why all of our soles are not glazed, show drained weight and have a very consistent calibre.

In this way, our client can always know the units per box, the price per unit and the actual fish that remains after cooking.



1048
Trout
Truite / Trota
Oncorhynchus mykiss | 120-170g/μ | 1x5kg



Anchovy
Alice / Anchois
52417 | *Engraulis encrasicolus* | 10x1kg
7132 | *Engraulis encrasicolus* | 20x500g



4090
Sardine
Sardina / Sardine
Sardina pilchardus | 70-180μ/box | 1x3k



Origin Spain

THERMOFORMED TRAY

New packaging ideal for catering (T.F.)



Semi-rigid tray created by a heat process thereby achieving the desired shape. We seal with transparent sheet for a totally hygienic and product protection result. In Ferrer we offer an extensive range of fish: steaks, fillets and pieces of the best product in a practical format of 1.5 kgs.

I.Q.F (Individual Quick Freezing so we can easily supply separate pieces).



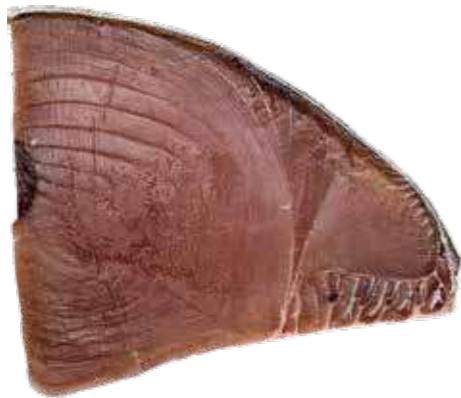
Skinless

4650
Tuna loin steaks

Filetto di tonno a fette / Dos de thon en tranches
Thunnus albacares | 2x1,5kg

4147
Tuna steaks

Tonno a fette / Darnes de thon
Thunnus albacares | 120-250g/μ | 1x6kg



4649
Salmon steaks

Salmona a fette / Darnes de saumon
Oncorhynchus keta | 2x1,5kg



Wild salmon

4245
Blue shark steaks

Verdesca a fette / Darnes de requin bleu
Prionace glauca | 150-350g/μ | 1x6kg



7128
Seal shark steaks

Canesca a fette / Darnes de saumonette
Galeorhinus galeus | 60-200g/μ | 1x7kg



HAKE

Merluccius australis



New Zealand Southern hake steaks, IQF deep-frozen and packed in 7-kg bulk boxes. Only with 12% glaze. Top quality!



TOP Product

Hake steaks

Nasello a fette / Darnes de merlu
4023 | 1x7kg

Monkfish steaks from Namibia

Rana pescatrice a fette della Namibia
Darnes de baudroie diable de Namibie
4006 | Select | *Lophius vomerinus* | 1x4kg | +100g/μ
4652 | Super | *Lophius vomerinus* | 2x1,5kg | +100g/μ



TOP Quality

4656
Kingklip steaks

Abadeco a fette
Darnes d'abadèche royale
Genypterus capensis | New Zealand | 2x1,5kg



4140
Hake medallion

Medaglione di nasello / Médaillon de merlu
Merluccius capensis/paradoxus | Namibia | 100-120g/μ | 1x4kg



4651
Hake steaks

Nasello a fette / Darnes de merlu
Merluccius hubbsi | Argentina | 2x1,5kg



BASS & SEA BREAM

Dicentrarchus labrax · Sparus Aurata



Semi-oily fish that contain between 2 and 6% fat, a range that is between white and blue fish. Their percentage of fat can vary according to the time of year or the latitude where they are: cooler or warmer waters.

These fish fillets, cleaned and without bones, are white meat, with grey skin, and have a rather low energy intake (suitable for diets for losing weight and high in vitamin B).



TF 4661
Sea bass fillet
Filetto di Branzino / Filet de loup
2x1,5kg

TF 4662
Sea bream fillet
Filetto di orata / Filet de daurade
2x1,5kg

HAKE

Merluccius australis



Whole fillets of New Zealand southern hake, deep-frozen in IQF and packaged in a 6-piece box. Top quality!



