

Export
catalogue

FERRER

FROZEN FOOD YOU CAN TRUST



Contents



"Ca la Manela" Fish shop
Vic, Barcelona
Year 1961



Year 1935,
Ferrer's first vehicle

Company

P04

Export Catalogue

 **Skin Packs**

P10

 **Seafood**

P29

 **Vacuums**

P15

 **Precooked**

P35

 **Fish**

P19

 **Cephalopods**

P25

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 many of them vary depending on market availability.

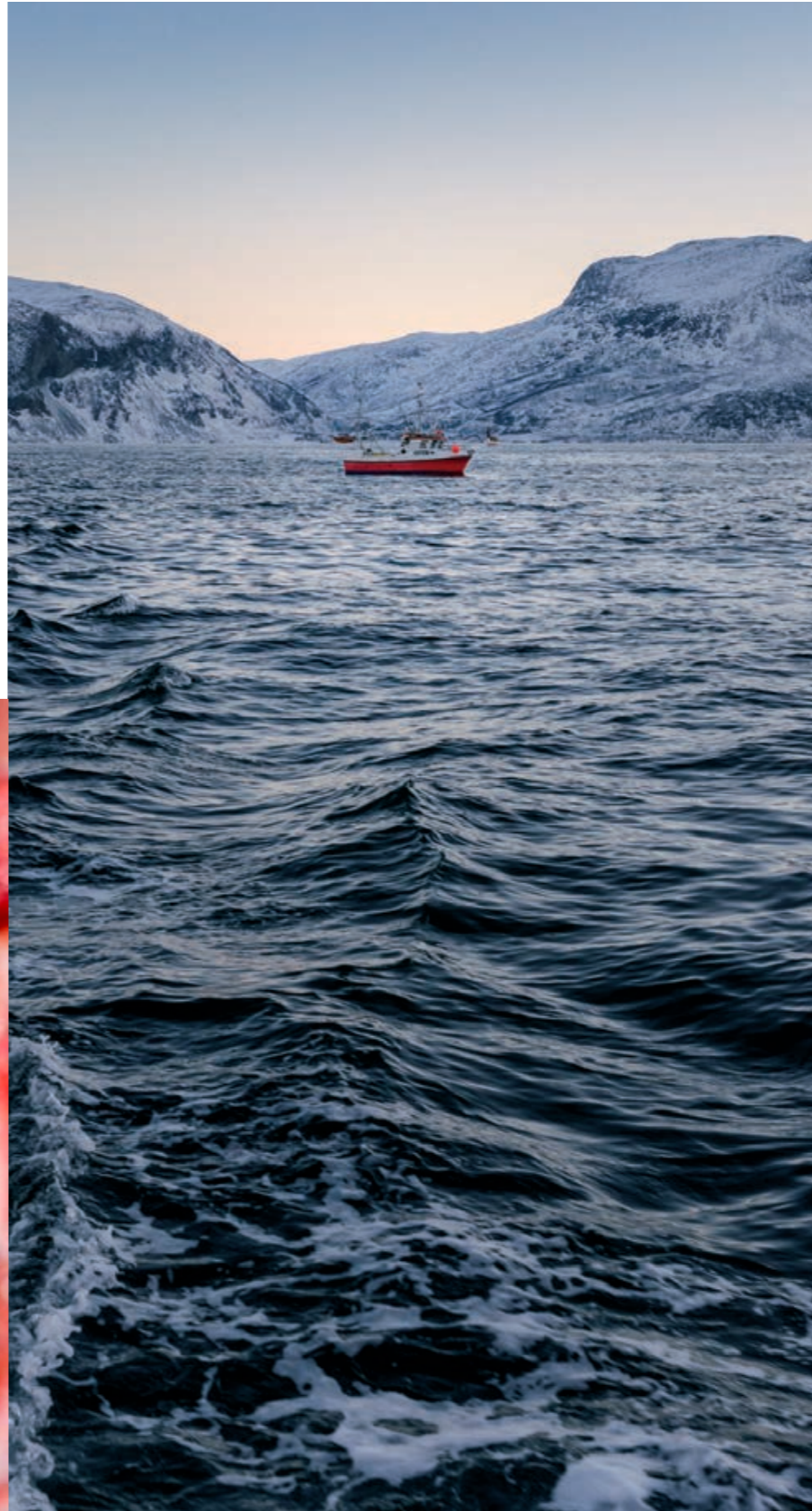
At Ferrer we are aware that our catalogue is aimed at professionals, and for that reason we have not wanted to distort the reality of the images. Therefore, all the products are shown without alterations, since we are proud of their quality.

Company

Origin and expertise

At Ferrer we are leaders in the import, processing and distribution of all types of fresh fish and frozen foods.

With nearly 100 years of experience in the sector, we operate with the utmost professionalism and pride ourselves in work well done, continuous improvement and innovation.



Frozen on board ship
Pacific Ocean



From the very beginning we have been driven by passion and specialisation in seafood products, which we buy daily from dozens of fish markets throughout the region and then we process and deliver to our customers with the highest freshness and quality.

In the frozen food sector, we purchase and import hundreds of seafood species directly from their place of origin (from the closest to the most remote fishing areas on the planet) to guarantee the best quality/price and provide stocks and regularity of service.

Our commercial offer is completed with a wide range of other types of food such as meat, vegetables, precooked food, desserts, ice cream, etc. always with the highest quality, an attribute on which we pride ourselves.

Commitment to quality



Processing frozen factory
Vic, Barcelona



Frozen Factory

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 giving you total confidence in our products.

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

One of our maxims is to guarantee quality and food safety in all our products. We exercise strict quality controls, and we have traceability monitoring and the most current quality certifications. Our maxim is to guarantee quality and food safety in all our products. We exercise strict quality controls, and we have traceability monitoring and the most current quality certifications.



ASC-C-02930



MSC-C-58288



Seafood bearing this ecolabel comes from a sustainable MSC or ASC certified fishery or fish farm.
www.msc.org/es www.asc-aqua.org/es

Storage capacity and distribution

Our large and modern fleet of vehicles deliver daily to our most of 13.000 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 companies we export our products worldwide (Italy, Hong Kong, Santo Domingo...)

