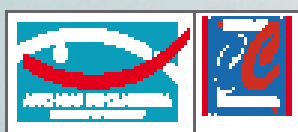


WORLD'S
101
BEST
CANNED PRODUCTS
FROM THE SEA



ELCAPRICHO

El Capricho

Preserving the authentic taste of the sea

El Capricho is a family business located in Santoña, small traditional fishing village with a rich history, known as the birthplace of canned anchovy. After a quarter of a century, we are committed to providing a healthy and nutritious product, and guarantee quality and excellence.

We produce a high-level canned anchovy and white tuna, fished directly from the Cantabrian sea (Bay of Biscay, FAO27). Both our anchovies, caught during the spring fishing season, and our white tuna, caught in summer season, are highly appreciated.

El Capricho products are part of the Mediterranean diet. They are heart-healthy due to their omega-3 fatty acids and also contain other essential nutrients, as proteins, vitamins and minerals.

The production process is essentially traditional, and rely on the hand-crafted experience of skilled workers. This results on an outstanding product: anchovies with characteristic flavour, reddish colour and meaty texture, and white tuna with tender meat and mild flavour.

They are ideal for both individual taste or for using on toasts and salads.



www.santanderfinefood.com

Why are so exclusive the anchovies of Conservas El Capricho?

1. El Capricho anchovies (*Engraulis Encrasicolus*) are exclusively fished in the Cantabrian Sea (Bay of Biscay, FAO 27)
2. The complete elaboration process (including evisceration, maturing, filleting and canning in oil is carried out in Santoña (Cantabria).
3. Its process of maturing is long and slow, lasting 12-18 months minimum. After curing, anchovies have eliminated all grease and obtained its intense aroma, uniform reddish colour, meaty texture and exceptional taste.
4. The anchovies are wringed out before hand-filleting, which produce a low-salt fillet (7.3 grams of salt per 100 grams of anchovy). This process also extends its lifetime, getting a 12 months' expiry date.
5. In an age-old process, the filleting is carried out by quick-fingered women that manually deboned the fish and canned them.
6. All our products are certified by the Quality Cantabria and the Cantabrian Anchovy seal, that goes and step further and focuses on the origin, the fishing season, and the production process of the anchovy, three key aspects in high quality canned anchovy.

Anchovies

Transport: chilled – Shelf life: 1 year

| | |
|-----------------------|-----------------|
| Reference | RR50 |
| Net weight | 50 g. |
| Drained weight | 29 g. |
| Units/Box | 24/50 |
| N° Fillets | +/- 10 |
| Fillets size | M |
| Oil type | Sunflower/Olive |



Transport: chilled – Shelf life: 1 year

| | | |
|-----------------------|----------------------------------|----------------|
| Reference | Dingley "s" | Dingley |
| Net weight | 95 g. | 95 g. |
| Drained weight | 50 g. | 50 g. |
| Units/Box | 16/30 | 16/30 |
| N° Fillets | +/- 24 | +/- 18 |
| Fillets size | S | L |
| Oil type | Sunflower/Extra Virgin Olive Oil | |



Transport: chilled – Shelf life: 1 year

| | | | |
|-----------------------|----------------------------------|--------------------|--------------------|
| Reference | Hansa 20 | Hansa 14-16 | Hansa 10-12 |
| Net weight | 115 g. | 115 g | 115 g |
| Drained weight | 58 g. | 58 g. | 58 g. |
| Units/Box | 10/36 | 10 | 10 |
| N° Fillets | +/- 20 | 14-16 | 10-12 |
| Fillets size | L | XL | XXL |
| Oil type | Sunflower/Extra Virgin Olive Oil | | |



Catering Anchovies (printed tin without carton)

Transport: chilled – Shelf life: 1 year

| Reference | Dingley H | Hansa H |
|----------------|----------------------------------|---------|
| Net weight | 95 g. | 115 g. |
| Drained weight | 31 g. | 36 g. |
| Units/Box | 20 | 14 |
| N° Fillets | 10 | 10 |
| Fillets size | L+ | XL+ |
| Oil type | Sunflower/Extra Virgin Olive Oil | |



And the white tuna?

1. We only use fresh “Thunnus alalunga”, caught in the summer season. Unlike ordinary tuna, white tuna contains more omega 3 fatty acids. This makes it a healthy food choice.
2. White Tuna El Capricho is prepared only from fresh fish, captured by small ships through sustainable fishing, minimising environmental impact.
3. No additives. Our canned white tuna only contains fish, salt, and oil or water.
4. The entire process is carried out by skilled hand-craft workers in our facilities in Santoña (Cantabria).