Hake fillet
Filetto di nasello Australe / Filet de merlu Austral
4914 | 6 pieces

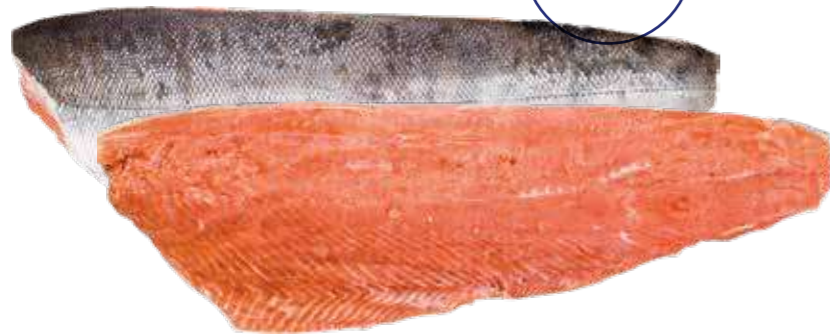


Salmon fillet

Filetto di salmone / Filet de saumon

Oncorhynchus keta
4808 | 900-1600g/μ | 4 pieces
1058 | 900-1600g/μ | 1x10kg

Wild salmon



Tilapia fillet

Filetto di tilapia / Filet de tilapia

Oreochromis niloticus | 5x1kg



Basa catfish fillet

Filetto di pangasio / Filet de poisson-chat

Pangasius hypophthalmus
2507 | 170-220g/μ | 1x5kg
4221 | 120-170g/μ | 1x5kg



4145

Victoria perch fillet

Filetto di persico / Filet de perche

Lates niloticus | 1x6kg



7294

Skinless pollock fillet

Filetti di merluzzo giallo senza pelle / Filet de morue sans peau

Theragra chalcogramma | Alaska | 5x1kg



Hake fillet with skin

Filetto di nasello con pelle / Filet de merlu avec peau

Merluccius capensis/paradoxus | Namibia
2184 | 60-115g/μ | 4x5kg
2085 | 115-170g/μ | 4x5kg
4982 | 120-170g/μ | 2x7kg
Merluccius hubbsi | Argentina
4943 | 115-170g/μ | 1x7kg



Hake fillet without skin

Filetto di nasello senza pelle / Filet de merlu sans peau

Merluccius capensis | Namibia
4953 | 90-120g/μ | 2x14kg
Merluccius hubbsi | Argentina
4921 | 60-120g/μ | 1x~14kg



Atlantic halibut fillet

Filetto di halibut / Filet de halibut/flétan

7070 | *Reinhardtius hippoglossus* | 1x6kg
7286 | *Atheresthes stomias* | Alaska | 5x1kg



Blue fish fillets

1055 | *Sardines* | Atlantic | 1x5kg
Sardina / Sardine
1063 | *Blue whiting* | Atlantic | 1x5kg
Potassolo / Poutassou
3041 | *Mackerel* | Atlantic | 1x5kg
Sgombro / Maquereau



1086

John Dory fillet

Filetto di pesce San Pietro / Filet de Saint Pierre

Zeus faber | 100-200g/μ | 5x1kg



Other fillets

7070 | *Blackbelly rosefish* | 70-130g/μ | 1x5kg
Scorfano / Rascasse rouge
1127 | *Atlantic pomfret* | 115-170g/μ | 2x5kg
Pesce castagna / Grande castagnole
1011 | *Greater forkbeard* | 1x25kg
Musdea / Mostelle
52413 | *Saithe with skin* | 120-170g/μ | 1x6kg
Merluzzo nero con pelle / Lieu noir avec peau



COD

Gadus morhua



Cod is a white fish. Its fat content is low and provides a high amount of high biological value proteins. It is undoubtedly one of the most consumed species in the world. It is highly regarded because it has few bones and the meat is generally fine and very tasty

Cod meat is an important source of minerals.