Our facilities provide us with the capacity to store over 3,000 sku's, in an area accommodating 10,000 pallets. We have the latest technologies (radio frequency and Voice Picking) for optimal management merchandise.

One of our tenets is guaranteeing quality and food safety in all our products. We carry out quality controls rigorously, and we employ traceability monitoring with the latest quality certifications.



Vehicle Fleet
Vic, Barcelona



Cold storage room
Vic, Barcelona

Customers	Vehicle fleet	Workers
+14.000	+200	+400

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

SUSTAINABLE PACKAGING

We bet on sustainability!
New more recyclable packaging across the range

Transparency highlights quality!

Now our skinpack range in transparent packaging, even more sustainable

Our new Skinpack:

- ✓ 100% recyclable and made from recycled material (minimum 50%)
- ✓ 25% less plastic than the previous format



100% RECYCLABLE BASE PLEASE SEPARATE LID AND BASE FOR RECYCLING. THANK YOU.

Help us to take care of the environment!



Skinpack

The skinpack container is a revolutionary packaging technology in which a perfect vacuum is made that providing maximum product durability, protection and hygiene, while achieving an optimal presentation and visual appeal in the freezer shelf.

NEW SKINPACK RANGE

Quality & technology

Advantages of Skinpack technology :

- ✓ The product is the protagonist
- ✓ Optimal presentation and visual impact on the freezer
- ✓ Protects better and extends the final product shelf life
- ✓ Easy open corner
- ✓ 25% less plastic
- ✓ 100% recyclable base



Skinless and boneless

Salar salmon - Norwegian

4295 | Skinless salmon supremes | 2 un. | 7x250g | P. Esc: 250g
Supreme di salmone

COD LOIN

Gadus morhua

Cod is classified as white fish, its fat content is low and provides a high amount of proteins of biological value. Moreover, the cod meat is an important source of minerals.

Cod is one of the most consumed fish species in the world. It is appreciated it has few fish bones and the meat is delicate and very tasty.

4288 | Cod loins | 2-3 un. | 7x300g | NDW: 231g

Baccalà sotto sale



Salt to taste

4287

Austral hake slices

2-3 un. | 8x290g | NDW: 255g
Tranci di merluzzo australe

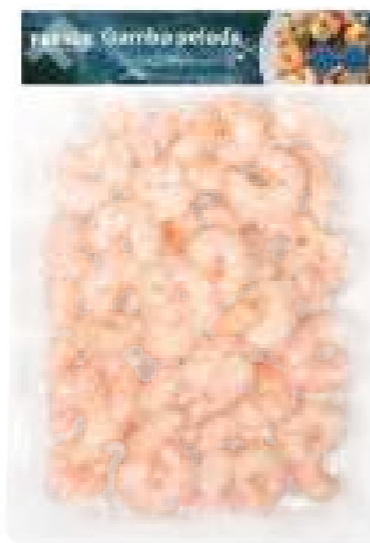


Austral

4286

Peeled prawn

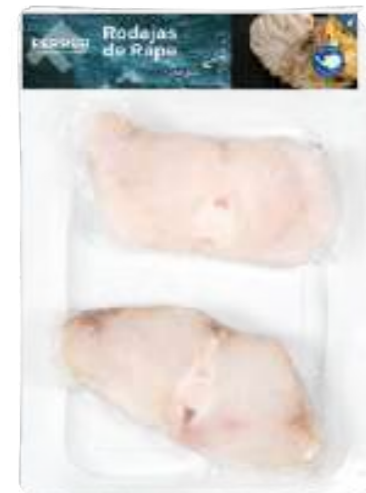
30-50 un. | 8x250g NDW: 185g
Gamberi crudi sgusciati



4284

Monkfish slices

2-3 un. | 9x250g | NDW: 220g
Medaglioni di rana pescatrice



4795

Cuttlefish dices

8x250g | NDW: 200g
Dadini di seppia



4101

European sole H5

2 un. | 6x300g | NDW: 250g
Suola europea H5



4251

Monkfish tails

2 un. | 5x400g | NDW: 400g
Code di raspo della Namibia

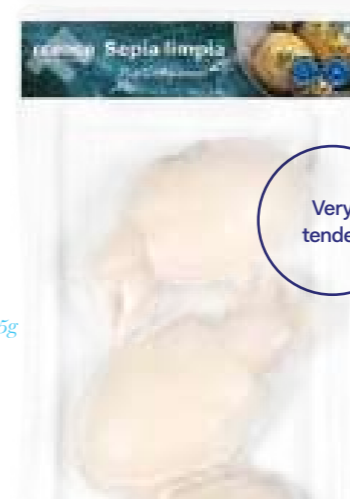


Namibia

4187

Big cleaned cuttlefish

2 un. | 6x400g | NDW: 360g
Seppia pulita



Very tender

4297

Cleaned cuttlefish

2-3 un. | 5x300g | NDW: 225g
Seppia pulita

CUTTLEFISH

~ *Sepia pharaonis* ~

Our cuttlefish are elaborated in Indian origin and duly selected (Sepia pharaonis) and packaged already cleaned and individually frozen ready to cook!

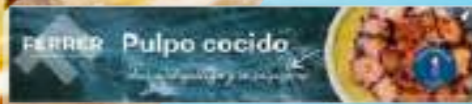
Ideal grilled or chopped into rice dishes, "fideuás" or any type of seafood dish.

MIXES & SALADS

All our mixes and salads are our own production and made with the finest ingredients. Very practical and healthy varieties that allow you to make many dishes quickly, easily and very tasty.