White tuna and Yellowfin Tuna

Room temperature – Shelf life: 5 years

| Reference | Net weight | Drained weight | Oil type | Units/Box |
|---|------------|----------------|-------------------------------|-----------|
| 1 White tuna belly-Dingley | 110 g. | 80 g. | High oleic sunflower oil | 12 |
| 2 White tuna slices - Dingley | 110 g. | 80 g. | High oleic sunflower oil | 12 |
| 3 White tuna fillets - Hansa | 210 g. | 155 g. | Extra Virgin Olive Oil | 8 |
| 4 White tuna chunks - Tin and paperboard | 210 g. | 140 g. | High oleic sunflower oil | 14 |
| 5 White tuna loin - Jar | 360 g. | 260 g. | Extra Virgin Olive Oil/ Water | 9 |
| 6 White tuna loin - Jar | 170 g. | 110 g. | Extra Virgin Olive Oil | 18 |
| 7 Yellowfin Tuna Belly - Hansa | 115 g. | 75 g. | Extra Virgin Olive Oil | 10 |
| 8 Yellowfin Tuna Belly - Hansa H (without paperboard) | 115 g. | 75 g. | Extra Virgin Olive Oil | 14 |



Three oils

Our aim is to offer the best taste experience. To achieve it, we offer different types of oils.

For those with a refined palate we have the high oleic sunflower oil, with a neutral flavour and smell. It has a higher amount of fatty acids (Omega 3) than the standard sunflower oil and is appreciated in high-end catering because of the fact that it liquefies quickly to its original consistency after being in storage.

Alternatively, refined olive oil is an option to those who desire a soft smell and flavour, with low levels of acidity.

Finally, a selected Extra Virgin Olive Oil, 100% arbequina, with a well-harmonised, soft taste. We pack all our products into cans, protecting them against external agents as light or odours.

What is Salmüria?

During the maturing process, heavy weights keep the fish compressed in the brine and then it soon leaches liquid from the anchovies. We have called it "Salmüria" or liquid umami.

It enhances food with its natural salty flavour and amber colour.

It is very appreciated by chefs because of its qualities in high-end cuisine for enhancing flavour, curing, tenderize and modify food structure. And last but not least, the Salmüria makes our dishes even more juicy than salt.

Salmüria

Transport: Room temperature – Shelf life: 2 years

| Reference | Net weight | Units/Box |
|-----------------------|------------|-----------|
| Anchovy extract 100ml | 100ml | 8 |
| Anchovy extract Spray | 100ml | 6 |
| Anchovy extract 2L | 2L | - |



Sturgeon *Alma* in Extra Virgin Olive Oil

Sturgeon *Alma*, canned with Extra Virgin Olive Oil, without any type of preservative or additive. Elaborated in a totally handmade way, with the maximum care and respect to the raw material.

Acipenser Baerii sturgeon loins, from young specimens, just over a year old, bred entirely in Spain, with the highest quality standards and under the premise of sustainability. More tender and tasty than the one usually used for consumption, of white and consistent meat, ready to incorporate to other dishes, or to consume directly.

Its flesh has a unique texture, soft and fine, exquisite and surprising flavor, with a low energy contribution. Extraordinarily honeyed and smooth, with a deep flavor.

It is an excellent source of protein, phosphorus and Omega 3 fatty acids. Appreciated in haute cuisine for its versatility, its meat finely veined with fat is juicy and has heart-healthy properties.

Sturgeon *Alma*

Transport: Room temperature – Shelf life: 5 years

| Reference | Net weight | Units/Box |
|---|------------|-----------|
| Sturgeon in Extra Virgin Olive Oil- Dingley | 110 g. | 12 |



Bluefin tuna in extra virgin olive oil

Our new bluefin tuna (*thunnus thynnus*) in extra virgin olive oil is a real treat for the palate.

There are few species as coveted as bluefin tuna. This tuna is native to both shores of the Atlantic, but also from the Mediterranean Sea. Capable of exceeding 300 kg in weight and reaching up to more than 600 kg.

Fishing for this species is controlled by a control system regulated by ICCAT (International Commission for the Conservation of Atlantic Tuna).

Bluefin tuna contains high amounts of omega 3 and vitamins.

An exclusive product with tasty and compact meat that will delight any lover of canned fish of the highest quality.

Bluefin tuna in extra virgin olive oil - Dingley

Transport: Room temperature – Shelf life: 5 years

| Reference | Net weight | Units/Box |
|--|------------|-----------|
| Bluefin tuna in extra virgin olive oil | 110 g. | 12 |



New "60 miles" range: White tuna rillettes

Why 60 miles?

Because the most sustainable and best quality raw material is the one caught with inshore fishing gear. The product is fresher and the environment is respected.

These inshore fishing boats are licensed to fish within 60 miles of the coast.

White tuna rillettes

Transport: Room temperature – Shelf life: 5 years

| Reference | Net weight | Units/Box |
|---|------------|-----------|
| White tuna all'Arrabbiata rillettes | 150 g. | 18 |
| White tuna and blue DO Picón cheese rillettes | 150 g. | 18 |
| White tuna and black truffle rillettes | 150 g. | 18 |



Gift box

We have two types of gift boxes that you can complete with the items from our assortment you want.

Small gift box



Deluxe gift box



INTERNATIONAL AWARDS

SIAL Innovation Award 2018 (Fish Products) - Sturgeon *Alma*

World's 101 Best Canned Products From The Sea (2024) www.worldbestfish.com





New Range!