First freezing

Cod fillet
Filetto di merluzzo / Filet de morue
7114 | Iceland | +1000g/μ | 1x11kg
7001 | Iceland | 500-1000g/μ | 1x11kg

Other products
7077 | Cod DF (double-frozen) | +1000g/μ | 1x11kg
Merluzzo 2° surgelazione / Morue 2ème congélation
7108 | Cod DF (double-frozen) | 500-1000g/μ | 1x11kg
Merluzzo 2° surgelazione / Morue 2ème congélation
7071 | Cod DF (double-frozen) | 200-500g/μ | 1x11kg
Merluzzo 2° surgelazione / Morue 2ème congélation
7301 | Codfish menu | 80-200g/μ | 1x7kg
Merluzzo menú / Morue menu

SALMON SUPREMES

Salmo salar



The Common or Atlantic salmon is the one most highly regarded for its taste, colour and for its high content of Omega 3. In Ferrer, we offer the salmon supreme, bred in Norwegian aquaculture, always the same size, without skin or bones and only 5% glaze.

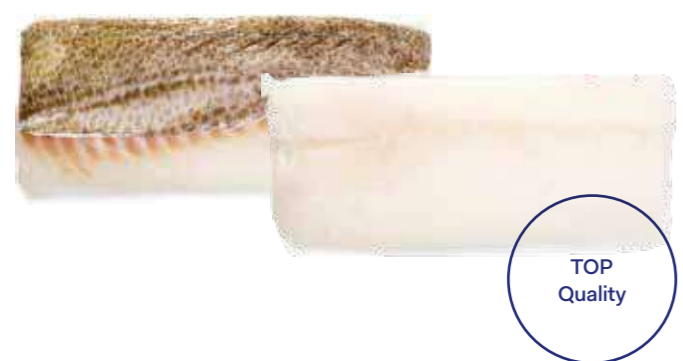


No bones

TOP product

Salmon supreme
Trancio di salmone / Suprême de saumon
1139 | Without skin | Norway | 125g/μ | 1x5kg

7052
Supreme of cod
Trancio di merluzzo / Suprême de Morue
Islandia | 300-500g/μ | 6x2kg



TOP Quality

7100
Jumbo cod
Merluzzo jumbo / Morue jumbo
Iceland | + 500g/μ | 1x5kg



First freezing

Salted cod
Merluzzo salato / Morue salée à point
4144 | Iceland | 1x4kg
51300 | Codfish menu | Iceland | 1x5kg



Light salted

51322
Light salted cod strips
Merluzzo sbriciolato / Miette de morue
Iceland | 8x500g/bag



Thaw and serve

4664
Tuna cubes
Cubetti di tonno / Dés de thon
Thunnus albacares | Cubes de 3x3 cm | 2x1,5kg



4114
Hake supreme
Trancio di nasello / Suprême de merlu austral
New Zealand | 1x4kg



TOP Quality

4084
Cod belly
Ventresca di merluzzo / Ventrière de morue
Iceland | 65-300g/μ | 1x4kg



Light Salted

6709
Tuna belly
Ventresca di tonno / Ventrière de thon
Thunnus albacares | 200-500g/μ | 1x7kg



Frozen at sea

Hake loin
Filetto di nasello / Dos de merlu
Merluccius capensis/ paradoxus
1056 | With skin | Namibia | 80-120g/μ | 4x5kg
1051 | Without skin | Namibia | 95-105g/μ | 4x5kg



SQUID

Loligo vulgaris



It is the most highly regarded species of squid, very tender and with thick meat, and an exquisite flavour. In addition, it is a very versatile product since it can be used for any type of paella, pickled, fillings, etc.



TOP Quality

Individually wrapped

Squid individually wrapped

Calamaro confezionato singolarmente / Calamar conditionné individuellement

- 3000 | Squid G | Morocco | 31-36cm | ~16kg
- 3001 | Squid M | Morocco | 26-30cm | ~16kg
- 3072 | Squid M | France | 26-30cm | 1x7kg

TF

- 3004 | Squid 3P | Morocco | 11-16cm | 1x8kg
- 4658 | Squid 3P | Morocco | 11-16cm | 2x1,5kg

- 4559 | Squid 4P | I.Q.F. | Mauritania | ~11cm | 1x7kg



TOP Quality

Squid in block

Calamaro in blocco / Calmar en bloc

- 3012 | Squid M | France | 500-1000g/μ | 1x10kg
- 3006 | Squid 4P | Morocco | ~11cm
- 3071 | Squid 4P | Mauritanie | ~11cm | 6x1kg