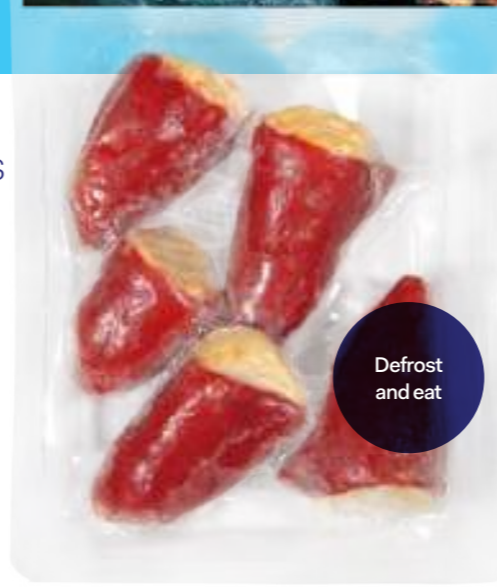


4294
Cooked octopus slices
7x250g | NDW: 200g
Tranci si polpo cotto



Sauté and it's ready

4293
Red peppers stuffed with cod
With cod brandade
4-5 un. | 5x275g
NDW: 275g
Peperoni ripieni al baccalà



Defrost and eat

4160
Sea fruits
6x300g | NDW: 240g
Frutti di mare sgusciati
• Peeled prawns
• Cut squid
• Mussel meat
• Hake dices
• Giant squid dices



Without shells

4193
Cod salad
6x300g | NDW: 300g
Insalata di baccalà
• Iceland cod 40%
• Green pepper
• Red pepper
• Black olives
• Cherry tomato
• Onion



40% Iceland cod

Defrost and eat

4749
Cooked king prawn tails
31-39 un. | 8x200g | NDW: 180g
Gamberi cotti sguscati



Peeled

Defrost and eat

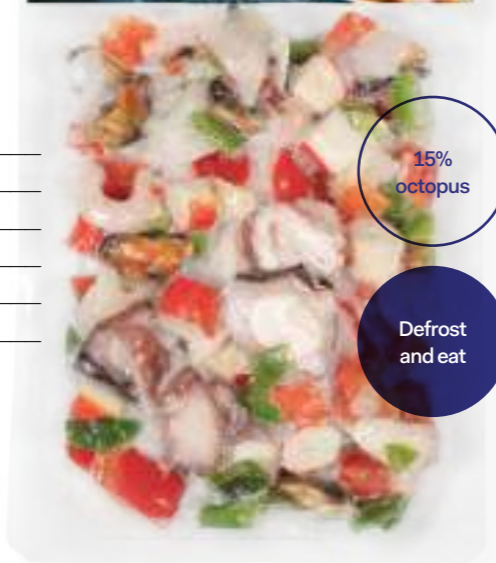
4262
Cooked peeled prawn
70-120 un. | 8x200g | NDW: 180g
Gamberi già cotti e sgusciati



Peeled

Defrost and eat

4196
Seafood fish salad
7x300g | NDW: 283g
Insalate di mare
• Cut cooked octopus
• Surimi
• Mussel meat
• Peeled prawn
• Red pepper
• Green pepper
• Onion



15% octopus

Defrost and eat

4159
Sautéed veg with prawns & smoked salmon
6x300g | NDW: 300g
Insalata di verdure, gamberi e salmone



Sauté and ready



This practical tray also preserves all the quality of the product, protects it from the cold and provides maximum visibility and visual appeal on the shelf. It is very easy to defrost also: simply by placing the unopened tray under the tap in warm water for a few minutes and voila!



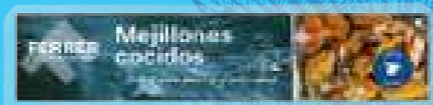
Delicious
tasted

4413

Scallops

8x220g | NDW: 170g

Carne di cappasanta



Defrost
and eat

4745

Mussel meat

40-60 un. | 8x200g | NDW: 180g

Cozze senza guscio della Galicia



4148

Razor clam

8x250g | NDW: 250g

Cannolicchio



4743

Tellina

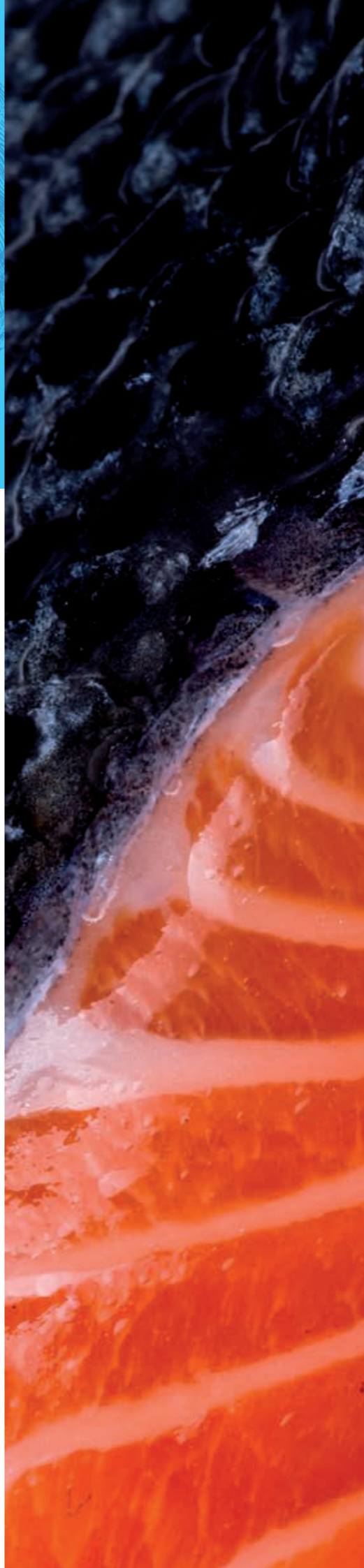
8x250g | NDW: 250g

Telline

Vacuum

A packaging method that avoids glazing, preserving all the quality of the products Ferrer and also presents the product in a transparent, visible and attractive on the shelf.

In addition, they are very practical due to their size compact and easy to defrost (submerging in warm water in so just a few minutes).



CHAIN PACK

Packaging method which protect the product of cold and frost and allows consumption per unit.