Our new range was born with a clear mission: to break the mold of the canned food world. It's designed for those who have always wanted to enjoy canned goods but associated them with something classic, serious, or predictable.

We present top-quality canned goods, made with the finest ingredients and exceptional attention to detail. This excellence is complemented by a playful, fun, and utterly groundbreaking image, designed to stand out and connect with an audience looking for something different.

Each can tells its own story through a unique character, created to represent the personality, character, and flavor of each recipe. An original and lighthearted way to showcase what's inside.

The range consists of four carefully selected products:

1. Sardines in olive oil
2. Spicy sardines
3. Pickled mussels
4. Scallops in scallop sauce

A collection that combines canning tradition with an irreverent spirit, designed to surprise, entertain, and be enjoyed without prejudice.

Because canned goods have evolved... and this range is proof of that.



CALMA & CHICHA

ZAMBURRIÑAS
EN SALSA DE PIZARRA



14/16 PIEZAS

ZAMBURRIÑAS
EN SALSA DE PIZARRA

CALMA & CHICHA

MEJILLONES
EN ESCABECHE



12/16 PEQUEÑOS-SMALL



CALMA & CHICHA

SARDINAS
EN ACEITE DE OLIVA



CALMA & CHICHA

CALMA & CHICHA

SARDINAS
EN ACEITE DE OLIVA CON GUINDILLA



CALMA & CHICHA

CALMA & CHICHA

Sardines in olive oil

I'm Calma, a peaceful, empathetic, and very self-assured sardine. I'm popular among the canned goods, and everyone speaks highly of me. But beware, I become a real basilisk if I see any injustice being committed at sea.



Sardines in olive oil with chili pepper

We're the spicy little sardines: small, but with more spirit than a winter storm. We may look like we're canned, but we're ready to set your taste buds on fire. At our school, Calma taught us to flow, and Chicha taught us to stir things up. We're the spark of the north: mild at first, sharp at the end.

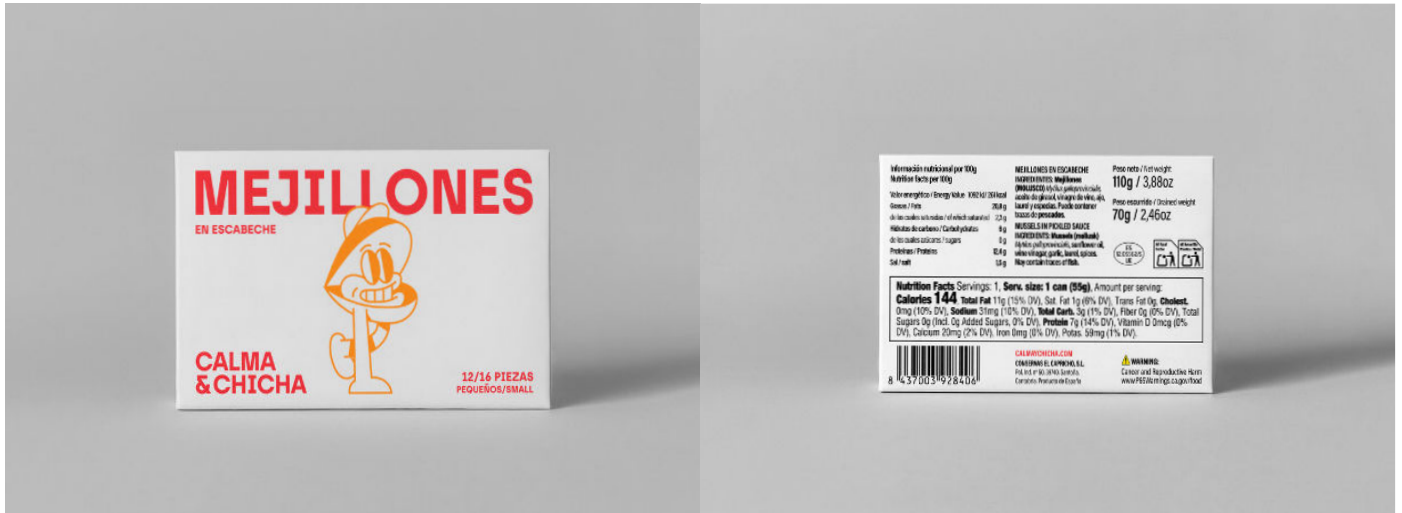


Mussels in pickled sauce

I'm Chicha, the mussel who's always with Calma.

I'm optimistic, cheerful, eccentric, and fun. I'm always up for anything and I make the most of every situation.

That said, my voracious appetite sometimes gets me into trouble.



Variegated scallops in scallop sauce

I'm the variegated scallop, a distant cousin of Chicha, and more flirtatious than pearly coral.

I'm delicate, succulent, and possess a charm that could divert an ocean current. I like to play hard to get, but once you taste me, you won't look at another. My greatest sin? I know I'm irresistible...and I love it.