Ref. 4658

Whole squid

Calamaro Patagonico / Calmar de Patagonie

- 4909 | Squid C4 | Loligo gahi Falklands | 12-15 cm | 1x10kg
- 4908 | Squid C3 | Loligo gahi Falklands | 16-20 cm | 1x10kg
- 3109 | Squid C | Loligo gahi Falklands | 10-12 cm | 1x10kg



3068

Cleaned squid

Calamaro patagonico pulito / Calmar de patagon nettoyé

- Loligo gahi | Falklands | 10-12cm | 8x1kg

3090

Baby squid

Calamaretti del Marocco / Calmar du Maroc

- Morocco | Loligo vulgaris | 20x500g



Whole squid IQF

Calamaro IQF / Calmar IQF

- 3066 | Loligo chinensis | 6-10μ/kg | 6x1kg
- 4659 | Loligo chinensis | 6-10μ/kg | 2x1,5kg

TF



Cleaned squid IQF

Calamaro IQF pulito / Calmar IQF nettoyé

- 3067 | Loligo chinensis | 10-20μ/kg | 6x1kg
- 3065 | Loligo chinensis | 20-40μ/kg | 6x1kg



7251

Cut squid

Calamaro tagliato a pezzi / Calmar en tranches

- Loligo chinensis | 6x1kg



3013

Baby squid

Calamaretti India / Calmar d'Inde

- India | Loligo duvacoelli | 100/pieces/kg | 12x1kg



3069

Small cleaned baby squid

Calamaretti puliti / Encornets nettoyés

- Pacific | 3-6cm | 6x1kg



IQF without quills

CLEANED CUTTLEFISH

Sepia pharaonis



We ensure regularity in terms of sizes and quality of the product, always the same result. In addition, all our cuttlefish are prepared and cleaned manually, and under strict quality controls at source, so that only the best comes, ready to cook and enjoy.



Large cleaned cuttlefish

Seppia pulita grande / Grande seiche nettoyée

- 7045 | Cuttlefish GG | India | ~1μ/kg | 1x10kg | Ferrer
- 7127 | Cuttlefish GG | India | ~1μ/kg | 1x8kg
- 7049 | Cuttlefish G | India | 1-2μ/kg | 1x6kg | Ferrer
- 7120 | Cuttlefish G | India | 1-2μ/kg | 1x8kg
- 7222 | Cuttlefish L | India | 2-4μ/kg | 1x6kg | Ferrer
- 7162 | Cuttlefish L | India | 2-4μ/kg | 1x8kg

4660

Cuttlefish

Seppia / Seiche

India | 2-4μ/kg | 2x1,5kg | Ferrer

OCTOPUS

Octopus vulgaris



Cephalopod highly regarded in the food service sector, in all its aspects. For large formats, we have sea frozen octopus or land frozen octopus, in various sizes. In addition, we have baby octopus in block, or in IQF (frozen individually) so that you only use the necessary amount.



Land frozen octopus

Polipo trattato / Poulpe préparé

Morocco

- 7042 | Prepared octopus 00 | 4-6kg/μ
- 7083 | Prepared octopus 0 | 3-4kg/μ



Sea frozen octopus

Polipo congelato a bordo / Poulpe de bateau

Morocco

- 7075 | Octopus frozen at sea t1 | 4-6kg/μ
- 52922 | Octopus frozen at sea t2 | 3-4kg/μ
- 7187 | Octopus frozen at sea t3 | 2-3kg/μ

Medium cleaned cuttlefish

Seppia pulita media / Seiche moyenne nettoyée

- 1097 | Cuttlefish M | 5-7μ/kg | 1x6kg | Ferrer
- 7067 | Cuttlefish M | 5-7μ/kg | 1x6kg
- 7047 | Cuttlefish P | 8-12μ/kg | 1x6kg | Ferrer
- 7121 | Cuttlefish P | 8-12μ/kg | 1x6kg



7079

Large whole cuttlefish

Seppia intera grande / Grande seiche entière

Morocco | *Sepia officinalis* | ~1kg/μ | 1x26kg



Small cleaned cuttlefish

Seppia pulita piccola / Petite seiche nettoyée

- 7285 | Cuttlefish PP | 13-20μ/kg | 6x1kg
- 7287 | Cuttlefish PPP | 20-40μ/kg | 6x1kg
- 7252 | Cuttlefish PPPP | 40-60μ/kg | 6x1kg