VACUUM

Range

This vacuum packaging presents the product in large pieces, it is very practical because it contains from 2 to 4 units. This method of packaging avoids the accumulation of water preserving the quality of the products and adds the maximum visibility of the same.



4431 Salmon supremes with skin

3 un. | 8x375g | NDW: 375g
Salmones supreme con pelle



7346 Skin-on cape hake loins

3 un. | 16x300g | NDW: 300g
Lombi di nasello del mantello con la pelle



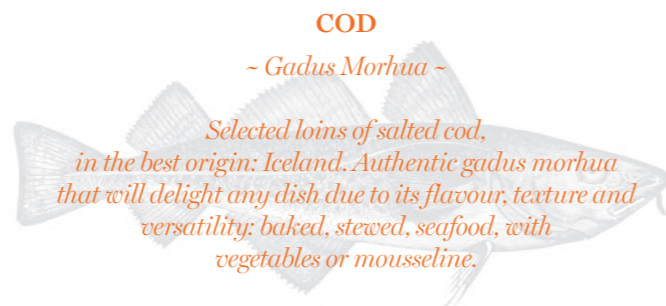
4879 Salmon supremes with skin

2 un. | 8x250g | NDW: 250g
Salmones supreme con pelle



7339 Premium cod loins from Islandia

2 un. | 14x350g | NDW: 315g
Lombata di merluzzo dell'isola di prima qualità



4851 Sea bass fillets

2 un. | 8x230g | NDW: 170g
Filetti di Branzino



4852 Fillets of sea bream

2 un. | 8x230g | NDW: 170g
Filetti di Orata



4185 Yellowfin sole fillet

2 un. | 8x230g | NDW: 184g
Filetto di sogliola pinna gialla



4884 Hake medallions

2 un. | 8x220g | NDW: 190g
Medaglioni di merluzzo



TYPES OF FISH



Blue Fish

They swim near the surface and are hydrodynamic and fast (hence the shape of their fins). They make long travel to feed therefore, they need to store fat in their body (that's why they are very rich in omega-3).



Colour: bluish and iridescent tone on the skin.

Tail: how long they travel distances, they need a powerful fin with sharp edges.

5~10%

High in healthy fat. The bigger the fish, the longer in colder waters and travel distances longer, the more fat you will accumulate.



Oily Fish

It moves in intermediate waters. Depending on the time of year, the waters where they live, and according to their levels of fat in meat, they are more similar to oily fish or white fish.



¿How they are?

Color: can be white meat or bluish skin.

Tail: more similar to that of blue fish than that of white.

2~5%

Intermediate level of healthy fat (omega 3)



White Fish

They are usually quite sedentary species with little movement, so they do not need to store fat in their tissues. Their fins are large and serve more to stabilize than to swim.



Color: silvery skin and white flesh.

Tail: as they do not travel long distances, they do not need a strong or hydrodynamic tail, but it is flat and rounded.

< 2%

Low in healthy fat and highly concentrated in the liver of the fish.

Properties

- ✓ Ideal for nutritious diets.
- ✓ Against diseases cardiovascular or kidney.
- ✓ Provides oleic acid, linoleic acid and cholesterol lowering omega3 in blood.

- ✓ Properties similar to white or blue depending on the % of fat they have.
- ✓ Low energy contribution.
- ✓ Strong presence of Vitamin B.

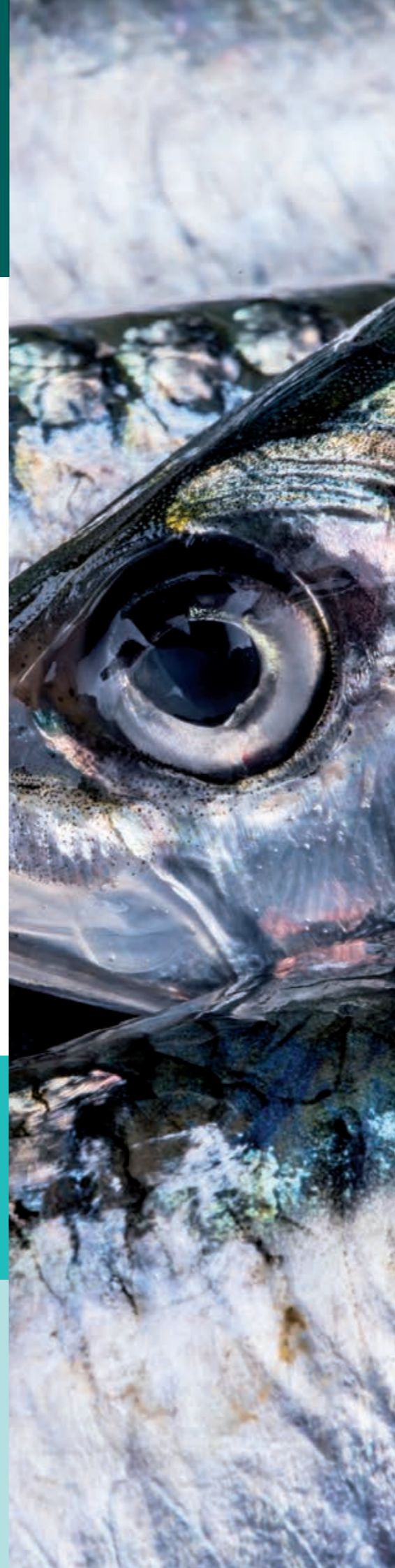
- ✓ Ideal for low-fat diets.
- ✓ Easily digestible.

Main Species

*Tuna
Salmon
Sardine
Anchovy
Atlantic bonito
Mackerel
Swordfish*

*Bass
Sea bream
Mere
Blackspot sea bream
Red mullet
Pagel
Dentex
Sargo*

*Hake
Blue whiting
Snuff
Sole
Rooster
Cod
Turbot
Corvina
John Dory*



Fish

We have a wide range of fish selected and imported directly into origin, to guarantee the highest quality-price and flavor. From the Austral hake (from cold waters) to the authentic Icelandic cod (gadhus morhua) in many versions (centers, belly, crumbling, etc.).

