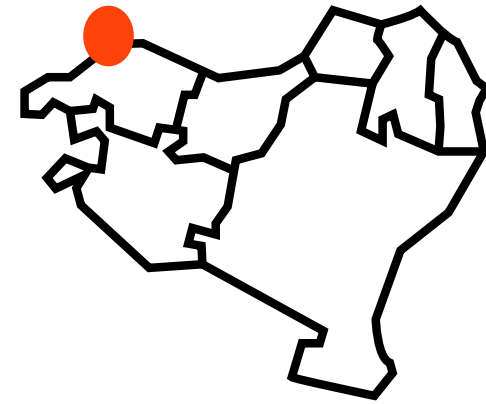


ZALLO



Since 1926 Conservas Zallo elaborates artisanal White Tuna, Cantabrian Anchovies and other Preserved Fish with the highest quality raw materials. Our products are natural, without additives, suitable for coeliacs, healthy and respectful with the ecosystem.

Nowadays, the company has a new headquarters in in Bermeo that has changed and improved over the years. The latest technology and machinery are now in line with the excellent raw material and handmade manufacturing of its products.

Canned fish straight
from the Bay of Biscay



ZALLO

The white tuna (Thunnus Alalunga) is one of the most appreciated tunas from the Cantabrian Sea. It is also known as albacore tuna, famous for its texture and exceptional flavour, characteristics that make it unmistakable.

The production begins with the fishing for white tuna, traditionally fished in the Bay of Biscay, captured one by one by rod. In this way, we promote sustainable fishing, guaranteeing the sustainability of the seas in our commitment to the marine ecosystem .

At Conservas Nardín we select the best tuna on a daily basis during the season, exclusively buying the quantity that we will make during the day to keep its quality and flavour intact.

FORMATS

Cristal Jar		220 g net weight
Cristal Jar		400g net weight
Can		112g net weight

LONGFINNED TUNA



ZALLO

The white tuna belly is, due to its texture and flavour, one of the most appreciated parts of the tuna, and at Nardín we want these to be kept when it reaches your table, using a process of traditional canning.

Then, the same day, the tunas are cleaned, and the tuna bellies packed one by one with our specially selected olive oil to enhance their flavour.

During a maturing process of at least 2 years , our tuna belly is supervised by our master canners to select when they are at the optimum point of texture and flavour, so that you have a product of excellent quality with an unmistakable flavour and texture at your table.

Information on allergens : this product contains Fish and fish-based products.

This product is a preserve, so it does not need to be cold, but it must be kept in a cool and dry place.

Maximum preferred consumption : 5 years

FORMATS

Can

120g net weight

LONGFINNED TUNA BELLY



ZALLO

It is a fish with a fusiform body, more stylized than other tuna. Both the head and its eyes are small, the second dorsal and anal fins are the longest of all the tuna, during their maturity they reach a larger size. It is a type of tuna that is found in the open waters of tropical and subtropical seas throughout the world, that is, its usual habitat is warm waters, being the most tropical tuna species.

The Yellowfin Tuna is caught by tuna vessels that have the latest fishing and conservation technologies so that the product arrives in unbeatable quality conditions. They use purse seine techniques, a fishing method through which By-catch or accidental fishing of other species accounts for barely 0.5%, below the rest of the fishing gear.

FORMATS

Cristal Jar		220 g net weight
Can		112g net weight

LIGHT TUNA



ZALLO

Light tuna is an excellent source of proteins of high biological value, vitamins and minerals with the advantage that it is low in saturated fats, and has a high content of omega-3 (anticholesterol).

Light tuna contains vitamin A which is the main source for maintaining good vision. It also helps skin and hair remain healthy and strengthens the immune system by promoting the development of antibodies against diseases and infections in the body.

It is also rich in vitamin D which helps strengthen bones and teeth.

The vitamins that yellowfin tuna provides are necessary for any type of organism because they help us regulate the metabolic process and strengthen the cellular structures of the body to avoid any nutritional disease. Staying in good health is easy.

FORMAT

Can

112g net weight

LIGHT TUNA VELLY



ZALLO

The Cantabrian anchovies from Conservas Nardín are one of the most highly regarded semi-preserves for their flavour and texture.

In our preserves, we only use the highest quality anchovies, the *Engraulis Encrasicolus* , purchased in the Getaria fish market, directly from the fishermen who catch them in the Bay of Biscay.

These are fished at the optimal time, during the spring months. During the season, we select the highest quality and ideal size , based on the extensive experience of our canning masters.

To maintain the quality and flavour of our Cantabrian anchovies, we only buy those that we can produce during the same day, in this way they maintain their flavour and texture ensuring maximum quality.

Our Cantabrian anchovies are packaged with the highest quality olive oil, to preserve all their flavour until they reach your table.

FORMATS

Can olive oli		85 g net weight
Can olive oil		165 g net weight

ANCHOVIES in OLIVE OIL