Small whole cuttlefish

Seppia intera piccola / Petite seiche entière

- 7296 | France | 100-300g/μ | 1x12kg
- 7300 | Tunisia | 200-300g/μ | 4x3kg
- 7036 | Morocco | 200-300g/μ



Baby octopus

Polipo mini / Mini poulpe

- 7291 | Octopus mini block | 20-40μ/kg | 5x1kg
- 7292 | Octopus mini block | 40-60μ/kg | 5x1kg
- 7293 | Octopus mini block | + 60μ/kg | 5x1kg
- 7118 | Octopus mini I.Q.F. | 40-60μ/kg | 10x500g/bag



7244

Squid rings

Anelli di Illex Argentinus

Anneau d'encornet rouge argentin

5x1kg



Cooked octopus tentacles

Tentacolo di polipo cotto
Tentacule de poulpe cuite

- 9645 | 200-400g/μ | 1x4kg
 - 7153 | Cooked octopus slices | 3x2kg
- Polipo cotto tagliato a pezzi*
Poulpe cuit en morceaux



7426

Giant squid stripes

Striscie di totano

Lanière d'encornet géant

Docidicus gigas | 1x6kg



Cleaned Illex Tube

Calamaro Illex Argentinus
Tube d'encornet rouge argentin

- 3043 | *Illex argentinus* | 1x5kg



7126

Giant squid cubes

Cubetti di totano

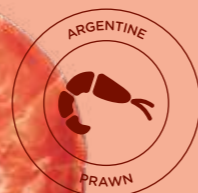
Dés d'encornet géant

1x5kg



ARGENTINE RED SHRIMP

Pleoticus muelleri



2050 / 2154
Argentine red shrimp
10/20

Gambero rosso argentino 10/20
Salicoque rouge d'Argentine 10/20

10 -20µ/kg | 6x2kg



2051 / 2151
Argentine red shrimp
20/30

Gambero rosso argentino 20/30
Salicoque rouge d'Argentine 20/30

20-30µ/kg | 6x2kg



2052 / 2152
Argentine red shrimp
30/40

Gambero rosso argentino 30/40
Salicoque rouge d'Argentine 30/40

30 -40µ/kg | 6x2kg



2156
Argentinean raw peeled
red shrimp

Coda sgusciata di gambero rosso argentino
Queue de grande salicoque rouge d'Argentine décortiquée

Pleoticus muelleri | 20x500g/bag | 10 -30µ/pound



Raw peeled
prawn

Gambero sgusciato crudo
Crevette crue décortiquée

Solenocera melamtho

2104 | G | 20-40 µ/pound | 10x500g
2124 | M | 60-80 µ/pound | 10x500g
2105 | P | 100-200 µ/pound | 10x500g



4958
Blue and red shrimp
Gambero rosso mediterraneo / Crevette rouge
Angola | Aristeus antennatus | 25 -35µ/kg



4965
Striped red shrimp
Gambero viola / Gambon rayé 3 caravelles
Aristeus varidens | 45 -55µ/kg



2265
Scarlet shrimp
Gambero rosso carabinieri / Gambon écarlate
Mozambique | Plesionaeus edwardsianus
20-30µ/kg | 12x400g



4967
Soldier striped shrimp
Gobetto striato / Crevette Édouard
Plesionika edwardsii | 5x1kg



7141
Mantis squillid
Pannocchia / Squilles
Mediterranean | Squilla mantis | 1kg



2166
Cooked prawn
Gambero cotto
Crevette cuite
Pandalus borealis | 4x2.5kg



Argentine red
shrimp tail
Coda di gambero rosso argentino
Queue de salicoque rouge d'Argentine
2056 | N.2 | *Pleoticus muelleri* | 6x2kg
2057 | N.1 | *Pleoticus muelleri* | 6x2kg



Mediterranean King
shrimp tails
Coda di mazzancolla
Queue de crevette tropicale
Penaeus kerathurus
2196 | Tail | 20-40µ/case | 12x800g
2195 | Tail | 40-60µ/case | 12x800g
2197 | Tail | 60-90µ/case | 12x800g