FISH

Quality



Southern hake is fished on the high seas in New Zealand, with trawling nets and deep-frozen by boat so that it does not lose any of its properties. It is the most appreciated variety for its firm texture and flavor, although hake from the Cape or Argentina are the most commercialized due to their great value for money.

CERTIFICATE

sustainable fishing MSC/ASC



4168
Austral hake slices
3-5 un. | 8x600g | NDW: 500g
Fette di merluzzo australe



4691
Argentine hake slices
5-6 un. | 8x600g | NDW: 500g
Fette di nasello argentino



4182
Cod loins
3-5 un. | 8x625g | NDW: 500g
Porzioni Baccalà



4188
Skinless cape hake fillet
5-7 un. | 8x600g | NDW: 500g
Filetti di nasello senza pelle



2297
Monkfish fillets
2297 | 3-4 un. | 15x400g | NDW: 360g
Filetti di rana pescatrice



7349
Light salted cod strips
8x500g | NDW: 500g
Fillettini di baccalà leggermente salati



4184
Cod belly
8x550g | NDW: 500g
Pancetta di merluzzo



The sea products that present this ecolabel come from an MSC certified sustainable fishery. www.msc.org/es



The sea products that present this ecolabel come from an ASC certified sustainable fishery. www.asc.org

MONKFISH

Lophius litulon

Brand new product, versatile and of the best quality-price results. On a compact bag with 4-6 deep frozen monkfish fillets cleaned and boneless, ready to prepare in many easy and tasty recipes for all the family. Perfect breaded, on a pan or grilled in the oven.



2294
Monkfish fillets
5-6 un. | 6x1kg | NDW: 800g
Filetti di rana pescatrice



2534
Tilapia fillets
7-12 un. | 5x1kg | NDW: 800g
Filetti di tilapia



Monkfish tails
2284 | 5-7 un. | 150-200g/un. | 6x1kg | NDW: 800g
2283 | 4-5 un. | 200-300g/un. | 6x1kg | NDW: 800g
Code di coda di rospo pacifico



7330
Alaska pollock portion
4-6 un. | 5x1kg | NDW: 800g
Pollock alaska porzioni



7323
Halibut fillet
4-8 un. | 5x1kg | NDW: 800g
Filetti di Halibut



Panga fillets
2535 | 5-7 un. | 120-170g/un. | 5x1kg | NDW: 900g
2526 | 7-10 un. | 80-120g/un. | 5x1kg | NDW: 800g
Filetti di panga



Los productos del mar que presentan esta ecoetiqueta provienen de una pesquería sostenible certificada por MSC. www.msc.org/es



Los productos del mar que presentan esta ecoetiqueta provienen de una granja sostenible certificada por ASC. www.asc-aqua.org

SANITISED

Second skin packaging

System in which the product is covered with a "second skin" film that prevents it from being cold burnt and allows it to be handled with bare hands

In Ferrer we offer a wide variety of sanitised products, all of them processed in our own factories



Austral

Austral hake slices

4053 | 4,5-5,5 un. | 1x7kg | NDW: 6,1kg
Fette di merluzzo australe



Cape kingklip slices

4656 | 7-13 un. | 2x1,5kg | NDW: 1,3 kg
Fette di Cape Kingklip



Blue fish

4103 Salmon loins

10-20 un. | 1x4kg | NDW: 3kg
Lombi di salmone dell'Atlantico



Recommended

7034 Cod fillets

15-25 un. | 1x4kg | NDW: 2,8kg
Supreme di baccalà

7008 Tuna slices

100-350g/un. | 1x6kg | NDW: 4,2kg
Medaglioni di Tonno



7044 Blue shark slices

+100g/un. | 1x6kg | NDW: 4,2kg
Medaglioni di verdesca



Hake fillets

4029 | Skinless | 1x7kg | NDW: 5,8kg
4027 | With skin | 1x7kg | NDW: 5,8kg
Filetti di merluzzo



Halibut fillets

7040 | 14-24 un. | 1x6kg | NDW: 4,2kg
51202 | 1x7kg | NDW: 4,9kg
Filetti di halibut



4435 Sole H5

100-150 g/pieza | 1x22 un.
Sogliola olandese



Monkfish slices

4056 | "Selecto" | 25-40 un. | 1x4kg | NDW: 3,5kg
4652 | Skinless | 12-15 un. | 2x1,5kg | NDW: 1,3kg
4679 | Namibia tails | 100-300 g/un. | 2x1,5kg | NDW: 1,5kg
Medaglioni di rana pescatrice



4010 Hake medallions

32-48 un. | 1x4kg | NDW: 3,4kg
Medaglioni di merluzzo



7021 Cleaned cuttlefish

20-30 un. | 1x6kg | NDW: 4,5kg
Seppia "Oro"



Cleaned

4082 Cleaned squid tube I.Q.F

15-20 cm/un. | 1x6kg | NDW: 4,2kg
Tubo I.Q.F



SUSTAINABLE FISHING

We are committed to sustainable fishing. We are ASC/MSC certified!

There are more and more bases and regulations worldwide that guarantee sustainable fishing and a safe and certified chain in different matters and fishing gear (whether wild or farmed).

At Ferrer, we offer a wide range of products with the MSC ecolabel (fishing sustainable extractive) or ASC (responsible aquaculture).



ASC-C-02930



MSC-C-58288



What is the MSC ecolabel and the ASC seal?

These seals are a guarantee of sustainability and responsibility, and are granted only to sustainably managed fisheries and responsibly operated aquaculture farms.

the blue seal guarantees:

01

SUSTAINABLE POPULATION



02

ENVIRONMENTAL IMPACT



03

MANAGEMENT OF ENVIRONMENTAL REGULATIONS



Thank you for choosing products that meet the MSC Sustainable Fisheries Standard and ASC Responsible Aquaculture Standard. Together we can protect future seafood stocks and the environment.

www.msc.org/es y www.asc-aqua.org/es

CEPHALOPODS

Our cephalopod references have been carefully selected at origin to offer the best quality, sizes and formats according to the needs of our customers. We have both whole, clean or chopped squid, as well as convenient bags of baby squid, baby octopus, octopus legs, cuttlefish, etc.