Mediterranean
origin

2100
Spanish white shrimp
Gambero rosa
Crevette tropicale profonde
Parapenaeus longirostris
Atlantic Ocean | 1x3kg



4962
Striped red shrimp
Gambero rosso chiaro
Petite crevette rouge
Aristeus spp | Angola | per weight



2011
Deepwater prawn
Gamberello boreale
Crevette nordique
Pandalus borealis | Greenland | 1x4,5kg



SCAMPI

Nephrops norvegicus

One of the most highly regarded crustaceans. We have all sizes of this seafood according to needs. A highly regarded and tasty product, fish in Scotland and Ireland and deep-frozen instantly to maintain the best quality.



2006
Large scampi N00
Scampo grande N00
Grande langoustine N00
Iceland | 4-7µ/kg | 4x1,5kg

Other products
2007 | Iceland | Giant scampi N000 | 2-4µ/kg | 4x1,5kg
2000 | Scotland/Ireland | Scampi N0 | 8-10µ/kg | 4x1,5kg
2001 | Scotland/Ireland | Scampi N1 | 11-15µ/kg | 4x1,5kg
2002 | Scotland/Ireland | Scampi N2 | 16-20µ/kg | 4x1,5kg

Medium scampi

Scampo medio / Langoustine moyenne
2003 | Scampi N3 | 21-25µ/kg | 4x1,5kg
2004 | Scampi N4 | 26-35µ/kg | 4x1,5kg
2005 | Scampi N5 | 36-45µ/kg | 4x1,5kg



Mediterranean King shrimp

Mazzancolla del Mediterraneo / Crevette rose tropicale
Penaeus kerathurus
2129 | Shrimp AA | 10/20µ/case | 12x800g
2037 | Shrimp A | 20/30µ/case | 12x800g
2041 | Shrimp BB | 30/40µ/case | 12x800g
2144 | Shrimp B | 40/60µ/case | 12x800g



Vannamei shrimp

Mazzancolla centramericano
Crevette pattes blanches
Penaeus vannamei | 30/38µ | 12x800g



Cooked salted white shrimp

Gamberetto salato cotto
Petite crevette salée cuite
1x900g



Cooked

Cooked Vannamei shrimp

Mazzancolla centramericano cotto
Crevette pattes blanches cuites
9642 | *Penaeus vannamei* | 40/60µ/kg | 1x2kg
9643 | *Penaeus vannamei* | 60/80µ/kg | 1x2kg



Defrost and ready to eat

LOBSTER

Homarus americanus

"The king of the sea!" Tasty and firm with juicy flesh. Caught in Canada (one of the best origins for this crustacean) and frozen whole, without glaze so that it is only has to be thawed and cooked to taste.



Lobster

Astice
Homard
2504 | Raw lobster | Canada | 1x5kg
4668 | Raw lobster | Canada | 2x4µ

TF

Green lobster

Aragosta verde / Langouste verte
Mauritania | *Panulirus regius*
2247 | 200-300g | 2x5kg
4669 | 200-300g | 2x6µ

TF



Cooked edible crab

Granciporro cotto / Tourteau cuit
Cancer pagurus | Scotland
4259 | 400-600g | 1x8µ
4517 | Edible crab claw | 1x4kg
Chela di granciporro / Pince de tourteau



Defrost and ready to eat

Blue swimming crab

Granchio / Crabe bleu
Portunus pelagicus | 8x1kg



2199

51403

9688

4218

9616

Spanish baby eels

Origin Gran Sol



PERUVIAN SCALLOP

Argopecten purpuratus

Of the most highly regarded shellfish for their taste and size of their meat. Presented in half shell and with its coral.

Very similar to the scallop but smaller, from the Pacific. This mollusc is soft, juicy and very easy to cook in a few minutes: baked, au gratin, grilled, etc.

4531
Peruvian half-shell scallop

Pettine di mare mezza guscio
Pétoncle demi-coquille
15-20µ/kg | 4×1kg

WEDGE CLAM

Donax trunculus

Probably the smallest of all molluscs, inhabits the entire Mediterranean, Atlantic and Black Sea. The species *Donax trunculus* is the commercial species that has greater value and is purified and pasteurised to preserve it and to remove all types of microorganisms and sand

2274
Wedge clam

Tellina / Haricot de mer
1×3kg



7290
Whole mussel

Cozza intera / Moule entière
30-40µ/kg | 10×1kg



Spain

Half-shell mussel

Cozza mezza guscio / Moule demi-coquille
7035 | 60-80µ/kg | 1×6kg
7289 | 60-80µ/kg | 8×1kg



Spain

Mussel meat

Cozza senza guscio / Moule sanz coquille
7138 | 200-300µ/kg | 1×8kg
7288 | 200-300µ/kg | 8×1kg



Spain

Pacific clam

Vongola del Pacifico / Palourde du Pacifique
2282 | White | 40-60µ/kg | 10×1kg
Bianca / blanche
2219 | Brown | 60-80µ/kg | 10×1kg
Marrone / Marron



2033
Spiny dye-murex

Lumache di mare / Escargots de mer
Murex brandoris | 70-80µ/kg | 1×5kg



2272
Manila clam

Vongola giapponese / Palourde japonaise
Ruditapes philippinarum | 60-80µ/kg | 6×1kg



2148
Razor-shell clams

Cannolicchi / Couteaux de mer
10-14cm | 1×5kg



4513
Peruvian scallop meat

Carne di capasanta / Noix de Saint-Jacques
70-90µ/kg | 4×1kg



51105
Common snail

Lumaca comune / Escargot commun
Helix aspersa | 8×1kg



Clean and scalded

53105
Spanish snails

Lumache di terra / Escargot Otala de Catalogne
Otala punctata | 10×1kg



Clean and scalded

SEAFOOD MIXES

Superior Quality

We prepare our own assortments and with only the best seafood ingredients:

Mixes for paella, without vegetables, and with top quality ingredients so that the professional only has to add their touch, 0% shrinkage and low glaze%.

Premium paella mix, without shells, which includes homemade stir-fry and the seafood broth in cubes.

Seafood, fishermen soup, fried seafood, easy recipes and a unique range in the market—varied, original and complete.

Tasty, easy to eat and very versatile: paellas, fideua, pasta, etc.



4077
Paella mix
Preparato per paella
Préparation de paella
1x4kg

- Clams
- Cuttlefish
- Rings
- Red prawn
- Norway lobster
- Shrimps
- Half-shell mussels



4847
Premium paella mix
Preparato 4 stelle
Préparation 4 étoiles
1x3kg

- Chopped squid
- Small cuttlefish
- Peeled prawns
- Mussel without shell
- Stir-fry drops
- Seafood broth drops



Without shell

Includes stir-fry and seafood broth

4867
Seafood mix
Frutti di mare
Fruits de mer
1x3kg

- Chopped squid
- Peeled prawns
- Hake cubes
- Cephalopods cubes
- Mussels without shell



Without shell

4868
Fisherman's soup
Zuppa di pesce
Soupe de pêcheurs
1x3kg

- Giant squid rings
- Peeled prawns
- Hake in cubes
- Cephalopods in cubes
- Clam
- Mussel without shell
- Concentrate for soup



Includes fish stock concentrate

4849
Seafood fritto misto
Frittura di mare
Friture de mer
1x3kg

- Whitebait
- Marinated shrimp tail
- Baby squid (20%)
- Rings
- Mussels without shell





Vegetables

02
Export catalogue Food service

- Cod salad
- Seafood salad
- Caribbean salad
- Pyrenean salad
- Beans & Cod salad
- Greek salad

FERRER SALADS

Superior Quality

We produce our whole range of salads ourselves and with only the best ingredients. Solutions for the professional, 0% shrinkage. You will simply have to thaw, dress to taste and eat.

Very Mediterranean and balanced varieties, easy to prepare, eat and very versatile: as a main dish cold or hot, as an accompaniment, etc.

A varied, original, complete range for everybody...