CEPHALOPODS

Healthy and versatile

Cephalopods are a type of "soft" molluscan shellfish with a large head and legs surrounded by tentacles of many shapes and varieties found throughout the world and depths. They are very versatile for the kitchen, and their low-fat consumption favors the immune system and regulates cholesterol levels.



Cleaned squid I.Q.F.

3115 | 4-6 un. | 12x330g | NDW: 300g
3067 | 10-20 un. | 6x1kg | NDW: 800g
Calmar nettoyé



Squid I.Q.F.

3066 | 6-10 un. | 6x1kg | NDW: 800g
Calmar



Cut squid

7000 | 15x400g | NDW: 320g
7251 | 6x1kg | NDW: 800g
Calamaro a pezzetti



Cleaned baby squids

3039 | 12x500g | NDW: 400g
3069 | 6x1kg | NDW: 800g
Calameretti puliti IQF



7154
Cooked octopus tentacles
2-3 un. | 16x250g | NDW: 250g
Delizia di polpo



Defrost & serve

7118
Baby octopus I.Q.F.
20-30 un. | 10x500g | NDW: 450g
Polipetti IQF



Cleaned cuttlefish

7324 | 4-5 un. | 15x445g | NDW: 400g
Seppie pulite



Cleaned cuttlefish T.H

7285 | 13-20 un. | 6x1kg | NDW: 800g
7287 | 20-40 un. | 6x1kg | NDW: 800g
7252 | 40-60 un. | 6x1kg | NDW: 800g
Seppie pulite



Cuttlefish brochettes

7092 | 6-7 un. | 10x500g | NDW: 450g
Spiedini di seppia



Illex squid rings

7134 | 10x500g | NDW: 275g
7244 | 5x1kg | NDW: 550g
Anelli illex



TYPES OF SEAFOOD



Crustáceos

Invertebrates with soft meat, their body is covered with a hard shell and they are equipped with tweezers. They usually have two pairs of antennae (long and short) that basically serve to orient themselves and feel.



Cephalopods mollusks

Cephalopods or "soft mollusks" are characterized by the absence of a shell or external shell. They are head (bag-shaped, muscular and flexible) and feet (surrounded by tentacles).



Bivalves mollusks

Bivalves (two shells): They are the mollusks that have a shell divided into two valves. These are joined by an elastic ligament.



Echinoderms

Recognizable by its external skeleton. In some cases with pentaradial symmetry (5 equal parts coming out of his mouth).



Curiosities

The worst time to consume shellfish are the months "without R", that is: May, June, July and August (formerly the hottest months and when the shellfish was preserved worse). In addition, these are the months of the reproductive cycle for most species, therefore where shellfish have less size, firm texture, flavor and quality.

They have pigment cells that allow them to change color to go unnoticed and communicate with each other. They secrete ink to hide and defend themselves when they feel threatened. We find them all over the world and in all depths.

They are usually found buried in soft bottoms, sand, or inhabit rigid surfaces and structures such as rocks or ropes (bateas).

Their head can't differentiate from the rest of the body, and have the mouth at the bottom. They are made up of small inner water tubes that run the body and end with finer ones or feet that act of suction cups for the displacement.

Properties

- ✓ Its energy value is low because of the low amount of fat.
- ✓ They contain collagen and their consumption is said to be an aphrodisiac.
- ✓ Mineral concentration such as phosphorus, potassium, calcium, sodium, magnesium, iron and iodine.
- ✓ Favors the system immunological.
- ✓ Collaborate in training bone, cartilage and teeth.
- ✓ Regulate the levels of cholesterol.
- ✓ Rich in vitamin B12, vitamin C, selenium and antioxidants.
- ✓ Low in calories and rich in proteins.
- ✓ Suitable for low diets in fats.
- ✓ Highly appreciated in gastronomy.
- ✓ Intense sea flavor.
- ✓ Delicate texture.

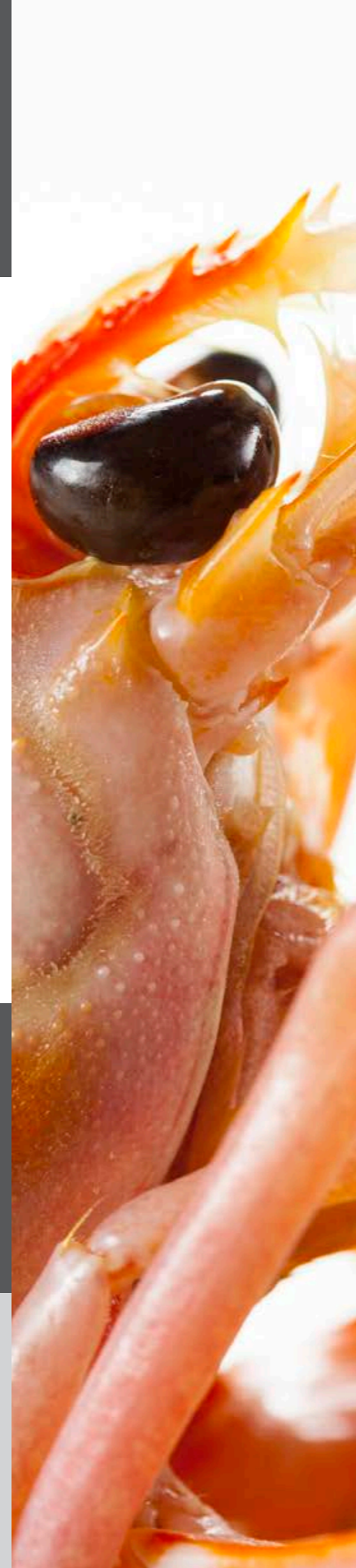
Main Species

Locust
Prawn
Shrimp
Lobster
Crab
Velvet crab

Octopus
Squid
Sepia
Pota

Oysters
Mussels
Cockles
Scallops
Clams
Knives

Starfish
Sea urchin
Sea cucumber



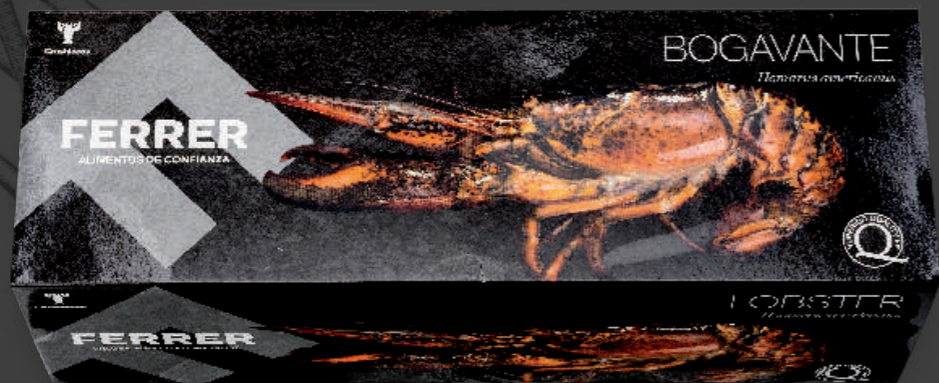
Seafood

From the king of the sea (lobster) to the shrimp white (small and tasty), going through crowd of sizes and formats of shrimp, Norway lobster, carabinero or shrimp. We offer practical cases in attractive seafood packaging and also molluscs such as the white clam or Japanese, or the mussel with or without shell.

LOBSTER

Homarus americanus

The king of the sea! From Canada (one of the best origins for this crustacean) this seafood has flesh and tasty meat because it has been deep frozen, so you only have to defrost and ready to cook as fresh.



2520
Lobster

6x325g | NDW: 325g

Astice



2306
Scampi North Sea

13-16 un. | 6x1kg | NDW: 800g

Scampi Scampi mare del nord

2017
Scampi North Sea

8-10 un. | 12x410g | NDW: 400g

Scampi mare del nord



2015
Scampi mini case

6 un. | 16x200g | NDW: 190g

Scampi



RED SHRIMP

Aristeus varidens

A delight for the palate of the most gourmets. Tender texture and very tasty. A luxury within everyone's reach. With our seal of quality!

4238
Scarlet shrimp

8-12 un. | 10x400g | NDW: 400g

Gambero rosso atlantico



Red shrimp

2323 | 10x175g | NDW: 175g

2322 | 10x400g | NDW: 400g

Gambero rosso



Argentine red shrimp

2151 | N° 2 | 20-30 un./estuche | 6x2kg | NDW: 2kg

2152 | N° 3 | 30-40 un./estuche | 6x2kg | NDW: 2kg

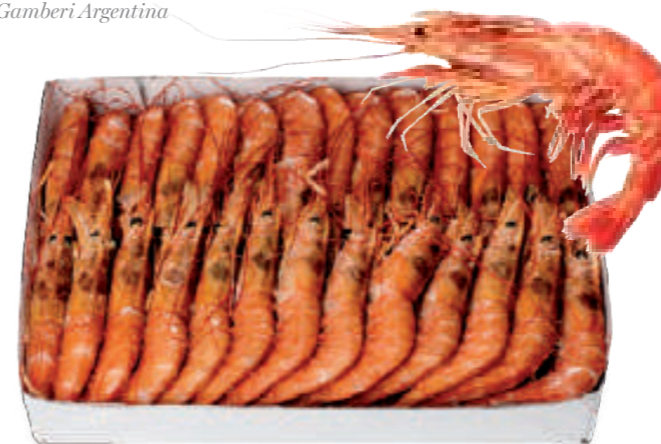
Gambero rosso argentino

Argentine prawn

2051 | N° 2 | 20-30 un./kg | 6x2kg | NDW: 2kg

2052 | N° 3 | 30-40 un./kg | 6x2kg | NDW: 2kg

Gamberi Argentina



Scarlet shrimp

2211 | N° 0 | 6-8 un. | 12x1kg | NDW: 1kg

2519 | 9-11 un. | 12x1kg | NDW: 1kg

Gambero rosso atlantico



2255
"Mar de plata" prawn

24-32 un. | 10x800g | NDW: 800g

Gamberi interi "Mar de plata"



MEDITERRANEAN KING PRAWN

Panaeus kerathurus



Mediterranean King prawn

2330 | BB | 15-20 un. | 12x400g | NDW: 375g | FERRER
2144 | B | 40-60 un. | 12x800g | NDW: 750g
2041 | BB | 30-40 un. | 12x800g | NDW: 750g