4862 Cod salad

*Insalata di merluzzo
Salade de morue*

1x3kg



- Icelandic cod
- Cherry tomatoes
- Chopped onion
- Green pepper
- Red pepper
- Black olives

4861 Seafood salad

*Dadolata di frutti di mare
Matelote de fruits de mer*

1x3kg



- Chopped octopus
- Surimi crab sticks
- Mussels
- Green pepper
- Red pepper
- Onion
- Cooked dwarf shrimps

4869 Caribbean salad

*Insalata del Mar dei Caraibi
Salade de la mer des Caraïbes*

1x2,5kg



- Tricolour pasta
- Peeled prawns
- Surimi crab sticks
- Pineapple
- Melon

4863 Pyrenean salad

*Insalata dei Pirenei
Salade pyrénéenne*

1x2,5kg



- Tricolour pasta
- Cubes of smoked salmon
- Edam cheese and Mimolette cheese
- Apple cubes
- Wild strawberry
- Walnuts

4864 Beans and cod salad

*Insalata di merluzzo, fagioli e verdure
"Empedrat" de morue (salade froide à base de haricots blancs)*

1x3kg



- Icelandic cod
- White beans
- Cherry tomatoes
- Green pepper
- Red pepper
- Black olives
- Onion

4865 Greek salad

*Insalata greca
Salade grecque*

1x2,5kg



- Tricolour pasta
- Cherry tomatoes
- Courgette cubes
- Goat's cheese
- Black olives

Pre-cooked products

03
Export catalogue Food service

Breaded squid rings
Fish fingers
Breaded hake steak
Seafood fritto misto
Breaded hake fillet
Stuffed squid with meat
Cod balls
Fish nuggets
Breaded giant squid strips
Breaded crab claws

PRE-COOKED PRODUCTS



4263
Breaded squid rings
Anelli alla romana
Anneaux de calmars à la romaine
4x1kg



8060
Stuffed squid
Calamari ripieni di carne
Calamars farcis à la viande
2x3kg

8027
Fish fingers
Bastoncini di nasello
Merlu à la romaine
6x1kg



8074
Breaded hake steak
Nasello alla romana
Merlu à la romaine
6x1kg



52588
Cod balls
Polpette di baccalà
Beignets de morue
4x1kg



Fish nuggets
Nuggets impanati
Petits poissons pannés "Peskitos"
8184 | 4x1kg
8110 | *San Marinos (hake, ham and cheese)* | 1x5kg
Cordon bleu di pesce
Poisson pané "San Marinos"



Seafood fritto misto
Frittura di mare
Friture de mer
4849 | *Fried food* | 1x3kg
8113 | *Breaded baby squid* | 4x1kg



8154
Breaded hake fillet
Nasello impanato
Merlu pané
8x625g



7025
Breaded giant squid strips
Strisce di totano impanate
Lanières d'encornet géant panées
5x1kg



8051
Breaded crab claws
Chele di granchio
Pinces de crabe panées
6x1kg





Salted & smoked

04
Export catalogue Food service

Cooked octopus tentacles
Surimi baby eels
Surimi sticks
Pre-cut smoked Atlantic salmon
Smoked salmon cuts
Cuttlefish ink
Fish concentrate



Cooked octopus tentacles

Tentacolo di polipo cotto
Tentacule de poulpe cuite

252 | Large | 2 pieces | ~350g
274 | Small | 6-8 pieces | 300g



SMOKED SALMON



9603 | Pre-cut smoked Atlantic salmon | ~1,4kg

Fette di salmone salar pretagliate
Plat de saumon salar prédécoupé

9615 | Smoked salmon cuts | 5x1kg

Pezzi di salmone affumicato
Tranches de saumon fumé

9638

Surimi baby eels

Gula del norte
Civelle "Gula del Norte"

20x300g



8078

Surimi sticks

Bastoncini di pesce
Surimi

5x1kg



9633

Cuttlefish ink

Nero di seppia
Encre de seiche

15x500g



52395

Fish concentrate

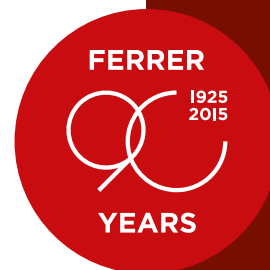
Concentrato di pesce di scoglio
Concentré de poisson de roche

8x1kg



FERRER

FROZEN FOOD YOU CAN TRUST



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