Mazzancolla intero

4871

Peeled argentine red shrimp tail

4-12 un. | 8x170g | NDW: 170g

Argentino pelato coda di gambero rosso



Peeled prawns

2104 | G | 22-44 un.
10x500g | NDW: 375g

2124 | M | 70-90 un.
10x500g | NDW: 375g

2105 | P | 120-220 un.
10x500g | NDW: 375g

Gamberi sgusciati



2179

Cooked little prawn

40-60 un. | 6x300g | NDW: 300g

Gamberi cotti



4230

Cooked shrimps

30-40 un. | 8x500g | NDW: 500g

Mazzancole cotte

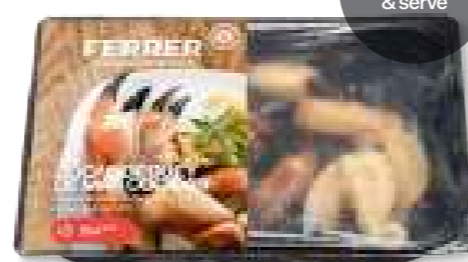


4149

Cooked brown crab claws

8x400g | NDW: 400g

Chele di granchio marroni cotte



BIVALVES



4122

Japanese carpet shell

8x500g | NDW: 500g

Conchiglia di moquette giapponese



4015

Peruvian half-shell scallop

5-8 un. | 10x270g | NDW: 270g

Capesante peruviana a mezzo guscio

Cooked half-shell mussels

7155 | 25-40 un. | 10x500g | NDW: 450g

7289 | 50-80 un. | 8x1kg | NDW: 900g

Cozze mezzo guscio cotte



Cooked mussel meat

4520 | 100-150 un. | 12x500g | NDW: 450g

7288 | 200-300 un. | 8x1kg | NDW: 900g

Carne di cozze cotta



2219

Pacific brown clam

60-80 un. | 10x1kg NDW: 1kg

Vongola marrone del Pacifico



Pacific white clam

2281 | 20-30 un. | 10x500g | NDW: 500g

2276 | 40-60 un. | 5x1kg | NDW: 1kg

Vongola bianca del Pacifico



SEAFOOD MIX

Only the best of the sea



INGREDIENTS

Squid rings
Shrimp
Mussel half shell
Clams

Cleaned cuttlefish
Homemade "sofrito"
Lobster
Prawn



100%
seafood



4071 | Seafood for Paella | 8x550g | NDW: 480g

4091
Seafood mix for paella

8x500g | NDW: 450g
Mix di frutti di mare per paella



INGREDIENTS

Squid
Clams
Squid rings
Shrimp
Lobster
Mussel half shell

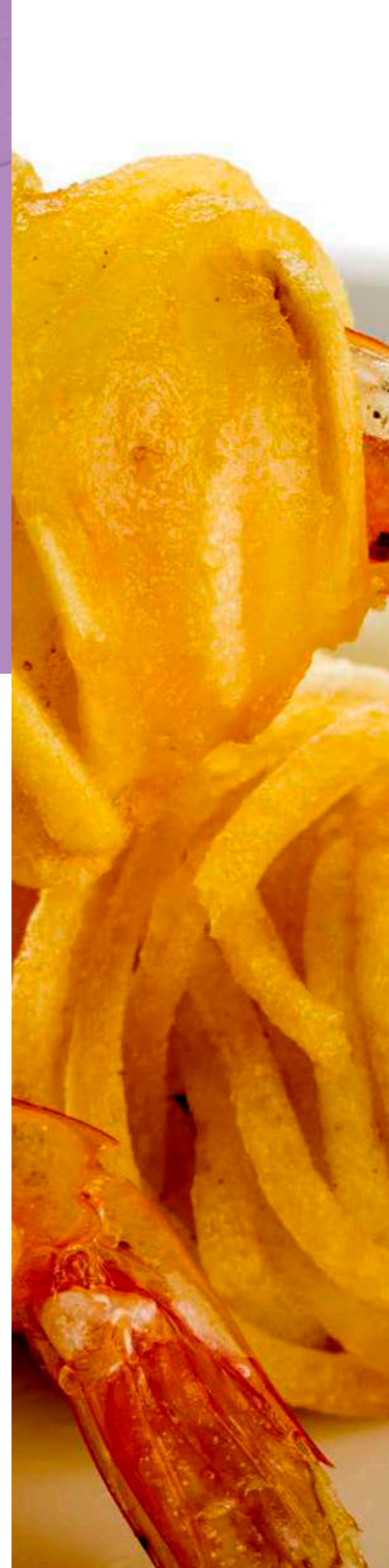
4181
Fisherman's soup

10x400g | NDW: 330g
Zuppa del pescatore



INGREDIENTS

Squid rings
Clams
Mussel without shell
Peeled shrimp
Diced squid
Soup concentrate
Diced hake



Precooked

We present a range of precooked seafood for all audiences, always with finishes homemade and practical and attractive containers.

Croquettes without artificial colors or fats hydrogenated, crispy shrimp or our Roman rings with fine batter and soft and tasty filling.

BATTER-FRIED SQUID RINGS

Thin and crispy batter

4110 Batter-fried squid rings

20-32 un. | 10x400g

Anelli alla romana



8053 Breaded surimi crab claws

8 un. | 16x250g

Surimi del mare



4608 Homemade "cocido" croquettes

13-15 un. | 8x500g

Crocchette artigianali



Free from hydrogenated fats

Free from artificial colorings

Handmade croquettes

4607 | Chicken | 14-18 un. | 8x500g

4609 | Cod | 14-18 un. | 8x500g

4610 | Ham | 14-18 un. | 8x500g

Crocchette artigianali



8316 Battered shrimp sticks

8 un. | 12x200g

Gambero in pastella



8314 Crispy shrimps

8 un. | 12x240g

Gambero in pastella croccante



REFRIGERATED

and much more



Free from hydrogenated fats

Free from artificial colorings



Sliced

9607 | Sliced smoked salmon | 6x100g

10125 Cooked octopus tentacles T-2

2 tent. | 6x460-600g/case

Delizia di polpo



230/300g tentacle

✓ 120 days of shelf life

10126 Cooked octopus tentacles T-3

2 tent. | 6x300-460g/case

Delizia di polpo



150/230g tentacle

✓ 120 days of shelf life

10127 Cooked octopus tentacles T-5

3 tent. | 6x240-360g/case

Delizia di polpo



80/120g tentacle

✓ 120 days of shelf life

10247 Cooked octopus tentacles T-7

8 tent. | 10x180-280g/case

Delizia di polpo



30g approx tentacle

✓ 120 days of shelf life

8079 Surimi crab sticks

16 un. | 24x250g | P. Esc: 240g

Bastoncini di granchio surimi



FROZEN REFRIGERATED

9629 Elver surimi

10x200g

Surimi d'elmo



Gluten free

9637 Cuttlefish ink sachettes

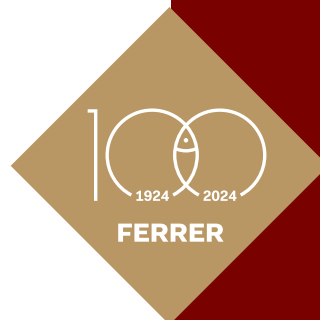
4 un. de 4g | 1x60 un.

Nero di seppia



FERRER

FROZEN FOOD YOU CAN TRUST



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